

## small plates

### hummus

mediterranean salad, cilantro, sesame, za'atar pita 11

### burrata

fig jam, marcona almonds 13

### spanakopita cigars

spinach, dill, greek feta, garlic yogurt 12

### fried brussels sprouts

ginger honey, fresno chilis, pepitas 13

### chicken meatballs

tomato sauce, garlic cream, toasted pine nuts 13

### seasonal soup 11

## salads

add salmon 10, chicken 8, steak 10

### kale caesar salad

gem lettuce, baby kale, garlic-parmesan dressing, pita croutons, anchovy 13

### arugula salad

mint, parsley, lemon, parmesan 10

### mediterranean salad

arugula, shaved fennel, tomato, red onion, cucumber, feta, olives 12

# TRADE

## sandwiches

### falafel fold-over

tzatziki, pickled onion, tomato jam, arugula salad 15

### fried chicken

napa kimchi, sour pickles, harissa aioli, brioche bun, french fries 17

### spicy pork pita

sweet potato, radish, sour pickles, green mango yogurt, arugula salad 16

### wagyu burger\*

extra sharp cabot cheddar, harissa aioli, lettuce, tomato, onion, french fries 17

## flatbreads

### margherita

san marzano tomato, local mozzarella, basil 16

### mushroom and fig

gorgonzola dolce, walnut sage pesto 18

### eggplant parmesan

roasted tomatoes, grana padano, scarmoza, basil 16

### hickory smoked pepperoni

san marzano tomato, grana padano, oregano 15

## dessert

### oven baked chocolate chip cookie

fresh baked tahini chocolate chunk cookie, vanilla ice cream, sesame tuile 8

## entrées

### 3-cheese baked mac & cheese

penne pasta, cheddar, feta, parmesan, mushroom ragu, bread crumbs 18

### grilled salmon\*

almond romesco, roasted olives, grape, arugula and fennel salad 28

### lemon-thyme roasted chicken breast

roasted seasonal vegetables, local greens 23

### steak frites\*

grilled skirt steak, french fries, black garlic aioli 27

## breakfast

served until 10:30 am

### TRADE breakfast

2 farm eggs – any style, north country bacon or sausage, home fries, multi-grain toast 15.5

### TRADE breakfast sandwich

farm egg frittata, crispy bacon or sausage, cheddar cheese, home fries 14.5

### avocado toast

grape tomatoes, spicy whipped greek feta, cilantro 10

### granola

rolled oats, white figs, toasted coconut, greek yogurt 11.5

### fruit bowl

pineapple, grapes and berries 10

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues. 081519

TAX & GRATUITY NOT INCLUDED  
18% gratuity will be added to parties of 6 or more

## draft beer

**maine beer company peeper pale ale**  
freeport, maine abv 5.5%

**samuel adams boston lager**  
boston, massachusetts abv 5.0%

**goose island ipa**  
chicago, illinois abv 5.9%

**blue moon belgian white**  
golden, colorado abv 5.4%

**stella artois**  
leuven, belgium abv 5.2%

**bud light**  
st. louis, missouri abv 4.2%

## bottle beer

**corona extra**

**modelo especial**

**heineken**

**new belgium glutiny (gf)**

**samuel adams seasonal**

**angry orchard hard cider**

## cans

**fat tire amber ale**

**lagunitas ipa**

**samuel adams sam '76**

**samuel adams new england ipa**

**michelob ultra**

**budweiser**

**coors light**

## hard seltzer

**truly wild berry**

# TRADE

## craft cocktails

### snowbunny

grey goose vodka, elderflower, lemon, simple syrup,  
blackberry liqueur, crushed ice, powdered sugar 15

### knockout

proper twelve irish whiskey, cinnamon syrup,  
ginger liqueur, lemon 13

### fashionable

putnam rye whiskey, simple syrup,  
orange, lemon 14

### rose kennedy

altos reposado tequila, cucumber,  
lime, serrano 14

### cucumber mint poison mule

ketel one cucumber botanical vodka,  
citrus, ginger beer 14

### why not

bombay sapphire gin, kleos greek liqueur,  
lemon, rosemary, thyme 14

## bubbles

### chandon, brut classic

california 187ml 13.67

### mionetto, prosecco

italy 187ml 13.67

## wines

### white

6 oz | 9 oz

**del vento, pinot grigio italy** 12.05 | 16.79

**altitude project, chardonnay california** 9.75 | 13.59

**villa maria, sauvignon blanc new zealand** 12.05 | 16.79

### louis jadot, macon villages

**chardonnay france** 12.9 | 16.2

**chateau ste. michelle, riesling washington** 12.9 | 17.99

### sonoma cutrer russian

**river ranches, chardonnay**

california 12.9 | 17.99

**evolution, white blend oregon** 13.8 | 19.29

**rhous estate, white blend greece** 13 | 19.5

### red

6 oz | 9 oz

**altitude project, cabernet sauvignon**

california 9.75 | 13.59

**benziger, merlot california** 13.8 | 19.29

**nielson, pinot noir california** 13.8 | 19.29

**alamos, malbec argentina** 12.05 | 16.79

### hess shirtail ranches,

**cabernet sauvignon california** 13.8 | 19.29

### columbia crest h3,

**red blend washington** 13.8 | 19.29

**rhous estate, red blend greece** 13 | 19.5

### rosé

6 oz | 9 oz

**charles & charles, rosé washington** 12.9 | 17.99

**driopi, peloponnese rosé greece** 12 | 18