



## BREAKFAST

### COFFEE + TEA

COFFEE 2.5

ESPRESSO 3

CAPPUCCINO 4

LATTE 4

MOCHA 4.5

TEA 2.5

Harney & Sons Selections:  
earl grey, chamomile, green,  
english breakfast

### BEVERAGES

FRESHLY SQUEEZED  
JUICES 4

orange, grapefruit, & lemonade

CRANBERRY 3

HOUSE-MADE ICED TEA 3

### SIDES

LOCAL WHOLE WHEAT  
BAGEL 4

VERMONT APPLEWOOD  
BACON 5

BREAKFAST SAUSAGE 5

BREAKFAST POTATOES 4

HOUSE-MADE ENGLISH  
MUFFIN 4

LOCAL MULTI-GRAIN TOAST 3

### PLATES

PARFAIT <sup>GF V</sup> 11

house-made granola, yogurt,  
honey, seasonal fruit

LOX BAGEL <sup>V</sup> 14

local whole wheat bagel,  
house-smoked salmon, parsley,  
onion, dill crème fraîche

FRITTATA <sup>GF V</sup> 12

locally sourced farm stand  
vegetables, cheese, simple greens

STEAK & POACHED  
EGG <sup>\*GF</sup> 18

4oz steak, poached egg, fried  
shallot rings, red chili sauce,  
scallions, breakfast potatoes

FRENCH TOAST <sup>\*\*V</sup> 12

cinnamon anglaise, candied pecans

BREAKFAST SANDWICH <sup>\*</sup> 14

house-made english muffin,  
egg, bacon, avocado, cheddar  
cheese, hash browns

BUTTERMILK PANCAKE S <sup>V</sup> 11

butter, vermont maple syrup

BREAKFAST TACOS <sup>GF</sup> 12

house-made corn tortilla, egg,  
sausage, cilantro, onion

GROVE OMELETTE 12

fine herbs, breakfast potatoes  
add cheddar or goat cheese +2

Executive Chef • Ben Lightbody

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\*\*CONTAINS NUTS | GF-GLUTEN FREE | V-VEGETARIAN



# BRUNCH

## SIGNATURE BRUNCH COCKTAILS

**PAMPLEMOUSSE**  
10

gin, elderflower,  
grapefruit, lemon juice

**BELLINI**  
10

white peach purée,  
sparkling wine

**MEXICO 70**  
10

sparkling wine, tequila,  
lime juice, agave nectar

**GROVE BLOODY  
MARY** 11

house-made bloody mix, vodka,  
celery, green olive, pickle, lemon

**BLOOD ORANGE  
SCREWDRIVER** 11

vodka, aperol,  
blood orange juice

### BEGINNINGS

**LOCAL CLAM CHOWDER** 8  
*house-made "saltine"*

**SEASONAL SOUP** 7  
*locally sourced, ask your server*

### SIDES

**LOCAL WHOLE WHEAT  
BAGEL** 4

**VERMONT APPLEWOOD  
BACON** 5

**BREAKFAST SAUSAGE** 5

**BREAKFAST POTATOES** 4

**HOUSE-MADE ENGLISH  
MUFFIN** 4

**LOCAL MULTI-GRAIN TOAST** 3

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### PLATES

**PARFAIT** <sup>GF V</sup> 11  
*house-made granola, yogurt, honey,  
seasonal fruit*

**LOX BAGEL\*** 14  
*local rye bagel, house-smoked salmon,  
parsley, onion, dill crème fraîche*

**CROQUE MONSIEUR\*** 13  
*local toast, ham, cheese, greens  
add an egg to make it a croque madame +2*

**BUTTERMILK PANCAKES** <sup>V</sup> 11  
*butter, vermont maple syrup*

**EGGS IN PURGATORY\*** 13  
*two eggs, chorizo, peppers, tomatoes,  
grilled local toast*

**GROVE BLT** 14  
*pork belly, lettuce, tomato, smoked  
paprika potato chips*

**SUMMER LEAF SALAD** <sup>GF V</sup> 9  
*Mixed lettuces with local chopped  
vegetables in a light vinaigrette.  
add chicken +8 or steak +15*

**STEAK & POACHED EGG\*** <sup>GF</sup> 18  
*4oz steak, poached egg, fried shallot  
rings, breakfast potatoes*

**FRENCH TOAST** <sup>\*\*V</sup> 12  
*cinnamon anglaise, candied pecans*

**BREAKFAST SANDWICH\*** 14  
*house-made english muffin, egg, bacon,  
avocado, cheddar cheese, hash browns*

**FRITTATA** <sup>GF V</sup> 12  
*locally sourced farm stand vegetables,  
cheese, simple greens*

**THE BURGER\*** 16  
*8oz house-ground beef, pickled chillies,  
bacon jam, cheddar, house cut fries,  
house-made brioche bun*

