

Bar Snacks

- House-made Frites** harissa aioli 6
- Mediterranean Mix** roasted almonds, fried chickpeas + cerignola olives 5
- Suckling Pork Sliders** smoked paprika aioli + zucchini pickles 12

To Share

- Grilled Pizzetta** fontina, prosciutto, roasted garlic + figs 14
- Fried Oysters** bibb lettuce, pickled radish + lemon mayo* 16
- Market Antipasti** olive + herb jam, roasted red pepper kibbeh, ginger carrots with dates 14
- Artisanal New England Cheeses** cherry mostarda, cerignola olives + sourdough toast 15

Fish

- Chilled Cucumber + Yogurt Soup** crisp bread, cherry tomatoes + dill 16
- Hand Rolled Ricotta Cavatelli** chanterelles, local corn + cabbage, pecorino cream 17
- Local Greens** shaved beets, goat's cheese + hazelnuts 13
- Fried Green Tomato** fresh mozzarella, arugula + sweet tomato jam 15
- Caesar Salad** parmesan croutons + anchovies* 12

Second

- Grilled Nantucket Striped Bass** saffron creamed corn, wilted greens + nasturtiums* 32
- Chicken Under a Brick** farro, broccoli raab + golden raisins 28
- Butter Poached Lobster** baby carrots, snap peas + mashed potatoes MKT
- Seared Sea Scallops** local zucchini with oranges, almonds + couscous* 34
- Veal Loin Chop** whipped white beans with goat cheese + roasted cherry tomato* 34
- Grilled Prime Steak Frites** garlic + herb butter, hand-cut frites + watercress* 33

chef de cuisine – erin zircher 🍷 sous chef – erin byrne

20% gratuity added to parties of eight or more
 Eating raw or undercooked foods may harm your system + increase your risk of food borne illnesses.
 Please inform your server of any food allergies prior to ordering. *

WINES BY THE GLASS

Sparkling

Segura Viudas, Aria Estate	Cava Brut	Cava, ES	NV	12
Henriot Souverain	Champagne Brut	Reims, FR	NV	21
Veuve Clicquot	Cuvée Rosé Brut	Tours-sur-Marne, FR	NV	23

Rose

Bieler Pere et Fils	Syrah, Grenache, Cabernet	Provence, FR	2010	13
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White

Corte Giara	Pinot Grigio	Veneto, IT	2010	11
Domäne Wachau	Grüner Veltliner	Wachau, AT	2009	11
Steele Cuvee	Chardonnay	Lake County, CA	2008	13
Jean Francois Mérieau	Sauvignon Blanc	Loire, FR	2010	12

Red

Cloudline by Joseph Drouhin	Pinot Noir	McMinnville, OR	2008	13
Steele Szymie	Syrah	Lake County, CA	2006	12
Bodegas Volver, 'Las Mesas'	Tempranillo	La Mancha, ES	2008	13
Forefront by Pine Ridge	Cabernet Sauvignon	Napa, CA	2008	14

BOTTLES OF BEER

Harpoon UFO Boston, MA 6	Stella Artois Leuven, Belgium 6
Sierra Nevada Brewing Co IPA CA 6	Bud Light St. Louis, MO 5
Corona Extra Mexico City, MX 6	Amstel Light Amsterdam, NL 6
Cisco Sankaty Light Nantucket, MA 6	

SUMMER COCKTAILS - 12

Summerthyme	citron, meyer lemon + st. germain
Cool Cucumber Martini	bulldog gin, local tarragon simple, lime + cucumber
Erin's Pineapple Caipirinha	pineapple infused cachaça + meyer lemon
Passionfruit Cosmopolitan	the pearl's classic signature cocktail
Blackberry-Basil Gimlet	tito's vodka, fresh lime, blackberry + farm basil