



HORS D'OEUVRES

NEW ENGLAND CLAM CHOWDER 11

Fennel | Applewood Bacon | Thyme
Green Thumb Farms Potato | Crostini

CAESAR 12

Gem Lettuce | Torn Croûtons | House Dressing
Cured Egg Yolk | Parmesan-Reggiano

BURRATA 14 gf

Pickled Fennel | Radish | Jalapeño
Compressed Melon | Pistachio

LITTLE NECK CLAMS 15

House Mexican Chorizo | Garlic Breadcrumbs
Scallion | Tomato | Ciabatta

YELLOWFIN TUNA 16 gf

Togarashi | Shaved Brussels | Pickled Chilies
Avocado Purée | Cilantro

TEMPURA 9 vg+gf

Marinated Seasonal Vegetables
Sesame Salt | Togarashi | Sweet + Sour

CURED SALMON 10 gf

Native Beets | Crème Fraiche
Dill | Horseradish | Root Vegetable Chips

ENTRÉES

GRILLED NY STRIP 36 gf

Potato Pavé | Broccolini
Roasted Pearl Onions | Smoked Corn Purée

SEARED SALMON 26 gf

Red Quinoa Tabbouleh | Labneh
Marinated Vegetables

PARISIAN GNOCCHI 22

Local Mushrooms | Soubise
Native Greens | Parmesan-Reggiano Breadcrumbs

PORK TENDERLOIN 24 gf

Salsa Verde | Native Corn | Black Beans
Jalapeño Crema | Fresno Chili

FISH + CHIPS 21

Gulf of Maine Haddock | Hand Cut Fries
Sauce Gribiche | Sea Salt

NOBLE BURGER 16

Brioche | Smoked Cheddar | Applewood Bacon
House Pickles Lettuce | Tomato | Hand Cut Fries

CRISPY CHICKEN SANDWICH 13

Brioche | House Pickles | Shaved Vegetables
Spicy Mayo | Sweet + Sour | Hand Cut Fries

À LA CARTE

GRILLED BROCCOLINI 6

Garlic Parmesan-Reggiano Breadcrumbs

HAND CUT FRIES 5

QUINOA TABBOULEH 5

English Cucumber | Mint | Parsley

VEGETABLE SLAW 4

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.