

PROVISIONS

APPETIZERS

NEW ENGLAND CLAM CHOWDER <i>house-made oyster cracker</i>	9	FRIED OYSTERS <i>ginger aioli, dashi broth, radish, bonito</i>	13
LOBSTER BISQUE <i>tarragon puff pastry</i>	8	HOUSE-CURED SALT COD FRITTERS <i>chorizo aioli</i>	12
GREEN LEAF <i>mesclun, poached figs, candied pecans, great hill blue, molasses-mustard vinaigrette</i>	11	STEAMED MOOSABEC MUSSELS <i>mariner's sauce, chorizo, crispy kale</i>	13
HOUSE CAESAR* <i>romaine, black kale, radicchio, spicy anchovy croutons</i>	11	MARINATED OLIVES <i>rosemary, citrus</i>	7
WARM FARRO SALAD <i>za'atar spiced delicata squash, pomegranate, feta</i>	13	BOSTON BAKED BEANS <i>braised pork belly, brown sugar crumble</i>	8
SRIRACHA-MISO DEVEILED EGGS <i>tapenade, guanciale, radish sprout</i>	8	TUNA TARTARE <i>pear ginger tea, crispy wontons</i>	9

BREAKFAST FOR DINNER

FRIED CHICKEN & WAFFLES <i>jersey whipped potatoes, sauteed kale, bourbon-pecan syrup</i>	24	BLUE LINE BREAKFAST* <i>three eggs, sausage, home fries, biscuit</i>	13
FARM OMELET <i>roasted mushrooms, goat cheese, brussels sprouts leaves</i>	13	LOBSTER BENNY* <i>tarragon-lemon hollandaise, home fries, english muffin</i>	19
BLUEBERRY PANCAKES <i>whipped butter, maple-molasses syrup</i>	12	CRISPY BENNY* <i>irish back bacon, hollandaise, home fries, english muffin</i>	13

ENTREES

BLACK & WHITE LINGUINE <i>clams, guanciale, white wine, garlic</i>	14 / 22	GRILLED HERITAGE PORK CHOP <i>leek spaetzle, roasted apple & squash, melted brie</i>	27
RICOTTA & POTATO GNOCCHI <i>braised wild boar, whipped ricotta</i>	14 / 22	STEAK FRITES* <i>pecorino-herb frites, rosemary-balsamic glazed onions</i>	25
BEER BATTERED FISH & CHIPS <i>lemon-caper tartar sauce, black kale & brussels slaw</i>	19	STATE STREET BURGER* <i>white cheddar, pancetta, smoked onion, english muffin, house-made pickles</i>	14
GRILLED ATLANTIC SALMON* <i>tuscan style braised green beans, roasted potatoes, kalamata & fava bean vinaigrette</i>	25	BENNY BURGER* <i>crispy poached egg, tarragon-lemon hollandaise, irish bacon, white cheddar, english muffin</i>	16
QUINOA FRITTER <i>ginger squash puree, carrots & brussels sprouts, radish salad, harissa aioli</i>	19	LOBSTER ROLL <i>aioli, tarragon, lemon</i>	28

PIZZA

ANGRY QUEEN <i>san marzano tomato, maplebrook farm mozzarella, 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.