### COFFEE + TEA

**COFFEE** 2.5

**ESPRESSO** 3

**CAPPUCCINO** 4

**LATTE** 4

**MOCHA** 4.5

**TEA** 2.5

Harney & Sons Selections:  
*earl grey, green, english breakfast,  
chamomile*

### BEVERAGES

**FRESHLY SQUEEZED  
JUICES** 4  
*orange, grapefruit, and lemonade*

**CRANBERRY** 3

**HOUSE-MADE ICED TEA** 3

Executive Chef • Ben Lightbody



## LUNCH

### BEGINNINGS

#### LOCAL CLAM CHOWDER 8

house-made "saltine"

#### SEASONAL SOUP 7

locally sourced, ask your server

#### MUSSELS <sup>GF</sup> 13

white wine, lemon, herbs,  
green garlic butter

### SIDES

#### HOUSE CUT FRIES 3

#### COLESLAW 3

#### LOCAL GREENS 4

### BEVERAGES

#### FRESHLY SQUEEZED JUICES 4

orange, grapefruit, & lemonade

#### CRANBERRY 3

#### ICED TEA 3

#### SODA 2.5

### COFFEE + TEA

#### COFFEE 2.5

#### ESPRESSO 3

#### CAPPUCCINO 4

#### LATTE 4

#### MOCHA 4.5

#### TEA 2.5

Harney & Sons Selections:  
earl grey, english breakfast,  
green, chamomile

### PLATES

#### SUMMER LEAF SALAD <sup>GFV</sup> 9

mixed lettuces, local chopped  
vegetables, light vinaigrette

add chicken +8 or steak +15

#### FRIED FISH SANDWICH 15

local fish, tartar sauce, house-  
made pickles, house cut fries

#### GROVE BLT 14

pork belly, lettuce, tomato,  
smoked paprika potato chips

#### THE BURGER \* 16

8oz house-ground beef, cheddar,  
pickled chillies, bacon jam, house  
cut fries, house-made brioche bun

#### FRIED OYSTER PO' BOY 17

lettuce, tomato, spicy aioli,  
onion, house cut fries

#### SUMMER BERRY SALAD <sup>TV</sup> 14

burrata, local greens, white balsamic,  
bread crisps, marcona almonds

#### FRIED CHICKEN SANDWICH 15

chipotle-black garlic barbecue sauce,  
lettuce tomato, house cut fries

#### FISH TACOS 14

fried or pan-roasted, coleslaw

#### CAESAR GEM SALAD 12

gem lettuce, parmesan, croûtons  
add chicken +8 or steak +15

#### HOUSE-MADE RAVIOLI <sup>V</sup> 18

ricotta-mint filling, parmesan,  
cippolini onions

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# DINNER

## SIGNATURE DINNER COCKTAILS

### PARKER 75 10

cava, gin, aperol,  
elderflower, lemon peel

### THE BRAMBLE 11

gin, crème de mure,  
lemon juice, simple syrup

### LAVENDER GIMLET 11

vodka, simple syrup, lime  
juice, lavender bitters

### ROSEMARY BOURBON SMASH 11

bourbon, grapefruit juice,  
rosemary simple syrup

### APEROL SPRITZ 11

prosecco, aperol,  
club soda

## SNACKS

### TATOR-TOTS 5

sea salt, thyme

### GRILLED FLATBREAD <sup>V</sup> 8

tomato, basil, mozzarella

### SALMON RILLETTE <sup>\*</sup> 7

sourdough crostini

### ROASTED EGGPLANT <sup>GF V</sup> 12

mozzarella, basil, tomato ragout

### FRIED DILL PICKLES 6

duck fat, everything sauce

### LOCAL VEGETABLES <sup>V</sup> 5

crudité, house-made dips

### CAESAR GEM SALAD 6

gem lettuce, parmesan, croûtons

### BUTTERED NUTS <sup>\*\*GF V</sup> 5

espelette chili and rosemary

## BEGINNINGS

### LOCAL CLAM CHOWDER 8

house-made "saltine"

