HAPPY THANKSGIVING!

RAW BAR

— a la carte —

OYSTERS *$4*

SHRIMP COCKTAIL *$4*

LITTLENECK CLAMS *$2.50*

MAINE LOBSTER COCKTAIL *herbed crème fraîche $25*

3-COURSE PRIX FIXE - $98 PER PERSON

APPETIZERS

HEARTY GREENS *glazed apples, candied walnuts, ricotta salata, red wine-honey vinaigrette*

BURRATA *roasted grapes, delicata squash, focaccia crisps, cider balsamic*

ROASTED SQUASH RAVIOLI *brown butter, sage, parmesan*

PAN-SEARED BAY SCALLOPS *chanterelles, cider reduction, beurre blanc*

TURNIP AND BROWN BUTTER POTAGE *black truffles, gougeres*

BAKED MAC & CHEESE *shishito pepper, roasted squash, fontina & gruyere cream*

ENTREES

THE BIRD *roasted breast, confit thigh, mashed potatoes, sausage stuffing roasted brussels sprouts, cranberry sauce, turkey gravy*

RISOTTO AU CHAMPINONS *herbed risotto, mushroom-marsala ragout, parmesan, chive cream*

LOBSTER GNOCCHI *brown butter, cream, meyer lemon zest*

PAN-ROASTED HALIBUT *mushroom crusted, garlic mashed potatoes, lemon caper sauce*

LAMB SHANK *saffron roasted carrots, black olive tapenade*

“STEAK FRITES” *sirloin steak, foie gras, creamed kale, sweet potato fries, black garlic-honey butter*

DESSERT

BUTTERSCOTCH BREAD PUDDING *praline ice cream, salted butter caramel*

CREME BRÛLÉE *brûléed fig*

WARM APPLE GALETTE *vanilla bean ice cream*

FLOURLESS CHOCOLATE TORTE

PUMPKIN PIE *whipped cream*

SEASONAL HOUSEMADE ICE CREAM OR SORBET

BY THE GLASS

Carafe of the Day

what we're drinking right now

500ml • $27

WINE BY THE GLASS

SPARKLING

NV **Jaume Serra Cristalino** brut, *cava* 15

NV **Louis de Grenelle** brut rosé, *saumur* 17

NV **Taittinger** brut, *champagne* 27

ROSÉ

'24 **Peyrassol** 'la croix' *provence* «grenache blend» 16

WHITE

'22 **Hugel** *alsace* «pinot blanc» 15

'24 **Celestin Blondeau** *touraine* «sauvignon blanc» 16

'23 **Kracher** burgenland, *austria* «gruner veltliner» 16

'22 **Immich-Batterieberg** mosel, *germany* «riesling» 16

'24 **Diamantakis** 'petali' *crete* «assyrtiko» 16

'23 **Deux Roches** *bourgogne* «chardonnay» 17

RED

'24 **Patient Cottat** *vallée de loire* «pinot noir» 16

'24 **Chanteleuserie** *bourgueil* «cabernet franc» 15

'24 **Château d'Oupia** 'les hérétiques' 17
roussillon «syrah blend»

'21 **Torres** 'altos ibericos' crianza 18
rioja «tempranillo blend»

'22 **Obsidian Ridge** *red hills* «cabernet sauvignon» 22
red hills lake «cabernet sauvignon»

DRAFT BEER

Jack's Abby House Helles Lager 16 oz, 5.2% 8

Narragansett ES Pilsner 16 oz, 4.5% 8

Allagash White 16 oz, 5.2% 9

Fiddlehead American IPA 16 oz, 6.2% 10

Lamplighter Rabbit Rabbit Double IPA 12 oz, 8.5% 10

Sam Adams Octoberfest 16 oz, 5.3% 9

Harpoon Munich Dark 16 oz, 5.5% 9

PACKAGED BEER

Bud Light 12 oz, 4% 8

Coors Light 12 oz, 4.2% 8

Miller High Life 12 oz, 4.6% 8

Narragansett ES Pilsner 16 oz, 4.5% 8

Mighty Squirrel Cloud Candy IPA 16 oz, 6.5% 10

Shacksbury Classic Dry Cider 12 oz, 5.2% 8

Angry Orchard Crisp Apple Cider 12 oz, 5% 8

High Noon Peach 12 oz, 4.5% 10

Sun Cruiser Spiked Iced Tea 12 oz, 4.5% 9

HALF BOTTLES

SPARKLING

NV **Jean Vesselle** 'oeil de perdrix' rosé *champagne* 77

NV **Rene Geoffroy** 'rosé de saignée' *champagne* 98

WHITE

'23 **Carbonnieux** *pessac-léognan* «semillon blend» 71

'22 **Trimbach** *alsace* «riesling» 44

'23 **Vocoret** chablis «chardonnay» 59

'22 **Pascal Jolivet** sancerre «sauvignon blanc» 65

RED

'16 **Pousse d'Or** 'tavannes' *santenay 1er cru* «pinot noir» 99

'22 **Brotte** 'hauts de barville' *ch. du pape* «grenache blend» 57

'18 **Carbonnieux** *pessac-leognan* «cabernet blend» 69

'22 **Isole e Olena** *chianti classico* «sangiovese» 60

'20 **Gaja** 'pieve santa restituta' 109
brunello di montalcino «sangiovese»

'12 **Lopez de Heredia '**vina tondonia' *rioja* «tempranillo» 77

'18 **Musar** *bekaa valley* «cabernet blend» 99

'19 **Long Meadow Ranch** *napa valley* «cab. sauvignon» 67

'13 **Cain** 'cain five' *napa valley* «cab. sauvignon» 99

Celebrate Bigger with a Magnum

~ from our cellar, perfect for any special occasion ~

ROSÉ

'23 **Dm. du Bagnol** *cassis* «grenache blend» 161

'25 **Pradeaux Bandol** *provence* «mourvèdre» 190

WHITE

'23 **Elvio Cogno** 'anas-cëtta' langhe «nascetta» 171

RED

'15 **Jean Chauvenet** *nuits saint georges* «pinot noir» 298

'16 **A. Clape** *cornas* «syrah» 727

'19 **Bois de Boursan** *ch. du pape* «grenache blend» 217

'20 **Pegau** 'cuvee reservee' *ch. du pape* «grenache blend» 325

'15 **Mas Cal Demoura** 'les combariolles' 188
terrasses du larzac «grenache blend»

'12 **Lopez de Heredia** 'viña tondonia' 226
rioja reserva «tempranillo»

'21 **Daumas Gassac** *languedoc* «cabernet blend» **3L** 397

'13 **Cain** 'concept' *napa valley* «cab. sauvignon» 301

'10 **Neyers** 'AME' *napa valley* «cab. sauvignon» 427

'20 **Silver Oak** *alexander valley* «cab. sauvignon» **6L** 800

ZERO ABV

Prima Pave sparkling rosé 14

Athletic run wild ipa 12 oz 9

Athletic mexican-style copper 12 oz 9

Samuel Adams just the haze ipa 12 oz 8