

PROVISIONS

RAW BAR

LOCAL OYSTERS * <i>mignonette, cocktail sauce, lemon</i> Wellfleet, MA – 3ea Damariscotta, ME – 3.5ea		SALMON POKE * <i>sushi rice, seaweed salad, ponzu</i>	18
CHILLED SHRIMP <i>cocktail sauce</i>	4 ea	STATE STREET PLATTER * <i>8 oysters, 6 shrimp, ceviche, salmon poke, cocktail sauce, mignonette (df/gf)</i>	80
CHILLED LOBSTER TAIL <i>lemon espelette aioli</i>	20	LONG WHARF PLATTER * <i>12 oysters, 8 shrimp, ceviche, chilled lobster tail, salmon poke, cocktail sauce, mignonette, lemon aioli</i>	110

APPETIZER

HONEY YOGURT PARFAIT <i>kiwi, mixed berries, chia, toasted coconut, granola (gf)</i>	10	NEW ENGLAND CLAM CHOWDER <i>house-made oyster cracker</i>	11
AVOCADO TOAST <i>pickled mango, pico de gallo, cilantro (df)</i>	13	CRAB RANGOON DIP <i>sweet chili slaw, wonton chips, scallions</i>	16
FRIED CHICKEN BISCUIT <i>chicken thigh, butter biscuit, sausage gravy</i>	13	SALUMI BOARD <i>marinated olives, giardiniera, grain mustard, francese</i> Finnochiona * Coppa * Prosciutto	18
KOREAN BBQ WINGS <i>chili, honey, ramp kimchi aioli</i>	16	CHEESE BOARD <i>candied nuts, house-made preserves</i> Camembert * Toma * Drunken Goat	18

BAKERY

BUTTER BISCUITS <i>honey butter, seasonal jam</i>	8	PECAN STICKY BUN <i>vanilla, toffee, brioche</i>	8	BEIGNETS <i>chocolate chips & blueberry sauce</i>	6
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SALADS

HOUSE CAESAR <i>roasted garlic, anchovy dressing</i>	15	ARUGULA & ROASTED BEET <i>honey burrata, raspberries, pecans, citrus vinaigrette (gf)</i>	16
LITTLE GREENS & HERBS <i>blackberries, radish, sunflower seeds, strawberry-basil vinaigrette (gf/df)</i>	15	chicken +6 grilled shrimp +13	

ENTRÉE

BLUE LINE BREAKFAST <i>two eggs, sausage, crispy potatoes, toast</i>	16	BEER-BATTERED FISH & CHIPS <i>lemon-caper tartar, house slaw</i>	24
EGGS BENEDICT <i>poached eggs, shaved ham, english muffin, hollandaise, crispy potatoes</i>	16	HARVEST GRAIN BOWL <i>farro, quinoa, sweet potato, brussels sprouts, swiss chard, avocado, ginger-miso dressing (df/v)</i>	20
CORNED BEEF HASH <i>poached eggs, hollandaise</i>	17	BRUNCH BURGER* <i>american cheese, bacon, caramelized onions, b&b pickles, secret sauce, english muffin</i>	18
EGGS IN PURGATORY <i>san marzano, roasted red pepper, ricotta, crostini</i>	15	LOBSTER ROLL <i>lemon aioli, chives, brioche</i>	36
THREE-EGG OMELET <i>peppers, onions, cheddar jack, crispy potatoes (gf)</i>	17	SPICY CHICKEN SANDWICH <i>slaw, b&b pickles, ranch aioli, house hot sauce, brioche</i>	17
BREAKFAST SANDWICH <i>fried egg, bacon jam, smashed avocado, white cheddar, crispy potatoes, brioche</i>	17	BRUNCH SIDES <i>crispy potatoes breakfast sausage bacon short stack pancakes hand-cut fries</i>	6 ea
BLUEBERRY PANCAKES <i>blueberry compote, whipped honey butter, maple syrup</i>	15		

COOKIES & CREAM FRENCH TOAST <i>oreo chantilly, chocolate chip cookies</i>	16
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PIZZA

ANGRY QUEEN <i>san marzano, mozzarella di bufala, basil</i>	16	NORTH END <i>spicy italian sausage, broccoli rabe, ricotta, balsamic</i>	17
SOPPRESSATA <i>san marzano, salami, burrata, shallots, chili oil</i>	17		

* Items are served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies prior to ordering. An 18% gratuity will be added to parties of 6 or more. A 3% kitchen fee will be applied to benefit our back of house cooks and dishwashers. This charge is voluntary so simply inform your server and we will remove the charge.