### small plates.

| vodka cured salmon, sweet potato blini, citrus crème fraiche, caviar                        | 13    |
|---|-------|
| celery root agnolotti, hazelnuts, 12<br>sage-brown butter, Parmigiano-Reggiano              | 2 18  |
| pate de champagne, chestnuts, dried<br>cherries, grape mostarda, mixed pickle, rye<br>toast | 12    |
| Chef's whim of cheeses, fig compote, ficelle  | ∍, 12 |

Chef's whim of cheeses, fig compote, ficelle, 12 wildflower honey, spiced nuts

mezze plate, roasted garlic hummus, pita, 11 marinated olives, tabouli, herb-whipped feta

### soups & salads.

| winter mushroom bisque, sherry, chive oil, crispy hen-of-the-woods  | 8         |
|---|-----------|
| chourico and kale soup, cannellini beans, chourico gremolata  | 8         |
| chinois chicken salad, napa cabbage, cashews, crispy wontons, chinois dressing  | 13        |
| roasted beet salad, frisee, hazelnuts,<br>Vermont goat cheese, citrus-shallot vinaigre                                | 10<br>Ite |
| winter Panzanella salad, butternut squash,<br>baby brussels sprouts, candied Pepitas,<br>parmesan, sherry vinaigrette | 10        |

#### flatbreads.

| truffle parmigiano-reggiano, wild mushroom | 12 |
|--|----|
| four cheese, tomato-basil-garlic sauce,    | 10 |
| balsamic drizzle                           |    |

#### sandwiches.

| hot Cuban, roasted pork, smoked ham, dill pickles, gruyere, chipotle aioli          | 13 |
|---|----|
| roasted turkey on seven-grain, bacon, sun-dried tomato tapenade, basil aioli        | 12 |
| kale pesto wrap, marinated mushroom, roasted red peppers, quinoa, herb-whipped feta | 11 |

# large plates.

slow braised short ribs, cheesy polenta, 12 | 18 baby three color carrots and cauliflower, red wine jus

vermouth-steamed PEI mussels, fennel, 10 | 16 guanciale, leeks, confit fingerling potatoes, herbed ficelle toast



### wines by the glass.

| pinot grigio, Spasso, Veneto, Italy, 2014                | 7   28  |
|--|---------|
| rose, Beaurenard, Rhone, France, 2014                    | 8   32  |
| sauvignon blanc, Josh,<br>Healdsburg, CA, 2014           | 11   44 |
| chardonnay, Cartlidge & Browne,<br>North Coast, CA, 2012 | 8   32  |
| pinot noir, Cellar No. 8, CA, 2013                       | 8   32  |
| Meritage, Hahn Winery, CA, 2013                          | 8   32  |
| Montepulciano d'Abruzzo,<br>Quattro Mani, 2013           | 9   36  |
| cabernet sauvignon, McManis, CA, 2013                    | 9   36  |

## local Harpoon beer.

| IPA                 | 6 |
|---------------------|---|
| Harpoon Octoberfest |   |
| UFO white           |   |

#### cold beverages.

| Spindritt sparkling soda, Charlestown, MA | 4.5 |
|---|-----|
| San Pellegrino sparkling water            | 4   |
| San Pellegrino aranciata   limonata       | 3   |
| Coke   Diet Coke   Sprite   ginger ale    | 3   |
| milk   orange juice   cranberry juice     | 3   |
|   |     |

# hot beverages.

| coffee   tea               | 2                  |
|----------------------------|--------------------|
| hot chocolate              | 3                  |
| cappuccino   latte   mocha | 4                  |
| espresso                   | 2.5 sgl   3.25 dbl |

#### sweets.

| apricot and pine nut tart, frangipane, amaretto caramel | 8 |
|---|---|
| Mexican chocolate pot de crème, orange confiture        | 8 |
| Chef's house-made cookies                               | 6 |

ICA member? show your card for 10% off.

before placing your order, please inform your server if a person in your party has a food allergy.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

