



SPREADS

served with grilled pita	9
roasted garlic & lemon hummus, urfa, olive oil	
smoked salmon pate, pickled mustard seeds	
roasted eggplant, vermont goat cheese, fennel pollen	

PLATES

VEGETARIAN

citrus salad fennel, little leaf farm greens, crispy shallots	16
roasted honeycup squash apples, hazelnuts, gouda, pomegranate	15
crostini chabichou du poitou goat's cheese, citrus marmalade, herbs	15
gyoza rayu chili crisp aioli, Boston bibb lettuce	16
pupusa zucchini, ricotta, mozzarella, oyster mushrooms, espelette vinaigrette	16

SEAFOOD

crudo* cape cod bay scallops, tomato-yuzu, radish, dill, pimenton, sesame	22
puttanesca monkfish, guanciale, mint	22
flatbread white clam & smoked bacon	20
spaghetti crab gravy & garlic bread crumble	18
	32

MEAT

polpette chorizo & squid, chimichurri	22
TR burger* all beef patty, cheddar, smoked bacon, sriracha aioli	20
lamb burger* sheep's milk feta, haitian pickled onions	24
classic steak frites* cafe de paris butter, red wine jus	34
porchetta* fregola, grilled broccolini, oven dried grapes	32

DESSERT

spiced pumpkin cheesecake cranberry, pecan crumble	14
caramel apple upside down cake dates, hazelnuts, caramel	14
orange chocolate tart macerated berries	14



MICRO VENDORS

Mimi's Chuka Diner (@mimischukadiner) - Dumplings

Ted & Jon, a couple of No9 Park Ulums working to open their own spot. In the meantime they are killing the dumpling game. The Gyoza we carry from them is vegan and wonderful.

Koselig Posto (@koselig_posto) - Arancini

Nick Beck transitioned to Boston from NYC after years mastering his skills at Eleven Madison Park. He makes a seriously delicious arancini. They call themselves an Italian street food pop up with Norwegian vibes. Why not? Arancini gets the royal treatment.

Dos Manos Kitchen (@dosmanoskitchen) - Pupusas

With Dos Manos Kitchen Edwin combines the techniques and flavor from his youth in El Salvador with the skills he refined at some of Boston's best restaurants to provide personal chef services and virtual cooking classes.

Beeda Baking Co. (@beeda_baking) - Desserts

Maria Linquata is a self taught pastry magician. We rely on her skills for all of our desserts. She has complete freedom to use our menu as a playground to showcase her talents.

