

PROVISIONS

APPETIZERS

NEW ENGLAND CLAM CHOWDER <i>house-made oyster cracker</i>	9	TUNA TARTARE* <i>fried wonton, pear ginger tea</i>	11
LOBSTER BISQUE <i>tarragon puff pastry</i>	8	SPICY MARINATED CALAMARI <i>crispy shallots, tajin</i>	9
GREEN LEAF <i>mesclun, poached figs, candied pecans, great hill blue, molasses-mustard vinaigrette</i>	11	MARINATED ANCHOVIES <i>pickled cauliflower, fried capers, castelvetro olives</i>	8
HOUSE CAESAR* <i>romaine, black kale, radicchio, spicy anchovy croutons</i>	11	SALMON POKE* <i>sea beans, cucumber, shishito pepper</i>	10
PANZANELLA <i>cured tomato, fava bean, smoked mozzarella, sorrel</i>	13	FRIED OYSTERS <i>ginger aioli, dashi broth, radish, bonito</i>	13
SRIRACHA-MISO DEVEILED EGGS <i>tapenade, guanciale, radish sprouts</i>	8	BEEF CHEEK PASTRAMI TOAST <i>beer mustard, brussels sprouts & black kale slaw</i>	9
MARINATED OLIVES <i>rosemary, citrus</i>	7	HOUSE-CURED SALT COD FRITTERS <i>chorizo aioli</i>	12
BOSTON BAKED BEANS <i>braised pork belly, brown sugar crumble</i>	8	STEAMED MOOSABEC MUSSELS <i>mariner's sauce, chorizo, crispy kale</i>	13
HOUSE-MADE SAUSAGE <i>seasonal accompaniments</i>	12	BLACK & WHITE SPAGHETTI <i>clams, guanciale, heirloom tomatoes, kelp pesto</i>	14/22

ENTREES

SLOW ROASTED HALF CHICKEN <i>brussels sprouts & root vegetables, jersey whipped potatoes</i>	24	SEARED SCALLOPS & PORK BELLY <i>roasted celery root, apples, caper butter, sweet potato purée</i>	27
QUINOA FRITTER <i>roasted carrots & brussels sprouts, radish salad, ginger-squash purée, harissa aioli</i>	19	GRILLED ATLANTIC SALMON* <i>curried couscous, almonds, swiss chard, golden raisins</i>	25
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	LOBSTER ROLL <i>aioli, tarragon, lemon</i>	28
BRAISED SHORT RIB <i>roasted potatoes, cipollini onion, spiced squash, pepitas</i>	25	STATE STREET BURGER* <i>white cheddar, pancetta, smoked onions, house-made pickles, english muffin</i>	15

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.

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