

PROVISIONS

APPETIZERS

NEW ENGLAND CLAM CHOWDER <i>house-made oyster cracker</i>	9	HOUSE-MADE SAUSAGE <i>seasonal accompaniments</i>	12
LOBSTER BISQUE <i>tarragon puff pastry</i>	8	RICOTTA & POTATO GNOCCHI <i>braised wild boar, whipped ricotta</i>	14
GREEN LEAF <i>mesclun, poached figs, candied pecans, great hill blue, molasses-mustard vinaigrette</i>	11	FRIED OYSTERS <i>ginger aioli, dashi broth, radish, bonito</i>	13
HOUSE CAESAR* <i>romaine, black kale, radicchio, spicy anchovy croutons</i>	11	BEEF CHEEK PASTRAMI TOAST <i>beer mustard, brussels sprouts & black kale slaw</i>	9
WARM FARRO SALAD <i>za'atar spiced delicata squash, pomegranate, feta</i>	13	OCTOPUS MORTADELLA <i>fried chickpeas, gala apples, mint</i>	10
MARINATED ANCHOVIES <i>pickled cauliflower, fried capers, catelvetrano olives</i>	8	HOUSE-CURED SALT COD FRITTERS <i>chorizo aioli</i>	12
SRIRACHA-MISO DEVEILED EGGS <i>tapenade, guanciale, radish sprouts</i>	8	STEAMED MOOSABEC MUSSELS <i>mariner's sauce, chorizo, crispy kale</i>	13
MARINATED OLIVES <i>rosemary, citrus</i>	7	BOSTON BAKED BEANS <i>braised pork belly, brown sugar crumble</i>	8

ENTREES

PROVISIONS PASTA <i>house-made daily, seasonally inspired</i>	21	SLOW ROASTED HALF CHICKEN <i>jersey whipped potatoes, brussels sprouts & root vegetables</i>	24
GRILLED ATLANTIC SALMON* <i>tuscan style braised green beans, roasted potatoes, kalamata & tomato vinaigrette</i>	25	QUINOA FRITTER <i>ginger-squash puree, roasted carrots & brussels sprouts, radish salad, harissa aioli</i>	19
BEER BATTERED FISH & CHIPS <i>lemon-caper tartar sauce, black kale & brussels slaw</i>	19	GRILLED HERITAGE PORK CHOP <i>leek spaetzle, roasted apple & squash, melted brie</i>	27
LOBSTER ROLL <i>aioli, tarragon, lemon</i>	28	STEAK FRITES* <i>pecorino-herb frites, rosemary-balsamic glazed onions</i>	25
STATE STREET BURGER* <i>white cheddar, pancetta, smoked onions, english muffin, house-made pickles</i>	14	GRILLED BRANDT FARM RIB-EYE* <i>creamed black kale, smoked tomatoes, rosemary-balsamic reduction</i>	37

PIZZA

ANGRY QUEEN <i>maplebrook farm mozzarella, san marzano tomato, basil</i>	14	SPANISH CHORIZO <i>house-made ricotta, crispy spinach</i>	15	BUTTERNUT SQUASH <i>goat cheese, melted leeks, candied pecans, brown butter mascarpone</i>	14
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SIDES

6 each or three for 15

CREAMED BLACK KALE | ROASTED BRUSSELS SPROUTS
HAND-CUT FRENCH FRIES | CANDIED CARROTS | JERSEY WHIPPED POTATOES

*Denotes these items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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