### SEASONAL SOUP 7

locally sourced, ask your server

### SUMMER BERRY SALAD <sup>\*\*V</sup> 14

burrata, local greens, white balsamic,  
bread crisps, marcona almonds

### CHICKEN WINGS <sup>GF</sup> 11

korean bbq sauce, sesame seeds, scallions

### MUSSELS <sup>GF</sup> 13

white wine, lemon, green garlic butter, herbs

### PORK BELLY <sup>GF</sup> 13

fennel soboise, spicy grapefruit, fennel salad

### BAKED OYSTERS <sup>GF</sup> 13

thyme, garlic butter

### SUMMER LEAF SALAD <sup>GF V</sup> 9

mixed lettuces, local chopped vegetables,  
light vinaigrette. add chicken +8 or steak +15

## PLATES

### MONKFISH 26

smoked potato purée, shishito peppers,  
charred corn salad, lime-chili aioli

### STEAK FRITES <sup>\*</sup> 30

coulotte steak, caramelized onions, herb  
and bone marrow butter, house cut fries,  
local greens and pickled shallot salad

### GRILLED FARM CHICKEN 26

fried polenta, braised collard greens,  
pickled chili, grilled onions, gremolata

### THE BURGER <sup>\*</sup> 16

10oz house-ground beef, bacon jam,  
cheddar pickled chilies, house cut fries,  
house-made brioche bun

### LOBSTER LASAGNA 35

lobster-tomato cream, bread crumbs,  
house-made pasta, summer truffle

### PORK TENDERLOIN <sup>\*</sup> 25

moroccan-spiced, carrot panisse, mint,  
peppers, preserved lemon

### FRIED CHICKEN SANDWICH 15

chipotle-black garlic barbecue sauce,  
lettuce, tomato, house cut fries

### HOUSE-RICOTTA RAVIOLI <sup>V</sup> 24

ricotta-mint filling, cippollini onions, parmesan

### SWORDFISH <sup>\*\*</sup> 28

eggplant and pine nut caponata, fregola  
pilaf, herb oil, fried capers

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## DESSERT

### COFFEE + TEA

HOUSE COFFEE 2.5

ESPRESSO 3

CAPPUCCINO 4

LATTE 4

MOCHA 4.5

TEA 2.5

Harney & Sons Selections:  
earl grey, english breakfast,  
chamomile, green



### CONFECTIONS

CHOCOLATE CAKE 11

*raspberry coulis, whipped cream, tuile cookie*

PASSION FRUIT PANNACOTTA 11

*almond cookie, yuzu sorbet, white chocolate*

PEACH & BLUEBERRY HAND PIE 10

*brown sugar ice cream*

ICE CREAM SANDWICH 10

*house-made chocolate chip cookies,  
vanilla ice cream, chocolate sauce*

### DESSERT WINES

FONSECA PORT 10

*porto 10 year old tawny port  
matured in wood*

TAYLOR FLADGATE 8

*late bottle vintage porto (2009)*

SANDEMAN 7

*ruby porto*

### DIGESTIFS

FRATELLI BRANCA 9.5

*fernet-branca*

AMARO AVERNA 8.5

MONTENEGRO 8

*amaro*

## COCKTAILS

**PARKER 75 10**

cava, gin, aperol, elderflower, lemon peel

**THE BRAMBLE 11**

gin, lemon juice, crème de mure, simple syrup

**ROSEMARY BOURBON SMASH 11**

bourbon, rosemary simple syrup, grapefruit juice, club soda, rosemary sprig

**LAVENDER GIMLET 11**

vodka, simple syrup, lime juice, lavender bitters, lavender sprig

**EZEKIEL PUNCH 11**

light rum, dark rum, apricot liqueur, pineapple juice, lime juice, lime wheel

**ROB RYE 11**

rye whiskey, antica carpano, cointreau, orange bitters, lemon peel, luxardo cherry

**EL DIABLO 11**

tequila blanco, crème de cassis, lime juice, ginger beer

**APEROL SPRITZ 10**

prosecco, aperol, club soda, orange wheel

**MEYER COLLINS 11**

lemon infused vodka, meyer lemon juice, simple syrup, club soda, lemon wheel, luxardo cherry

