

DINNER MENU

STARTERS

- MARINATED FETA + OLIVES 11
sun-dried tomato, oregano, sourdough
- CALAMARI 16
sweet n sour sauce, pickled hot peppers
- CHARRED OCTOPUS 18
baby potato, romesco, green olive gremolata
- MANHATTAN CLAM CHOWDER 12
nueske's bacon, crusty bread
- SHRIMP SCAMPI TOAST 16
garlic butter, lemon
- BRUSSELS SPROUT TACOS 15
thai chili, pepper jam, caramelized yogurt
- SMOKED CARROT HUMMUS 13
laffa bread, harissa, sesame
- SEARED TUNA 21
nori, smashed cucumber, soy + ginger
- OYSTERS MP
by the half dozen

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

- all served with fries or nice lil salad
- DOUBLE PATTY BURGER 19
american, b+b pickles, black pepper mayo
- CRISPY FISH 17
shaved pickled radish, tartar
- FRIED CHICKEN SANDWICH 18
remoulade, hot honey slaw

SALADS

- SHAVED BROCCOLI CAESAR 15
crostini, frico, parm
- MKT LETTUCE 14
fennel, manchego, sunflower, lemon poppy vinaigrette
- SHRIMP COBB 23
bayley hazen, egg, avocado, tomato, bacon, mkt greens, red wine vinaigrette

EXTRAS

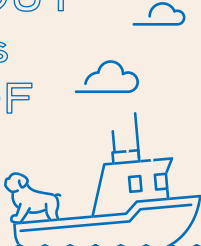
upgrade your salad

- SALMON 12 SHRIMP 12
- CHICKEN 9 HANGER STEAK 14

MAIN

- SWISS CHARD RAVIOLI 25
taleggio, wild mushroom
- SPAGHETTI + CLAMS 25
'nduja butter, crumbs, grilled lemon
- TRUE NORTH SALMON 29
celeriac, brussels, pancetta
- HANGER STEAK 26
blistered shishito
- BRICK CHICKEN 29
lemon, cherry peppers
- RIGATONI BOLOGNESE 26
house-made pasta, soft ricotta, grana padano

ASK ABOUT
CHEF A's
CATCH OF
THE DAY



SIDES

- BRUSSELS SPROUTS 10
apple maple mustard
- FRIES 8
salt + pepper
- SHISHITOS 9
sea salt
- WILD MUSHROOMS 10
shallot, sherry
- CREAMED SPINACH 10
parm, pangrattato

DESSERTS

- COOKIE SKILLET 12
tmk cookie, salted caramel gelato
- CHOCOLATE BUDINO 10
oatmilk, granola, raspberry
- SMASHED CARROT CAKE (for 2) 15
rum raisin gelato
- SORBET + GELATO 10
daily selection

SCAN THIS
CODE WITH
YOUR PHONE
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ALLERGEN INFO

