



## boards

served with house made bread, pickles, jam & mustard

**CLADDAGH BO CHEDDAR**  
blended with Irish porter

**BUTTERMILK BLUE**  
fresh milk, medium punch

**GOUDA**  
sheep, goat and cow's milk

**COPPA**  
cured pork loin

**DUCK PASTRAMI**  
cured in house

**CHORIZO SECO**  
dry, smoky, mild

CHOOSE TWO ITEMS • \$20

CHOOSE FOUR ITEMS • \$40

ALL SIX ITEMS • \$60

## raw bar

half price oysters everyday from 4pm - 6pm

OYSTERS\* rotating selection, always fresh, always New England • \$4 ea.

OYSTER SHOOTER\* isco ostreida vodka, house hot sauce, pepperoncini, worcestershire • \$12

SHRIMP COCKTAIL colossal • \$4 ea.

## bites

FRIES hand cut, Maine potatoes, twice fried, served with house aioli • \$8

DEVILED EGGS house tajin, crispy duck skin • \$5

SHEILA'S FOCCACCIA daily selection • \$7

SHISHITO PEPPERS chili crisp, sesame seeds • \$8

SORULLOS Puerto Rican corn fritters, tangy aioli, pickled red onion • \$8

BONE MARROW beef bone, toast points, mustard, cornichon • \$14

make it a booze luge • rye \$5 / mezcal \$6

HUMMUS pistachio-mint pesto, sesame, warm garlic pita • \$15

CRISPY HAKKA EGGPLANT hakka sauce, fried shallot, sesame seeds • \$13

BRUSSELS SPROUTS crispy fried, panda orange sauce • \$13

CALAMARI fried Point Judith squid, banana peppers, lemon aioli • \$18

PORK BELLY BUNS tamarind glaze, green papaya salad, steamed buns • \$18

POUTINE mushroom gravy, Ellsworth cheese curds, chives • \$15

add fried egg\* \$2 / ancho short rib \$6 / duck confit \$8

# salads

SIMPLE GREENS house vinaigrette • \$8

HOUSE CAESAR\* romaine, parmesan crisp, boquerones • \$12

BEET & GOAT CHEESE mixed greens, arugula, candied pepitas, red wine & maple vinaigrette • \$15

add cocktail shrimp \$3 ea. / grilled chicken thigh \$6 / fried chicken thigh \$9 / steak\* \$12

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# burgers

all burgers half price everyday from 4pm - 6pm

EAST END BURGER\* secret sauce, American cheese, dill pickles • \$11

UMAMI BOMB BURGER\* house pimento, kimchi, parmesan crisp • \$13

FRENCH ONION BURGER\* caramelized onion, swiss, tarragon aioli • \$14

RODEO BURGER\* bacon, jalapeno bbq, cheddar, funyons • \$14

VEGAN ROYALE black bean patty, vegan cheese & burger sauce, lettuce, pickles, preserved tomato • \$14

add fried egg\* \$2 / pork belly \$5 / fries \$4 / side green salad \$4

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# sandwiches

DUCK REUBEN duck pastrami, 1000 island, swiss, kraut • \$20

BIRRIA GRILLED CHEESE ancho short rib, melty cheese, kimchi, consome • \$15

NASHVILLE SEOUL FRIED CHICKEN fried chicken thigh, kimchi, pickled daikon & carrot • \$16

CRUNCH WRAP black bean patty, tostada, pimento cheese, pickled jalapeno, red onion, avocado, wrapped in tortilla with spicy aioli • \$16

add fried egg\* \$2 / pork belly \$5 / fries \$4 / side green salad \$4

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# plates

CHICKEN LOLLIPOPS crispy confit chicken, cherry bomb bbq, pimento grits • \$18

BBQ PORK SHANK grilled pork shank, smoked jalapeno bbq, cider slaw • \$15

MOULES FRITES Pemiquid mussels, chorico, vinho verde, preserved tomato, fries, house aioli • \$20

PRIMAVERA RAVIOLI house made celeriac and ramp ravioli, pistachio pesto cream • \$18

STEAK FRITES\* 10 oz bistro filet, bourbon compound butter, fries, house aioli • \$36