

EASTERN STANDARD

KITCHEN AND DRINKS

BRUNCH

RAW BAR

OYSTERS*
4 ea

LITTLENECK CLAMS*
2.5 ea

SHRIMP COCKTAIL
4 ea

SALMON PÂTÉ
everything bagel crackers
16

LOBSTER COCKTAIL
herbed crème fraîche
24

SALADS

LITTLE LEAF MIXED GREENS
aged goat cheese, shaved radish
dijon vinaigrette
15

NIÇOISE*
seared rare tuna, olives
haricots verts, egg, herbed potatoes
24

CLASSIC CAESAR
parmesan, country croutons
garlic-anchovy dressing
wedge-style or chopped
16

SIDES

HERB FRENCH FRIES
10

HOME FRIES
8

SIDE OF TOAST
5

APPLEWOOD SMOKED BACON
6

SEASONAL FRUIT BOWL
14

HOUSE-MADE GRANOLA & YOGURT
seasonal fruit, honey
15

SCRAMBLED EGG PLATE
bacon, home fries, multigrain toast
17

B.E.C
bacon, fried eggs, american cheese,
roasted tomato, english muffin, home fries
16

SHORT RIB HASH
over-easy eggs, potatoes, salsa verde, tortillas
22

PANCAKES
strawberry glaze, mint
18

CROQUE MONSIEUR
croissant, ham, gruyere, fries
+ *egg \$2*
16

FISH & CHIPS
ES pilsner batter
malt vinegar tartar sauce
24

STANDARD BURGER*
cheddar, brioche, fries
22

STEAK FRITES*
shallot-herb butter, watercress, fries, aioli
+ *2 fried eggs with home fries \$4*
30

APPETIZERS

RED PEPPER GAZPACHO
baby tomato salad
14

STEAK TARTARE*
cornichons, baguette
21

SALUMI PLATE
domestic & imported
traditional accompaniments, bread
24

BURRATA
olive & sundried tomato relish
zucchini bread, fried walnuts
20

ROASTED BONE MARROW
pickled shallots, parsley
beef jus, chili crisp, sea salt
16

SOMETHING SWEET

VANILLA BEAN CRÈME BRÛLÉE
citrus, mint
12

BUTTERSCOTCH BREAD PUDDING
praline ice cream, salted butter caramel
13

VALRHONA BROWNIE A LA MODE
vanilla ice cream, candied pecans
whipped cream
13

HOMEMADE ICE CREAM OR SORBET
10

from the ES bakeshop
baked fresh every day

CHEDDAR SCALLION BISCUIT
5

FRENCH BUTTER CROISSANT
6

CHOCOLATE CROISSANT
7

SEASONAL DONUT
6

PASTRY PLATTER
all of the above
20

BRUNCH BEVS

BLOODY MARY
vodka, gin, or tequila
tomato juice, sunday spices, celery, olive
15

MIMOSA
don't mess with a good thing
orange juice, cava
13

SOLAR FLARE
martini & rossi fiero
crushable passionfruit, bubbles
15

BRUNCH SERVED EVERY SATURDAY & SUNDAY

***These items are served raw, under cooked or may be cooked to order. Consuming raw or undercooked meats poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party*

WINE BY THE GLASS

SPARKLING

NV	Dibon brut reserve, <i>cava</i>	15
NV	Taittinger brut, <i>champagne</i>	27

ROSÉ

‘24	Peyrassol ‘la croix’ <i>provence</i> «grenache blend»	15
‘23	Moulin de Gassac , <i>languodoc</i> «cinsault blend»	13

WHITE

‘22	Hugel <i>alsace</i> «pinot blanc»	15
‘24	Celestin Blondeau <i>touraine</i> «sauvignon blanc»	15
‘23	Kracher , <i>burgunland, austria</i> «gruner veltliner»	16
‘24	Diamantakis ‘petali’ <i>crete</i> «assyrτικο»	16
‘23	Fess Parker , <i>santa barbara</i> «chardonnay»	16

RED

‘23	Altugnac <i>vallée de l’aude</i> «pinot noir»	15
‘23	Chanteleuserie <i>bourgueil</i> «cabernet franc»	15
‘23	Bois de Boursan ‘le petit oursan’ <i>s. rhone</i> «grenache blend»	15
‘21	Torres ‘altos ibericos’ <i>crianza rioja</i> «tempranillo blend»	17
‘22	Obsidian Ridge , <i>volcanic estate</i> red hills lake «cabernet sauvignon»	22

