



Onion Focaccia *maldon, olive oil, aleppo* 8
with whipped ricotta, blistered sungold tomatoes, basil 16

Cacio e Pepe Arancini 15

Crispy Potato Dauphinoise *osetra royale caviar, sour cream, chives** 24/2pc

King Trumpet Mushroom Tartare *capers, truffle-dijon aioli, fingerling chips* 17

Hiramasa Crudo *nori yogurt, pickled jalapeño, ponzu-brown butter vinaigrette, crispy rice paper** 22

Burrata *grilled & marinated summer squash, market herbs, sourdough* 25

Spicy Shrimp Campechana *avocado, cilantro, tortilla chips* 23

Baby Gem & Red Oak Lettuce Salad
cornbread croutons, radish, cucumber, aged cheddar, herbed ranch 18

Marinated Eckerton Hill Farm Heirloom Tomatoes *miso aioli, black sesame furikake* 19

Braised Chicken Cacciatore *creamy calabrian chili spiced polenta, broccolini, olives* 34

Sautéed Faroe Island Salmon *grilled late summer beans & cucumbers, almonds, gordal olive vierge** 38

Eggplant Lasagna a la Norma *milled tomato, basil, grana padano, arugula-frico salad* 32

New York Strip Steak Frites *roasted garlic, thyme, sauce "diane"** 62

Blistered Shishito Peppers *yuzu vinaigrette, shiso* 15

Roasted Cauliflower *vadouvan curry spiced yogurt, pickled raisins* 13

Charred Corn Esquites *chili aioli, cilantro, lime, cotija* 14

French Fries 10

dinner specials

appetizers

Ricotta Cavatelli
*chanterelles, bacon, corn, sungold tomatoes,
leeks, lemon bread crumbs* 26

Crispy Rhode Island Calamari Salad
*creamy coriander dressing, dressed chickories,
pickled onions* 21

entrees

Grilled Black Shogun Maitake
white bean purée, green onions, hazelnut gremolata 38

Nova Scotia Halibut
corn risotto, arugula, roasted cherry tomatoes 46

Grilled Branzino Filet
*fennel purée, beluga lentils, swiss chard,
marinated red peppers, salsa negra* 42

Berkshire Pork Involantino
*fingerling potatoes, tuscan kale,
black raspberry mostarda, madeira jus* 37

chef/owner
Mike Price

chef de cuisine
Nathan Ashton

please ask your server about our private event space

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

beverages

cocktails

 **mary's fig negroni** 21
fig-infused gin, sloe gin,
carpano antica, berto bitter

 **caribbean tides** 20
spiced rum, light rum, triple sec,
lime, velvet falernum

 **firestarter** 19
spicy tequila, mezcal, passionfruit,
egg white, tajin-rim

 **perpetual jam** 18
bourbon, blueberry-thyme shrub,
lemon, velvet falernum

 **rhubarb riff** 19
cognac, rhubarb liqueur, lemon,
grapefruit, sloe gin

 **my chemical remedy** 20
rye, berto bitter, luxardo,
angostura, pernod-rinse

 **golden hour** 18
bourbon, montenegro amaro, grapefruit,
lemon, velvet falernum

 **mocktails** 12ea

 **cucumber cooler**
cucumber juice, lemon, ginger beer

 **blueberry-thyme soda**
blueberry-thyme shrub, lemon, soda

 **chamomile-citrus soda**
chamomile tea, lime, pomegranate, tonic

fortify it 3
choice of house vodka - gin - tequila

wines by the glass

SPARKLING & CHAMPAGNE

Prosecco, Ca'Furlan 'Cuvée Beatrice', NV, Veneto, Italy 14

Crémant du Jura Brut Nature, Domaine Pignier, NV, Jura, France 25

Crémant d'Alsace Brut Rosé, Domaine Allimant-Laugner, NV, Alsace, France 19

WHITE

Picpoul, Gail Wines 'Doris', 2024, Sonoma Valley, California 17

Pouilly-Fumé, Nicolas Gaudry 'Les Vignes de Berge', 2024, Loire Valley, France 21

The Clam Bianco - Vernaccia di San Gimignano, Cesani, 2024, Tuscany, Italy 16

Vouvray, Maison Foucher-Lebrun 'La Vigne des Sablons', 2024, Loire Valley, France 18

Chardonnay, Fossil & Fawn, 2024, Willamette Valley, Oregon 19

SKIN CONTACT

Trebbiano & Grechetto, Buccia Nera 'PA'RO', 2024, Tuscany, Italy 17

ROSÉ

Patrimonio Rosé, Clos Alivu, 2025, Corsica, France 17

Sancerre Rosé, Domaine des Vieux Pruniers, 2025, Loire Valley, France 18

RED

Grolleau Noir, Domaine du Pas Saint Martin 'Sous le Tilleul', 2023, Loire Valley, France 16

The Mary Lane Pinot Noir, Intermission Cellars, 2023, Anderson Valley, California 19

Little Owl Rosso - Nero d'Avola & Syrah, Di Giovanna, 2023, Sambuca, Sicily 17

Cabernet Blend, Arnot-Roberts 'Red Wine', 2023, California 24

beer

Narragansett Rhode Island 6

Ayinger, 'Brauweisse' Germany 10

Victory Prima Pilsner Pennsylvania 8

Test Brewery IPA (16oz) Brooklyn 16

Downeast, 'Original Recipe' Cider Massachusetts 10

Athletic Brewing Co., Run Wild IPA, (N/A) Connecticut 7

Athletic Brewing Co., Upside Dawn Golden Ale, (N/A) Connecticut 7

meet me @ the mary lane

happy hour tues - fri at the bar & patio only
4pm-6pm

Prosecco, Ca'Furlan 'Cuvée Beatrice', NV, Veneto, Italy 8

Sauvignon Blanc, Château Massiac, 2025, Languedoc, France 8

Méditerranée Rosé, Mas de Valériole 'Vé', 2025, Provence, France 8

Red Field Blend, Lezíria 'Tinto', NV, Tejo, Portugal 8

Narragansett 4

COCKTAILS 10ea

Boozy Seasonal Soda
choice of house vodka - gin - tequila

First Crush
pimms, lemon, ginger beer

Cappelletti Spritz

Caramelized Onion, Swiss & Bacon Burger 15

spicy remoulade, seeded bun

with fries 24

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beverage director Lisa Komara