

## BAR MENU

SIX LOCAL OYSTERS\* **21**  
mignonette, cocktail sauce, lemon  
ADD 15 GRAMS CAVIAR **60**

BIGEYE TUNA CRUDO\* **24**  
sesame oil, furikake, pickled radish

BLUEFISH PÂTÉ\* **17**  
herb salad, red onion, crostini

POW POW SHRIMP **18**  
spicy aioli, house kimchee, scallion, sesame

STEAK TARTARE\* **20**  
fines herbes, caper, shallot, hen egg yolk,  
dijonnaise, toasted crostini

THREE CHEESE\* **26**  
cranberry toast, spiced nuts, jam

SALUMI TRIO\* **24**  
whole grain mustard, pickles, crostini

We proudly serve Wulf's Fish exclusively.

STEAK FRITES\* **29**  
roasted garlic butter, mixed green salad,  
vincotto, fries

THUMBELINA CARROTS **13**  
dukkah, pistachio, hazelnut, pickled golden raisin

FRENCH ONION SOUP **17**  
veal stock, comté gourmandise, baguette

HOMEMADE RICOTTA **18**  
citrus, olive, root vegetable chips

POTATO CHIPS **8**  
old bay spice, french onion dip

### TEN-INCH PIZZAS

BRUSHED WITH DUCK FAT AND GARLIC OIL

DUCK CONFIT WITH WHITE SAUCE **22**

MUSHROOM & ONION **20**

PINEAPPLE, JALAPEÑO, SPECK **20**

PEPPERONI **20**

### SANDWICHES

DOUBLE BURGER\* **22**  
american cheese, bacon, secret sauce,  
bibb, onion jam, tomato, fries

THE BOSTON SPEED DOC **11.75**  
1/2 lb. all beef pearl frank,  
special chili sauce, onion,  
sweet relish, mustard,  
housemade potato chips

### SALADS

LYONNAISE SALAD **17**  
quail egg, bacon lardons, dijon vinaigrette

GRILLED CAESAR SALAD **16**  
romaine heart, anchovy, parmesan, crispy shallots  
+**8 chicken** | +**12 salmon** | +**12 steak**

PLEASE ASK TO SEE OUR DINING ROOM MENU FOR MANY MORE OPTIONS

\*Foods marked with an asterisk are served raw or undercooked. Consuming raw or undercooked meats, fish, shellfish, or poultry may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

A 3% surcharge is added to all guest checks. This fee solely benefits all non-tipped employees. This fee does not represent a tip or service charge for service staff.

## WINE

HOUSE POURS - 6 OZ SPARKLING AND DESSERT - 4 OZ

**Sparkling** - served at 45 degrees

**House Sparkling - 12/48**

**Champagne**, Veuve Clicquot Brut - France - **33/122**

**Sparkling**, Mirabelle Brut Rosé - California - **30/125**

**Champagne**, Billecart-Salmon Brut Blanc de Blancs - **59/177**

2-oz Flight of House, Veuve, and Mirabelle - **37**

**White** - served at 45 degrees

**House Chardonnay - 11/42**

**House Rosé - 13/46**

**Pinot Noir Rosé**, Sinskey - California - **16/65**

**Sauvignon Blanc**, Frenzy - New Zealand - **12/45**

**Pinot Grigio**, Pighin - Italy - **14/54**

**Chardonnay**, Perrusset Macon-Villages - France - **17/69**

**Dry Riesling** - Pierre Sparr - France - **16/65**

2-oz Flight of any Three White Wines - **21**

**Red** - served at 58 degrees

**House Cabernet - 11/42**

**Cabernet** - Freynelle - France - **17/69**

**Pinot Noir**, Forest Ville - California - **15/57**

**Pinot Noir**, Chevalier - France - **20/76**

**Chianti Classico**, Volpaia - Italy - **22/87**

**Garnacha**, Breca - Spain - **17/69**

**Côtes du Rhône**, Kermit Lynch - France - **22/87**

2-oz Flight of any Three Red Wines - **21**

**Dessert**

2020 Château Laribotte Sauternes - France - **18/54 (375ml)**

2016 Dow's Late Bottle Port - Portugal - **22/93**

Dow's 10 year Tawny Port - Portugal - **22/105**

Alvear "1927" Pedro Ximenez - Spain - **24/71 (375ml)**

2-oz Flight of all Four Dessert Wines - **43**

*Ask about our bottle list!*

## COCKTAILS

MARTINI LOUNGE **22**

*ask your lovely bartender*

EAST STREET SHUFFLE **15**

*gin, aperol, cucumber, lime, basil*

PRIMA BELLADONNA **15**

*silver tequila, cucumber,  
lemon, elderflower, mint*

PINEAPPLE EXPRESS **17**

*mad river coconut washed bourbon,  
pineapple shrub, lemon*

PENICILLIN **15**

*dewars 12 year scotch,  
ginger, lemon, honey*

MISS VIOLET BEAUREGARD **15**

*tequila blanco, ancho reyes verde,  
blueberry, lime, lemon*

OVER YONDER **15**

*bourbon, strega, tarragon,  
lemon, peach*

FROM BOSTON, WITH L♥VE **15**

*belvedere vodka, dry curaçao,  
raspberry, cassis, cava*

**draft**

LAGER - *Miller Lite* - 5% **5**

LAGER - *Castle Island* - 5% **6**

WHEAT - *Newburyport Belgian White* - 6% **7**

IPA - *Baxter Stowaway* - 7% **7**

STOUT - *Guinness* - 4% **7**

CIDER - *Far from the Tree Macachusetts* - 7% **7**

**packaged**

NON-ALCOHOLIC - *Heineken 0.0* - **6**

CHAMPAGNE OF BEERS - *Miller High Life* - 5% **5**

A FINE PILSNER BEER - *Miller Lite* - 5% - **5**

SCRUMPTIOUS SELTZER - *Truly - various flavors* - 5% - **5**

**non alcoholic**

LOW-DOSE *lemon, honey, ginger beer, pinch of salt* **8**

BABY FIREFLY *orange, lemon, almond, tonic* **8**

MARTINI & ROSSI FLOREALE *apertif on the rocks* **8**

