

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!



LUNCH MENU

SIX LOCAL OYSTERS* 21
mignonette, cocktail sauce, lemon

POTATO CHIPS 8
old bay spice, french onion dip

STEAK TARTARE* 16
*fines herbes, caper, shallot,
hen egg yolk, dijonnaise,
toasted crostini*

CHEESE & CHARCUTERIE PLATTER 46
mustard, pickles, jam, all the works

GRILLED WHITE ASPARAGUS 18
*ricotta sauce, green asparagus salad,
pickled white asparagus*

STRAWBERRY MIZUNA SALAD 17
*lemon chamomile dressing,
pickled green strawberry*

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

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

PETITE STEAK FRITES* 25
*roasted garlic butter, vincotto,
mixed greens salad, fries*

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

BEER-BATTERED FISH SANDWICH 16
gribiche, fries

CRISPY CHICKEN SANDWICH 18
*basil szechuan ranch,
lettuce, pickle, fries*

TURKEY CLUB 16
*candied-peppered bacon, avocado,
dijonnaise, rye bread, fries*

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

HOMEMADE PASTRAMI SANDWICH 18
*rye, spicy mustard, comté,
marinated green cabbage, chips*

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

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 aperitif on the rocks 8

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.