



LATE NIGHT BITES

Friday and Saturday

10-11PM

CHEESE & CHARCUTERIE	26
Assorted artisan cheese & cured meat, pickled vegetable, dried fruit, nuts, crostini	
TRUFFLE FRIES	12
Lemon garlic aioli (V, GF)	
WINGS (6 OR 12)	17 25
Marinated chicken wings, choice of: spicy mango or Buffalo sauce, crudités, and buttermilk dressing (GF)	
SHRIMP COCKTAIL	19
Poached tiger shrimp, classic cocktail sauce, chipotle dipping sauce, lemon (GF)	
CAESAR	15
Baby red Romaine, cured golden tomato, torn crouton, Espelette pepper, Chef's Caesar dressing	
ADDITIONS	
chicken 6 shrimp 8 steak 14 salmon 15	
LOBSTER ROLL	28
Maine lobster salad, New England butter roll, fries	
THE SET BURGER	21
8 oz. Angus beef patty, caramelized onion, lettuce, tomato, garlic aioli, fries Choice of cheese (Gruyère, white Cheddar, American, or blue cheese)	
MARGHERITA PIZZA	20
House tomato sauce, basil, mozzarella (V)	
CALABRESE SALAMI PIZZA	22
House tomato sauce, mozzarella, and spicy Calabrese dry salami	

V = VEGETARIAN
VN = VEGAN
GF = GLUTEN FREE

An 18% gratuity will be added to parties of 6 or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known in the State of California to cause cancer and birth defects or other reproductive harm.