



boards

served with house made bread, pickles, jam & mustard

CLADDAGH BO CHEDDAR
blended with Irish porter

CAMBOZOLA BLUE
mild, extra soft

TRIPLE CREAM
fresh, light, spreadable

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

DUCK TOAST duck confit, truffled gouda sauce, creme fraiche, bacon jam • \$19

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

WOK CHARRED GREEN BEANS kung pao sauce, sezchuan spice, red chiles, sesame • \$12

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

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

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

add fried egg* \$2 / shiitake confit \$6 / duck confit \$8

VEGAN DISCO FRIES shiitake confit, vegan cheese sauce, scallion • \$18

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 \$4 ea. / grilled chicken thigh \$6 / fried chicken thigh \$9 / steak* \$12

burgers

half price burgers daily 4pm - 6pm & Thur - Sat 10pm - 11:45pm

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 / bacon \$2 / fries \$4 / side green salad \$4

sandwiches

BBQ SHIITAKE confit mushrooms, vegan cheese, caramelized onions, jalapeno BBQ, pickled red onion & peppers, potato bun • \$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 a tortilla with spicy aioli • \$16

SOFTSHELL CRAB 'RANGOON' *available Fri-Sun - limited quantities* cider battered whole crab, rangoon spread, crispy wontons, sweet chile sauce, house made potato kaiser roll • \$25

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

plates

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

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

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

SPICY THAI RIBS half rack, tamarind glaze, papaya salad, fries • \$28

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