



Hot

- Scallops - 20**
Mushroom Risotto | Caramelized Red Onions | Sundried Tomato | Kale | Parmesan Crisp gf
- Peruvian Chicken Tacos (3) - 14**
Spicy Green Sauce | Pickled Red Onion | Cotija Cheese | Cilantro
- Veggie OR Chicken Teriyaki Potstickers - 9**
Ponzu | Sweet Chili | Sesame Seeds v option
- Berberie Chicken Curry - 16**
Onions | Tomatoes | Spinach | Pecorino
- Mini Crab Cakes - 16**
Chipotle Lime Aioli
- Bison Short Ribs - 22**
Mashed Potatoes | Roasted Veggies | Gravy gf
- Chicken Wings (8) - 14**
Speedy's Buffalo | Honey Lemon Pepper | House Dry Rub gf
- Miso Sesame Grilled Tuna* - 24**
Carrot Cauliflower and Ginger Puree | Green Bean Almondine | Unagi Sauce gf
- Spaghetti Squash Lasagna - 14**
- Stuffed Poblano Tacos (3) 12**
Hummus | Tomatoes | Mozz/Cotija Cheese | Corn V
- Pierogies - 16**
Creamy Tomato Basil | Sundried Tomatoes | Polish Kielbasa | Spinach | Fried Onions V Option
- Creamy Miso Pasta - 14**
Bucatini | Shallots | Spinach | Pecorino
Clams - 20 Sirloin - 24 V option
- Flatbread du Jour - 10**
Listed on specials board
- Calamari - 12**
Lightly Breaded | Fra Diavolo Marinara | Bang Bang Sauce | Pecorino Cheese
- Fried Artichoke Hearts - 10**
Leeks | Oyster Mushrooms | Shallot Dijon Vinaigrette | Pecorino V
- Smoked Collards - 8**
Sambal Infused Vinegar | Red Peppers v gf
- Chicken Teriyaki Skewers (3) - 12**
- She Crab Soup - 10**
- Fish of The Day - Mkt Price**
Mushroom Consomme | Sticky Rice | Bok Choy | Fried Oyster Mushrooms & Leeks gf
- French Fries - 6 v gf**
- Pan Seared Sirloin* - 28**
Pesto Truffle Potatoes | Asparagus | Mushrooms | Bearnaise Sauce | Fried Onions
- V - vegetarian v - vegan option gf - gluten free
- Cheese Board - 13**
Accoutrements | Crackers V
- Charcuterie - 24**
Cheese | Meats | Accoutrements | Crackers
- Beet Tartare - 10**
Egg Salad | Roasted Potatoes | Avocado | Watercress | Balsamic Glaze v gf
- Baguette Loaf - 6**
Garlic & Herb Dipping Oil V v option
- Apple & Mozzarella Salad - 10**
Spinach | Basil | Cucumber | Spicy Gochujang Vinaigrette v gf
- Spicy Cucumber & Quinoa Bowl - 12**
Curry Chickpeas | Onions | Tomatoes | Avocado | Fruit | Goat Cheese Yogurt V v gf
- Tomato & Mozzarella Skewers - 10**
EVOO | Balsamic Glaze | Basil Pesto V gf
- Deviled Eggs (4) - 6**
V gf
- Seafood Tower - 16**
Crab Salad | Avocado Crema | Shrimp Salad | Mango Chutney | Lobster Salad | Cucumber Raita gf
- Hummus du jour - 8**
EVOO | Za'atar | Pita Chips | Cucumber v
- Halloumi Salad - 11**
Spinach | Lettuce | Cucumbers | Tomatoes | Avocado | Mint | Lemon Shallot Vinny V gf
- Tuna Poke* - 20**
Crispy Sushi Rice | Avocado Mousse | Wasabi | Cucumbers | Sesame Seeds gf

Cold

Sandwiches

- Brisket Smash Burger & Fries - 18**
Slaw | Jalapeno Ranch | Pickled Red Onions | Cheddar
- Veggie Chicken Sandwich & Fries - 14**
Lettuce | Tomato | Onion | Choice Of Wing Sauce v

