



WHITE WINE 14

Pinot Grigio - Salvalai - Veneto, Italy	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$35.00
Gavi - Banfi - Gavi, Italy	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Rosé - Leduc - Frouin - France	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Sauvignon Blanc - Spy Vaalley - New Zealand	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$42.00
Sauvignon Blanc - Reverdy & Fils - Charme de Loire, France	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$44.00
Chardonnay - Rickshaw - CA	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Chardonnay - (Unoaked) La Chevaliere - France	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Chardonnay - Sonoma Cutrer - Russian River, CA	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$54.00
Riesling - August Kessler - Rheingau, Germany	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Moscato d'Asti - La Serra - Italy	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Chardonnay - Louis Jadot - Macon Villages, France - 2021	\$40.00
Riesling - Hermann Wiemer - Finger Lakes, NY - 2020	\$46.00

Sancerre - Joel et Sylvie Cirotte - Loire Valley, France - 2022	\$63.00
Sauvignon Blanc - Domaine Tinel Blondelet - Pouilly Fume, France 2020	\$58.00

RED WINE 14

Pinot Noir - Cline - Sonoma, CA	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$42.00
Chianti Classico - Cultusboni - Chianti, Italy	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$50.00
Cotes du Rhone - E. Guigal - Rhone, France	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$50.00
Malbec - Finca Decero - Mendoza, Argentina	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$43.00
Cabernet Sauvignon - William Hill - Central Coast, CA	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$39.00
Merlot - DeLoach - Monterey, CA	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Shiraz - Rufus Stone, Tyrrell's Wines - Australia	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Barolo - Gianni Gagliardo DOCG - Italy - 2018	\$105.00
Red Blend from Bordeaux "Le Fleuron" Château la Tessonnière - Medoc, France - 2015	\$60.00
Cabernet Sauvignon - Honig - Napa, CA - 2019	\$81.00
Chianti Classico Riserva - San Felice, Il Grigio - Italy - 2019	\$60.00
Petite Sirah - InkBlot, Michael David, CA - 2018	\$71.00
Red Blend - The Prisoner - St. Helena, CA - 2021	\$90.00
Valpolicella Ripasso - Cesari Mara - Valpolicella, Italy - 2018	\$66.00

SPARKLING WINE 5

Prosecco - Ruffino - Italy	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00

Prosecco - La Marca - Italy	\$13.00
Cuvée Brut - Domaine Collin Crémant - France	\$45.00
Semi Sweet - Chandon - CA	\$67.00
Imperial Brut - Moet & Chandon - France	\$120.00

PLEASURES OF THE GLASS 10

Capri Fizz

Prosecco, Kinky Vodka (Mango, Passion Fruit, Blood Orange)

Bike Trail Botanical

Ketel One Peach and Orange Blossom, Soda Water, Fresh Peach Puree

Jean de Bon

Espolon Repasado Tequila, Fresh Orange and Lemon, Prosecco Float

Lougroni

Beefeater Gin, St Germain, Campari, Splash of Orange Juice

Spring Spritz

Prosecco, Crown Apple, House Simple, Apple Puree

Getting Figgy Wit It

Makers Mark, Fig Jam, Rhubarb Bitters, Rosemary Stick

Le Pamplermousse

Tanqueray Sevilla, St Germaine, Grapefruit Juice

Scutra Sidecar

E&J Brandy, Cointreau, Peach Puree, Fresh Lime

Dylan's Famous

Espresso, Vanilla Vodka, Kahlua, Bailey's

Faux-Ito (NA)

Lemonade, Fresh Lime and Mint, Limonata Floater

BEERS 15

Allagash White - Belgian Style White Ale, Portland, ME (5%)	\$8.00
Corona Extra - Mexican Lager, Mexico (4.6%)	\$7.00
Peroni - Lager, Italy, (5.1%)	\$7.00
Pilsner Urquell - First Golden Pilsner Lager, Czech (4.4%)	\$8.00
Kolsch - Notch Brewing - Cologne Style Ale, Salem, MA (4.5%)	\$8.00
Sam Adams Boston Lager - Golden Amber Lager, Boston, MA (4.9%)	\$6.00

