

MAY 18, 2017

## SNACKS

### SMOKED TROUT RILLETTE

pickled winter vegetables, sorrel bavaois, rye toast  
\$12

### SOURDOUGH PRETZEL EPI

house made butter, caraway, parmesan,  
pickled mustard  
\$7

### DUCK PÂTÉ

house pickles, crostini, grain mustard  
\$9

### POMMES CHAMONIX

old bay, cheddar, spicy garlic aioli  
\$7

### BEEF FAT FRITES

harissa ketchup  
\$6

## SMALL PLATES

### BLACK TRUFFLE & FOIE GRAS FONDUE

gruyère mornay, baguette  
\$16

### WERP FARM GREENS

fig & brie croustillant, pickled parsnip,  
brown butter-balsamic vinaigrette,  
pickled mustard seeds  
\$12

### HAMACHI CRUDO

rhubarb-red pepper jam, watermelon radish,  
toasted pistachio  
\$17

### IRON ROASTED P.E.I. MUSSELS

smoked pimenton, warm harissa butter  
\$16

### RAMP FETTUCCINE

spring garlic beurre monté, pickled ramps,  
morel mushrooms  
\$18

### VENISON TARTARE

cured egg yolk, horseradish whipped crème fraîche,  
15 minute quail egg, mustard vinaigrette, fried capers,  
barley chips  
\$18

### HAM SAMPLER

Prosciutto di Parma - Italy  
Jamón Serrano - Spain  
Speck - Italy  
grain mustard, whipped butter,  
sourdough  
\$25

### PLATE OF ASSORTED CHEESES

golden raisin jam  
\$15

### PAIRS WELL WITH "CHEESE PLEASE!" FLIGHT:

Solemn Oath Old Faithorn  
Praga Dark Lager  
North Coast Old Rasputin  
\$9

### MIDNIGHT BAY

Washington- \$3  
medium salt,  
nutty flavor

### WEST FALMOUTH

Massachusetts - \$3  
pleasant brine,  
sweet and deep mineral finish

### BRAS D'OR

PEI - \$3  
juicy salty flavor,  
bitter lettuce like finish

## OYSTERS

### MENEMSHA POND

Massachusetts - \$3  
medium brine, fresh flavor,  
lemony finish

### SUNSET BEACH

Washington - \$4  
silky texture, sweet melon,  
slight mineral finish

### WELLFLEET

Massachusetts - \$3  
sharp brine, plump meats,  
rounded seaweed finish

## ENTREES

### CONFIT SUCKLING PIG

scallop toast, burnt clementine, radicchio  
\$25

### SAUSAGE SANDWICH

boudin blanc, violet mustard,  
truffled celery root-kohlrabi slaw,  
New England split bun, beef fat frites  
\$15

### GARLIC STUFFED CRYSTAL VALLEY FARMS

1/2 CHICKEN  
asparagus risotto, toasted pine nuts,  
charred asparagus, preserved lemon, natural jus  
\$24

### SEARED BROCCOLI

white asparagus giardiniera, fava bean hummus,  
spring vegetables  
\$16

### JUICY LUCY

Slagel Farms beef, American cheese,  
red onion bacon marmalade, heirloom tomato,  
butter lettuce, challah bun, beef fat frites  
\$15

### PAN SEARED STRIPED BASS

root vegetable pave, shaved fennel and shallot salad,  
tarragon-mustard nage  
\$29

### SLAGEL FARMS FLAT IRON STEAK

veal breast roulade, fava bean salsa verde,  
maitake mushrooms  
\$28

### CHOUROUTE

seared duck breast, duck sausage,  
confit duck leg, 18 hour sauerkraut,  
caraway pickled apples, confit potatoes, duck jus  
\$28

