

TO START

raw bar	NEW ENGLAND OYSTERS* <i>daily selection</i> 3.5 each
	DUXBURY LITTLENECK CLAMS* 2 each
	JONAH CRAB CLAWS <i>Dijon aioli</i> 5 each
	SHRIMP COCKTAIL 4 each
	SHELLFISH TOWER* 92
charcuterie & cheese	CHARCUTERIE PLATE <i>from the Berkel</i> 21
	LA QUERCIA PROSCIUTTO <i>fresh stracciatella, whole wheat fried dough</i> 15
	FORMAGGIO KITCHEN CHEESE PLATE <i>seasonal accompaniments</i> 14

SHARE

for the table	SPRING RADISHES & BUTTER 8	NEW BEDFORD SCALLOP CRUDO* <i>cucumber, green Thai chile, black garlic ponzu</i> 13
	ALCOVE PICKLES <i>Sparrow Arc Farm vegetables, pickled egg</i> 8	NEW ENGLAND BEEF CARPACCIO* <i>Asian pear, tamari, Dijon</i> 11
	SALMON TARTARE* <i>Bora King radish, avocado, yuzu</i> 15	JONAH CRAB COCKTAIL <i>kumquat, passion fruit, coriander</i> 12
	CHARRED HAAS AVOCADO <i>cilantro aioli, red vein sorrel</i> 9	CRESTE DI GALLO <i>pesto, prosciutto, peas</i> 15
	WILD STINGING NETTLE SOUP <i>sunflower seeds, lemon oil</i> 10	

FRESH

greens	BRUSSELS SPROUTS SALAD <i>Maine Grains farro, crispy shallots, almond vinaigrette</i> 10	TSG SALAD <i>Eva's Garden greens, heirloom carrots, lavender, puffed wild rice</i> 10	PANZANELLA SALAD <i>beets, chickories, First Light Farm goat cheese</i> 10
	ADDITIONS: shrimp +9 / miso salmon +13 / chicken +10 / steak +13		

MAINS

sandwiches	CHEESEBURGER* <i>Jasper Hill's Vault No5 cheddar, caramelized Vidalia onion, B³ pickles</i> 14	sides	FRIED SHISHITO PEPPERS <i>Espelette</i> 7
	FORMAGGIO MELT <i>Fontina, cheddar, Dijon</i> 12 add mortadella +6		FRENCH FRIES <i>rosemary, Urfa pepper</i> 5
	PORCHETTA <i>mojo rojo, roasted peppers</i> 14		ROASTED BEETS <i>pickled sunchokes</i> 6
	MORTADELLA <i>olive tapenade, pickled cubanelle</i> 12		ZUCCHINI FRITTERS <i>sesame, ginger</i> 9
entrées	MISO GLAZED SALMON <i>asparagus, fava beans, tahini</i> 27		MAC & CHEESE 9
	ROASTED CHICKEN BREAST <i>mashed potatoes, green beans, salsa verde</i> 22		
	GRILLED BAVETTE STEAK* <i>grilled broccolini, smashed potatoes, ramp pesto</i> 25		

Looking for space to host your next private dinner or cocktail party? Our private room seats 26 and the living room is perfect for drinks and snacks. Ask to speak to a manager about available dates.

SIP

SPRITZ BREAK <i>Cocchi Americano, bubbles, more bubbles!</i> 10	RASPBERRY LEMONADE 5	RARE TEA CO. (BLACK + GREEN) <i>Lost Malawi English Breakfast, Earl Grey, Genmaicha</i> 5	RARE TEA CO. (HERBAL) <i>English Peppermint, Lemon Blend, Wild Rooibos</i> 6	BACK BAY ROASTERS <i>Brazil</i> 4	FRESH SQUEEZED JUICE <i>orange, grapefruit</i> 4
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LUNCH

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy or sensitivity.

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