

LIGHT BITES

THE BREAD BASKET\$7
 New England Brown Bread, Combread,
 Parker House Rolls.

SPICED MIXED OLIVES.....\$5
 Marash, Orange.

ROASTED BEET SALAD.....\$7
 Mixed Roasted Beets, Watercress, Cured
 Fennel, Soft-Boiled Egg, Tarragon Yogurt.

LOBSTER BISQUE.....\$14
 Maine Lobster, Sake, Kombu, Rockweed

" FISH " & CHIP BASKET\$11
 Anchovies, Fried Clams, Fermented
 Potatoes, Arbol Tartar Sauce.

BEEF WITH MOXIE.....\$10
 Moxie Braised Short Rib, Prunes, Carrots,
 White Pearl Onions.

SAVORY CHEESE PLATE.....\$15
 Rotating Selection of Three Cheeses
 and Accoutrements.

SQUASH DOLMADES.....\$8
 Pepitas, Raisins, Orange Yogurt.

HALE SALAD.....\$8
 Raw & Blanched Kale, Pickled Cranberries,
 Idiazabal, Bacon Candied Pecans.

WILD MUSHROOMS.....\$9
 Figs, Pancetta.

SUMAC BRONZINO.....\$11
 Za'atar Pesto, Caramelized Eggplant,
 Forbidden Rice, Pomegranate Seeds.

GLAZED LAMB CHOPS.....\$17
 Mastic, Apple, Roasted Chestnut,
 Celeriac Mash.

MAINS

STUFFED ACORN SQUASH.....\$15
 White Beans, Swiss Chard, Roasted Cherry Tomatoes, Cotija, Chili-Lime Dressing.

PULLED DUCK SANDWICH.....\$16
 Spiced Cranberry Reduction, Napa Cabbage Slaw, Fermented Potatoes.

BOSTON BAKED DINNER.....\$18
 Linguica, Baked Beans, New England Brown Bread.



POACHED PEARS.....\$7
 Ginger Spiced Walnuts, Dark
 Chocolate, Cardamom Gelato.

CHOCOLATE TRUFFLE PIE.....\$8
 Mexican Chocolate, Dulce de
 Leche, Canella, Mint, Lime.

TOMATO SOUP CAKE.....\$6
 Rum Raisin Compote, Toasted
 Pecans.

SWEET CHEESE PLATE.....\$15
 Rotating Selection of Three
 Cheeses and Accoutrements.