DRAFT BEER

Notch Salem Lager 16 oz, 4.5%	7
Narragansett ES Pilsner 16 oz, 4.5%	7
Allagash White 16 oz, 5.2%	8
Fiddlehead American IPA 16 oz, 6.2%	9
Lamplighter Rabbit Rabbit Double IPA 12 oz, 8.5%	9
Sam Adams Summer Ale 16 oz, 5.3%	8
Harpoon Munich Dark 16 oz, 5.5%	8
Stoneface Cherry Berliner Weisse 12 oz, 3.7%	8

PACKAGED BEER

Coors Light 12 oz, 4.2%	7
Miller High Life 12 oz, 4.6%	7
Narragansett ES Pilsner 16 oz, 4.5%	7
Hero95 Low Calorie Lager 12 oz, 4%	7
Mighty Squirrel Cloud Candy IPA 16 oz, 6.5%	10
Arlington Brewing Spy-P-A 16 oz, 6.6%	10
Shacksbury Classic Dry Cider 12 oz, 5.2%	8
Angry Orchard Crisp Apple Cider 12 oz, 5%	7
High Noon Watermelon 12 oz, 4.5%	10
Twisted Tea Half and Half 12 oz, 5%	9
Sun Cruiser Spiked Iced Tea 12 oz, 4.5%	9

HALF BOTTLES

SPARKLING

NV	Jean Vesselle ‘oeil de perdrix’ rosé <i>champagne</i>	75
NV	Rene Geoffroy ‘rosé de saignée’ <i>champagne</i>	96

WHITE

‘23	Alphonse Mellot ‘la moussiere’ <i>sancerre</i> «sauv. blanc»	64
‘22	Carbonnieux <i>pessac-léognan</i> «semillon blend»	69
‘22	Trimbach <i>alsace</i> «riesling»	39
‘22	Domaine Hamelin <i>chablis</i> «chardonnay»	55

RED

‘16	Pousse d’Or ‘tavannes’ <i>santenay 1er cru</i> «pinot noir»	98
‘22	Brotte ‘hauts de barville’ <i>ch. du pape</i> «grenache blend»	55
‘16	Poujeaux <i>moulis-en-medoc</i> «cabernet blend»	69
‘22	Isole e Olena , <i>chianti classico</i> «sangiovese»	58
‘12	Lopez de Heredia ‘vina tondonia’ <i>rioja</i> «tempranillo»	75
‘19	Long Meadow Ranch <i>napa valley</i> «cab. sauvignon»	65

LARGE FORMAT WINE

SPARKLING

NV	Ployez-Jacquemart brut, <i>champagne</i>	252
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ROSÉ

‘23	Dm. du Bagnol <i>cassis</i> «grenache blend»	159
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WHITE

‘18	Gerard Boulay la cote <i>sancerre</i> «sauvignon blanc»	250
‘22	Elvio Cogno ‘anas-cëtta’ <i>langhe</i> «nascetta»	169
‘18	Cheveau ‘aux bouthieres’ <i>pouilly fuissé</i> «chardonnay»	225

RED

‘15	Jean Chauvenet <i>nuits saint georges</i> «pinot noir»	298
‘20	Petit Thouars ‘les georges’ <i>chinon</i> «cabernet franc»	99
‘16	A. Clape <i>cornas</i> «syrah»	725
‘19	Bois de Boursan <i>ch. du pape</i> «grenache blend»	215
‘15	Mas Cal Demoura ‘les combariolles’ <i>terrasses du larzac</i> «grenache blend»	186
‘16	La Rioja Alta ‘vina ardanza’ <i>rioja</i> «tempranillo»	196
‘21	Daumas Gassac , <i>languedoc</i> «cabernet blend»	31
‘19	Obsidian Ridge estate <i>lake county</i> «cab. sauv.»	165.
‘13	Cain ‘concept’ <i>napa valley</i> «cab. sauvignon»	299
‘10	Neyers ‘AME’ <i>napa valley</i> «cab. sauvignon»	425

ZERO ABV	
Prima Pave sparkling rosé	12
Athletic run wild ipa 12 oz	8
Athletic mexican-style copper 12 oz	8
Samuel Adams just the haze ipa 12 oz	7
Good Time Brewing ipa 12 oz	7