Ommegang Abbey Ale - Belgian Style Dubbel, Cooperstown, NY (8.2%)	\$11.00
Downeast Cider - Unfiltered Apple Cider, Boston, MA (5.1%)	\$7.50
Left Hand Milk Stout - Mocha Oat Stout Longmont, CO (6%)	\$8.00
Citra Galaxy - Aeronaut - Session IPA, Somerville, MA (4.6%)	\$8.00
A Year with Dr. Nandu - Aeronaut - American IPA, Somerville, MA (6.3%)	\$9.00
Little Wolf - Zero Gravity - Pale Ale, Burlington, VT (4.7%)	\$8.00
Madonna - Zero Gravity - Double IPA, Burlington VT (8%)	\$10.00
Whirlpool - Night Shift - NE Pale Ale, Everett, MA (4.5%)	\$8.00
Night Shift Santilli - American IPA, Everett, MA (6.0%)	\$9.00

APPETIZERS 9

Roasted Brussel Sprout Caesar** ***	\$15.00
Creamy Caesar Dressing - Shredded Parmesan	
Open Faced Garlic Baked Mussels**	\$16.00
Parmesan Cheese	
Breaded Burrata***	\$15.00
Heirloom Tomato Salad - Basil Oil	
Spiced Breaded Chicken Wing Basket	\$13.00
Red Chili Brown Sugar Glaze	
Truffled Belgian Potato Fries***	\$14.00
Sweet and Spicy Aioli	
Mexican Street Corn Dip	\$13.00
Crispy Wrap Chips	
Sesame Ahi Tuna Poké Nachos* **	\$19.00
House Fried Corn Chips - Wakame - Bang Bang Sauce	
Crispy Strudels (Spinach and Brie)***	\$13.00
Chipotle Aioli	
Pastrami Smoked Salmon* **	\$15.00
English Cucumber, Cilantro Salad - Lemon Oil	

SALADS 3

Wilted Baby Spinach**	\$13.00
Bacon, Mushroom, Onion, and Feta - Raspberry Dressing	

Seasonal Mixed Greens** ***	\$9.00
EVOO Champagne Dressing	
Crispy Fried Eggplant** ***	\$12.00
Cherry Tomato and Goat Cheese Salad - Sherry Basil Olive Oil	

ENTREES 13

Balsamic Braised Short Ribs**	\$31.00
Mashed Potatoes - Asparagus - Porcini Cream Sauce	
Shrimp Scampi*	\$29.00
Homemade Pappardelle - Garlic Butter White Wine Sauce	
Beef Bolognese	\$24.00
Homemade Rigatoni - Shredded Parmesan	
Sesame Ahi Tuna* **	\$31.00
Warm Shaved Ginger Cauliflower Salad - Bell Pepper Soy Vinaigrette	
Jumbo Burrata Ravioli***	\$27.00
Tomato Basil White Wine Sauce	
Pan Seared Sea Scallops*	\$36.00
Virgin Bloody Mary Toasted Israeli Couscous	
Roasted Pesto Chicken Breast	\$28.00
Portobello Mushroom Risotto	
Fennel Pollen Dusted Black Sea Bass Fillet* **	\$29.00
Shredded Potato Cake - Tomato Basil Stew	
Grilled Maple Hanger Steak (R, MR, W)*	\$33.00
Cheddar Mashed Potatoes - Bacon Wrapped Haricot Vert	
Beef Wellington (Filet Mignon)*	\$33.00
Cheddar Mashed Potatoes - Seared Asparagus	
Oven Roasted Pork Tenderloin* **	\$29.00
Roasted Portobello Mushroom and Mozzarella Stack - Fig Burgundy jus	
Cauliflower Tian with Pesto Oil** ***	\$25.00
Roasted Cauliflower, Tomato, Asparagus, Avocado, Red Cabbage Slaw, White Bean Hummus	
Lobster Rolls	
Ask for availability	

ANNOUNCEMENT 1

Announcement

Under Charlie Baker's Orders Restaurants Can Now Reopen Indoor Dining. We Look Forward to Welcoming All Our Customers Back in Our Doors, when We Reopen. as Of Now, We Are Working to Prepare Our Restaurant for Our New Normal, Social Distancing, Training Employees. as Always, the Safety of Our Customers and Employees Is Our #1 Priority. Our Reopening Date Will Be Determined Shortly After the 4th of July Holiday