

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	TUNA TARTARE* <i>pear ginger tea, crispy wontons</i>	11
PANZANELLA <i>cured tomato, fava bean, smoked mozzarella, sorrel</i>	13	SPICY MARINATED CALAMARI <i>crispy shallots, tajin</i>	9
SRIRACHA-MISO DEVEILED EGGS <i>tapenade, guanciale, radish sprout</i>	8	SALMON POKE* <i>sea beans, cucumber, shishito pepper</i>	10

BREAKFAST FOR DINNER

FARM OMELET <i>brussels sprouts leaves, goat cheese, mushrooms</i>	13	LOBSTER BENNY* <i>tarragon-lemon hollandaise, home fries, english muffin</i>	19
BLUEBERRY PANCAKES <i>whipped butter, maple-molasses syrup</i>	12	LONGSHOREMAN* <i>two eggs, one pancake, sausage, bacon, home fries</i>	15
BREAKFAST BURGER* <i>fried egg, applewood-smoked bacon, white cheddar, breakfast mustard, home fries, english muffin</i>	17	BOSTON BAKED BEANS* <i>two sunny side eggs, braised pork belly, brown sugar crumble</i>	12
CRISPY BENNY* <i>irish back bacon, hollandaise, home fries, english muffin</i>	13	BREAKFAST PIZZA* <i>roasted garlic, fontina, ham, over easy egg</i>	15

ENTREES

BLACK & WHITE SPAGHETTI <i>clams, guanciale, heirloom tomatoes, kelp pesto</i>	14 / 22	SLOW-ROASTED HALF CHICKEN <i>brussels sprouts & root vegetables, jersey-whipped potatoes</i>	24
SEARED SCALLOPS & PORK BELLY <i>sweet potato purée, roasted celery root, apple, caper butter</i>	27	GRILLED HERITAGE PORK CHOP <i>leek spaetzle, pomegranate, red onion, melted brie</i>	27
BEER-BATTERED FISH & CHIPS <i>lemon-caper tartar sauce, black kale & brussels slaw</i>	19	STEAK FRITES* <i>pecorino-herb frites, rosemary-balsamic glazed onions</i>	25
GRILLED ATLANTIC SALMON* <i>curried couscous, almonds, swiss chard, golden raisins</i>	25	STATE STREET BURGER* <i>white cheddar, pancetta, smoked onion, house-made pickles, english muffin</i>	15
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>maplebrook farm mozzarella, san marzano tomato, basil</i>	14	BUTTERNUT SQUASH <i>brown butter mascarpone, candied pecans, sage</i>	14	CALABRIAN <i>san marzano tomato, genoa salami, shishito pepper, chili oil, arugula</i>	15
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SIDES

6 each or three for 15

Sweet Potato Purée | Roasted Brussels Sprouts | Hand-Cut French Fries | Candied Carrots | Jersey-Whipped Potatoes

Gratuity of 18% will be added to parties of six or more.

*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.