



SPREADS		served with grilled pita	
	roasted garlic & lemon hummus, urfa, olive oil		9
	chicken liver mousse, tahini, honeynut squash, cider, baharat		9
	roasted eggplant & VT goat cheese, fennel pollen		9
PLATES			
VEGETARIAN	citrus salad red cabbage, chicories, fennel, cucumber		16
	crostini spanish goat's cheese, citrus marmalade, herbs		15
	gyoza rayu chili crisp aioli, Boston bibb lettuce		15
	pupusa zucchini, ricotta, mozzarella, oyster mushrooms, espelette vinaigrette		16
	arancini basil pesto, parmesan & bufala mozzarella, marcona almond romesco		18
SEAFOOD	crudo* cape cod bay scallops, tomato-yuzu, radish, dill, pimenton, sesame		24
	puttanesca monkfish, littleneck clams, guanciale, fregola, mint		26
	twice baked potato lobster, miso butter, creme fraiche & caviar		26
	spaghetti crab gravy & garlic bread crumble		34
MEAT	kofte kebabs grilled chorizo & squid, chimichurri		22
	cannelloni duck, foie gras & mushroom; white sweet potato-brown butter puree		22
	classic steak frites* cafe de paris butter, red wine jus		36
	porchetta grilled broccolini, oven dried grapes		34
	korean fried turkey leg spicy pomegranate molasses glaze, apple & fennel salad		18
	taquitos lamb tartare, speck xo, yuzu aioli, papaya slaw		22
	SR burger* beef, comte, smoked bacon, black garlic & calabrian chili aioli (add Perigord black truffles + 30)		22
DESSERT	olive oil & almond cake lemon mascarpone, marcona almonds		15
	pot de creme chocolate & baharat spice, candied kumquats		15
	caramel apple upside down cake dates, hazelnuts, smoked cinnamon & rosemary salted caramel		15



* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

*cooked to order and/or served raw

MICRO VENDORS

Mimi's Chuka Diner (@mimischukadiner) - Dumplings

Ted & Jon, a couple of B&G Oyster alums 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.