Desserts

- Seasonal Bread Pudding - 8**
- Key Lime Tart - 6**

20% Gratuity will be added to parties of five (5) or more

**These foods are served raw, or undercooked.*

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness-especially if you have certain medical conditions.*



Cocktails

Mai Tai ~ White rum | Dark rum | Lime |
Orgeat | Curacao 12

French Martini ~ Vodka | Pineapple |
Raspberry 10

Bury Me in the Sand ~ Tequila | Coconut
Rum | Pama | Lime | Pineapple 10

Last Word ~ Gin | Chartreuse | Luxardo |
Lime | Cherry 14

Mezcal Sour* ~ Mezcal | Lime |
Montenegro | Simple | Egg white 14

Hemingway Daiquiri ~ Rum | Luxardo |
Lime | Grapefruit 10

Sidecar ~ Cognac | Curacao | Lemon |
Sugar rim 10

Espresso Martini ~ Coffee Liqueur | Grind
| Coffee | Cream optional 10

Paper Airplane ~ Old Forester Bourbon |
Aperol | Amaro Nonino | Lemon 12

B&B Sea ~ Amaretto | Montenegro | B&B |
Lemon | Cranberry 12

Clover Club* ~ Gin | Lemon | Raspberry |
Egg white 12

Touch of Verde ~ Bourbon | Ancho reyes
verde | Orange bitters | Simple 12

El Diablo ~ Tequila | Creme de Cassis |
Ginger beer | Lime 9

Sangria ~ Brandy | Pama | Triple Sec |
Orange | Merlot 12

The F.D.S. ~ Gin | St Germain |
Ramazzotti | Lemon 12

Drafts on Chalkboard

Bottles and Cans

Devils Backbone Vienna Lager 5
Mic Ultra 4

Back Bay Farmhouse Cider 6
Kona Big Wave 6
Legend Brown 6
Pacifico 4

Benchtop Proven Theory IPA 9
6 Bears & A Goat Stout 6
Dogfish Seaquench Ale 6
Lagunitas Daytime IPA 5
Warsteiner Weissbier 6

Kindred Spirit Blackberry Cobbler Sour 8
ENAY Sun Shifter IPA N/A 5
ENAY Day Ripper Pils N/A 5

White

Country Ridge Chardonnay Mendocino CA 10/40
Apple, yellow plum, citrus, soft oak

R. Dutoit Chardonnay Burgundy FR 8/32
Unoaked, green apple, ripe pear

The Little Sheep Rose FR 9/36
Red Summer Berries, Smooth, Floral

Villaggio Pinot Grigio Sicily IT 7/28
Crisp, apple, pear, dry

Fabulous Ant Pinot Blanc Hungary 9/36
White fruit, lime, light and dry.

Dr Hans Von Muller Riesling GER 8/32
Semi Sweet, lemon, apple, caramel

Red

The Wild Fighter Cab Sauv Sonoma County CA 9/36
Cassis, ripe plum, dark fruit

McNab Cabernet Sauvignon Mendocino County CA 13/52
Dark cherry and plum, long finish of licorice and a hint of tobacco

Terrebonne Pinot Noir Willamette Valley OR 11/44
Full Body, raspberry, soft tannins

William Clark Merlot Columbia Valley WA 9/36
Blackberry, plum, cherry, cocoa

Aguaribay Malbec Mendoza AR 9/36
Eucalyptus, cherries, vanilla

Alona Rioja SP 9/36
Medium body, blackberries and cherries, fruit forward

Buck Summit Old Vine Zinfandel Lodi CA 11/44
Raspberry & Strawberry Jam, Light Spice

Bubbles

Andre Delorme Brut Burgundy FR 8/32
Crisp bubbles, peaches, clean finish

Fascino Prosecco IT 10/40
Organic. Light creamy bubbles, apple, pear and citrus.

Dessert Wine

Quinta do Crasto LBV Port 6
Prunes, blackberries, and plums

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