## "THE ORDINARY"

### MERGUEZ LAMB ROULADE

garbanzo falafel purée, roasted carrots,  
yogurt-cucumber gel

### PAIRED WITH #5

Praga Dark Lager  
\$26

# DRAFT LIST

| BEER  | STYLE  | LOCATION               | ABV   | SIZE                         | PRICE                                   |
|---|--|------------------------|-------|------------------------------|---|
| #1 GREENE KING ABBOT ALE (NITRO)                | English Pale Ale<br>crumpets, almonds, tried and true      | St. Edmunds, England   | 5%    | 20oz                         | \$7                                     |
| #2 NORTH COAST OLD RASPUTIN (NITRO)             | Russian Imperial Stout<br>roasty, complex, warm            | Fort Bragg, CA         | 9%    | 10oz                         | \$6                                     |
| #3 WHINER FUR COAT                              | Belgian Style Dark Ale<br>belgian yeast, caramel, molasses | Chicago, IL            | 7.3%  | 15oz                         | \$7                                     |
| #4 SOLEMN OATH WREAKAGEMASTER                   | Imperial IPA<br>tropical, resinous, malty finish           | Naperville, IL         | 9%    | 13oz                         | \$6                                     |
| #5 PRAGA DARK LAGER                             | Dark Lager<br>nuts, caramel, surprisingly refreshing       | Czech Republic         | 4.5%  | 15oz                         | \$6                                     |
| #6 21ST AMENDMENT EL SULLY                      | Mexican Style Lager<br>roasted corn, crisp, clean finish   | San Francisco, CA      | 4.8%  | 15oz                         | \$6                                     |
| #7 HALF ACRE BEKOS                              | Pale Ale<br>citrus, floral, piney finish                   | Chicago, IL            | 5%    | 13oz                         | \$6                                     |
| #8 WEIHENSTEPHANER HEFEWEISSBIER                | Hefeweizen<br>banana, clove, world's oldest brewery        | Germany                | 5.4%  | 20oz                         | \$7                                     |
| #9 BUCKLEDOWN & DUSEK'S HANGIN' WITH MR. COPPER | Brown Ale<br>toffee, almonds, boilermaker alert!           | Lyons, IL              | 5.9%  | 15oz                         | \$5<br><b>Lot No.40 Boilermaker \$9</b> |
| #10 MOODY TONGUE THALIA HALL PILSNER            | House Pilsner<br>cheers to us!                             | Pilsen, USA            | 5%    | 15oz                         | \$6                                     |
| #11 LOST ABBEY RED POPPY                        | Flanders Red Ale<br>oak, sour cherry, dry finish           | San Marcos, CA         | 5.5%  | 10oz                         | \$10                                    |
| #12 AVERY EL GOSE                               | Gose<br>salt, citrus, lemon zest                           | Boulder, CO            | 4.5%  | 13oz                         | \$6                                     |
| #13 SOLEMN OATH BILLY NO MATES                  | Irish Stout<br>coffee, dark fruit, roasted malt            | Naperville, IL         | 5%    | 20oz                         | \$7                                     |
| #14 MOODY TONGUE CHOCOLATE CHURRO BALTIC PORTER | Baltic Porter<br>chocolate, caramel, vanilla               | Pilsen, USA            | 7%    | 10oz                         | \$7                                     |
| #15 GOOSE ISLAND BOURBON COUNTY BARLEYWINE      | Barleywine<br>oak, vanilla, tobacco                        | Chicago, IL            | 12.1% | Limited edition flight only. |   |
| #16 GOOSE ISLAND BOURBON COUNTY COFFEE STOUT    | Imperial Stout<br>coffee, roasty, unique                   | Chicago, IL            | 13.4% | Limited edition flight only. |   |
| #17 AVERY WHITE RASCAL                          | Belgian Style Witbier<br>sodt, spice, citrus               | Boulder, CO            | 5.6%  | 13oz                         | \$6                                     |
| #18 MAINE BEER CO. LUNCH                        | IPA<br>tropical fruit, pine, balanced finish               | Freeport, ME           | 7.0%  | 13oz                         | \$8                                     |
| #19 ST. FEUILLIEN                               | Saison<br>refreshing, white pepper, lemon                  | Belgium                | 6.5%  | 10oz                         | \$7                                     |
| #20 PILSNER URQUELL                             | Czech Pilsner<br>golden, crisp, tradition                  | Pilsen, Czech Republic | 6.4%  | 15oz                         | \$6                                     |
| #21 VANDER MILL CHERRY CHUCKLE                  | Cider<br>tart apple, cherries, dry                         | Spring Lake, MI        | 6.9%  | 13oz                         | \$7                                     |
| #22 SOLEMN OATH OLD FAITHORN                    | Pale Ale<br>tropical fruit, melon, crisp finish            | Naperville, IL         | 5.5%  | 15oz                         | \$6                                     |
| #23 KROMBACHER KELLERBIER                       | Kellerbier<br>unfiltered, amber, hallertau                 | Kreuztal, Germany      | 5.1%  | 15oz                         | \$7                                     |
| #24 GOOSE ISLAND BOURBON COUNTY STOUT           | Imperial Stout<br>bourbon, charred oak, chocolate          | Chicago, IL            | 13.8% | Limited edition flight only. |   |

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## FLIGHTS

### CHEESE PLEASE! PAIRS WELL WITH PLATE OF ASSORTED CHEESES

Solemn Oath Old Faithorn  
Praga Dark Lager  
North Coast Old Rasputin  
\$9

### GOOSE ISLAND BOURBON COUNTY BRAND STOUTS

Barleywine  
Coffee Stout  
Stout  
\$20

### BREWERY OF THE MONTH: SOLEMN OATH

Wreakagemaster  
Billy No Mates  
Old Faithorn  
\$8