

# PROVISIONS

## APPETIZERS

<b>NEW ENGLAND CLAM CHOWDER</b> <i>house-made oyster cracker</i>	<b>9</b>	<b>RICOTTA &amp; POTATO GNOCCHI</b> <i>braised oxtail, crispy brussels sprout leaves, mushrooms, melted robiola</i>	<b>13</b>
<b>LOBSTER BISQUE</b> <i>tarragon puff pastry</i>	<b>8</b>	<b>FRIED OYSTERS</b> <i>ginger aioli, dashi broth, radish, bonito</i>	<b>13</b>
<b>GREEN LEAF</b> <i>mesclun, poached figs, candied pecans, great hill blue, molasses-mustard vinaigrette</i>	<b>10</b>	<b>HOUSE-CURED SALT COD FRITTERS</b> <i>chorizo aioli</i>	<b>12</b>
<b>HOUSE CAESAR*</b> <i>romaine, black kale, radicchio, spicy anchovy croutons</i>	<b>10</b>	<b>STEAMED MOOSABEC MUSSELS</b> <i>mariner's sauce, chorizo, crispy kale</i>	<b>13</b>
<b>ROASTED BEET SALAD</b> <i>candied pistachios, dried cherries, fresh chevre</i>	<b>12</b>	<b>MARINATED OLIVES</b> <i>rosemary, citrus</i>	<b>7</b>
<b>SRIRACHA-MISO DEVILED EGGS</b> <i>tapenade, guanciale, radish sprout</i>	<b>8</b>	<b>BOSTON BAKED BEANS</b> <i>braised pork belly, brown sugar crumble</i>	<b>8</b>

## BREAKFAST FOR DINNER

<b>BREAKFAST BURGER*</b> <i>sunny side egg, white cheddar, pancetta, breakfast mustard, english muffin</i>	<b>16</b>	<b>FRIED CHICKEN &amp; WAFFLES</b> <i>jersey cream whipped potatoes, sauteed kale, bourbon-pecan syrup</i>	<b>24</b>
<b>FARM OMELET</b> <i>roasted mushrooms, goat cheese, brussels sprouts leaves</i>	<b>13</b>	<b>BLUE LINE BREAKFAST*</b> <i>three eggs, sausage, home fries, biscuit</i>	<b>13</b>
<b>BLUEBERRY PANCAKES</b> <i>whipped butter, maple-molasses syrup</i>	<b>12</b>	<b>LOBSTER BENNY*</b> <i>tarragon-lemon hollandaise, home fries, biscuit</i>	<b>19</b>

## BREAKFAST COCKTAILS

<b>POLAR EXPRESS</b> <i>privateer amber rum, becherovka, orange juice, egg white</i>	<b>13</b>	<b>ONTARIO AMBER</b> <i>torres brandy, punt e mes, lemon, maple syrup, walnut bitters</i>	<b>11</b>
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## ENTREES

<b>PROVISIONS PASTA</b> <i>house-made daily, seasonally inspired</i>	<b>20</b>	<b>BRAISED OSSO BUCCO</b> <i>truffle polenta, roasted root vegetables</i>	<b>27</b>
<b>GRILLED ATLANTIC SALMON*</b> <i>blood orange, chickpeas, almonds, sautéed swiss chard</i>	<b>25</b>	<b>STEAK FRITES*</b> <i>pecorino-herb frites, rosemary-balsamic glazed onions</i>	<b>25</b>
<b>BEER BATTERED FISH &amp; CHIPS</b> <i>lemon-caper tartar sauce, black kale &amp; brussels slaw</i>	<b>19</b>	<b>STATE STREET BURGER*</b> <i>white cheddar, pancetta, smoked onion, english muffin, house-made pickles</i>	<b>14</b>
<b>QUINOA FRITTER</b> <i>ginger-squash puree, roasted brussels sprouts, carrots, radish salad, harissa aioli</i>	<b>18</b>	<b>LOBSTER ROLL</b> <i>aioli, tarragon, lemon</i>	<b>26</b>

## PIZZA

<b>ANGRY QUEEN</b> <i>san marzano tomato, maplebrook farm mozzarella, basil</i>	<b>13</b>	<b>SPANISH CHORIZO</b> <i>house-made ricotta, crispy spinach</i>	<b>14</b>	<b>ROASTED MUSHROOM</b> <i>goat cheese, truffle oil, melted leeks</i>	<b>15</b>
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## SIDES

6 each or three for 15

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

\*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.