

# PROVISIONS

## APPETIZERS

<b>NEW ENGLAND CLAM CHOWDER</b> <i>house-made oyster cracker</i>	9	<b>TUNA TARTARE*</b> <i>fried wonton, pear ginger tea</i>	11
<b>LOBSTER BISQUE</b> <i>tarragon puff pastry</i>	8	<b>SPICY MARINATED CALAMARI</b> <i>crispy shallots, tajin</i>	9
<b>GREEN LEAF</b> <i>mesclun, poached figs, candied pecans, great hill blue, molasses-mustard vinaigrette</i>	11	<b>MARINATED ANCHOVIES</b> <i>pickled cauliflower, fried capers, castelvetro olives</i>	8
<b>HOUSE CAESAR*</b> <i>romaine, black kale, radicchio, spicy anchovy croutons</i>	11	<b>SALMON POKE*</b> <i>sea beans, cucumber, shishito pepper</i>	10
<b>PANZANELLA SALAD</b> <i>multigrain bread, gruyere, brussels sprout leaves, mushrooms, sherry vinaigrette</i>	13	<b>FRIED OYSTERS</b> <i>ginger aioli, dashi broth, radish, bonito</i>	13
<b>SRIRACHA-MISO DEVEILED EGGS</b> <i>tapenade, guanciale, radish sprouts</i>	8	<b>CONFIT DUCK &amp; FOIE GRAS TERRINE</b> <i>candied orange &amp; fig jam, grilled baguette</i>	15
<b>MARINATED OLIVES</b> <i>rosemary, citrus</i>	7	<b>HOUSE-CURED SALT COD FRITTERS</b> <i>chorizo aioli</i>	12
<b>BOSTON BAKED BEANS</b> <i>braised pork belly, brown sugar crumble</i>	8	<b>STEAMED MOOSABEC MUSSELS</b> <i>mariner's sauce, chorizo, crispy kale</i>	13
<b>HOUSE-MADE SAUSAGE</b> <i>seasonal accompaniments</i>	12	<b>HERBED PAPPARDELLE</b> <i>bolognese, mascarpone, mint</i>	14/22

## ENTREES

<b>SLOW ROASTED HALF CHICKEN</b> <i>brussels sprouts &amp; root vegetables, jersey whipped potatoes</i>	24	<b>SEARED SCALLOPS &amp; PORK BELLY</b> <i>roasted celery root, apples, caper butter, sweet potato purée</i>	27
<b>QUINOA FRITTER</b> <i>roasted carrots &amp; brussels sprouts, radish salad, ginger-squash purée, harissa aioli</i>	19	<b>GRILLED ATLANTIC SALMON*</b> <i>curried couscous, almonds, swiss chard, golden raisins</i>	25
<b>GRILLED HERITAGE PORK CHOP</b> <i>leek spaetzle, pomegranate, red onion, melted brie</i>	27	<b>BEER BATTERED FISH &amp; CHIPS</b> <i>lemon-caper tartar sauce, black kale &amp; brussels slaw</i>	19
<b>STEAK FRITES*</b> <i>pecorino-herb frites, rosemary-balsamic glazed onions</i>	25	<b>LOBSTER ROLL</b> <i>aioli, tarragon, lemon</i>	28
<b>BRAISED SHORT RIB</b> <i>roasted potatoes, cipollini onion, spiced squash, pepitas</i>	25	<b>STATE STREET BURGER*</b> <i>white cheddar, pancetta, smoked onions, house-made pickles, english muffin</i>	15

## PIZZA

<b>ANGRY QUEEN</b> <i>maplebrook farm mozzarella, san marzano tomato, basil</i>	14	<b>BUTTERNUT SQUASH</b> <i>brown butter mascarpone, candied pecans, sage</i>	14	<b>CALABRIAN</b> <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.\*\*