## WINE BY THE GLASS

## SPARKLING

**DIBON Cava 9**

Macabeo, Xarel-lo, Parellada, Catalonia, SP

**GANCIA Prosecco 9**

Glera, Veneto, IT

**VEUVE DU VERNAY Brut 8**

Chenin Blanc, Blanche, FR

**PALACIO DE PALAU Cava Brut Rosé 8**

Trepat, Catalonia, SP

## WHITE

**2017 CARL SITTMANN Riesling 8**

Rheinhessen, Germany

**2017 PRIMATERRA Pinot Grigio 8**

Delle Venezie, IT 8

**2018 SERRA DA ESTRELA Albarino 10**

Rías Baixas, SP

**2018 MATAHIWI ESTATE Kai Mai Bay Sauvignon Blanc Wairarapa 8**

Wairarapa, NZ

**2017 GUY ALLION Les Mezelles Sauvignon Blanc 9**

Loire Valley, FR

**2017 FALCHINI Vernaccia di San Gimignano 10**

Tuscany, IT

**2016 NORMAND Macon La Roche Vineuse 13**

Burgundy, FR

**2017 ARROWFLITE Chardonnay 10**

California, US

**2017 BEAUMATIN Rose 8**

CGS, Pays d'Oc, FR

## RED

**2016 SUVALI Pinot Noir 9**

California, US

**2016 À LA CARTE Pinot Noir North Coast 10**

California, US

**2016 MARILUNA Valencia Tempranillo & Bobal 8**

Valencia, SP

**2017 DMNE BRUSSET Côtes du Rhône Rouge GSMCC 9**

Côtes du Rhône, FR

**2017 MASSO ANTICO Salento Primitivo Appassito 8**

Puglia, IT

**2016 WATERBROOK Merlot 9**

Columbia Valley, Washington

**2017 SAN FELIPE Malbec 8**

Mendoza, AR

**2016 AWD CELLARS Rancho Costero Paso Robles Cabernet Sauvignon 13**

California, US

**2017 THE ATOM Cabernet Sauvignon 12**

California, US



SPARKLING

DIBON Cava 34

Macabeo, Xarel-lo, Parellada  
Catalonia, SP

GANCIA

Prosecco

Glera, Veneto, IT 34

VEUVE DU VERNAY 30

Brut

Chenin Blanc, Chardonnay, Ugni Blanc, & Folle  
Blanche, FR

PALACIO DE PALAU 30

Cava Brut Rosé

Trepat, Catalonia, SP

CHAMPAGNE J-M SELEQUE 85

Champagne Solescence 7 Villages Extra Brut

Champagne, FR

ROSÉ

2018 PEYRASSOL 45

Commanderie Rosé, CGS,

Côtes de Provence, France

2017 GARAGAI 34

Côtes de Provence Rosé, CGS

Provence, FR



WHITE

2017 CASTELLO DI TASSAROLO Gavi, Cortese, Piedmont, IT 52

2017 DMNE PHILIPPE GIRARD (LOIRE) Sancerre Silex, Loire Valley, FR 56

2016 FILIPPI Soave Vigne della Bra, Garganega, Veneto, IT 60

2016 CLOS DU VAL Chardonnay, Carneros, Napa Valley 65

2017 BENCH Chardonnay, California, US 56

2016 DMNE DANIEL SEGUINOT Chablis, Burgundy, FR 60

2016 LA FERME DU MONTE "Le Truffiere" Blanc Côtes du Rhône GVC, Rhone Valley, FR 52

2017 ILLAHE Pinot Gris, Oregon, US 48

2016 PANTHER CREEK CELLARS Pinot Gris, Oregon, US 42

2017 J. HOFSTATTER Pinot Grigio, Alto-Adige, IT 42

2018 GROTH Sauvignon Blanc, Napa, California 48

2017 NAVARRO VINEYARDS Sauvignon Blanc, California, US 48

2016 DMNE LANDRAT-GYTOLLOT Pouilly-Fumé Des Cuvées La Rambarde, Loire Valley, FR 40

2015 CYPRUS Chardonnay, California, US 48

2017 NORMAND Macon La Roche Vineuse Chardonnay, Burgundy, FR 48

2016 AUGUST CELLARS Riesling, Oregon, US 34

2017 CARL SITTMANN Riesling, Rheinhessen, Germany 30

2018 SANTA SILVANA IN VILLA Sudtirolo Alto Adige Pinot Grigio, Trentino-Alto Adige, IT 34

2017 BORGIO MAGREDO Pinot Grigio, Friuli, IT 38

2017 PRIMATERRA Pinot Grigio, Delle Venezie, IT 30

2018 SERRA DA ESTRELLA Albarino, Rías Baixas, SP 38

2018 MATAHIWI ESTATE Kai Mai Bay Sauvignon Blanc Wairarapa, Wairarapa, NZ 30

2017 GUY ALLION Les Mezelles Sauvignon Blanc, Loire Valley, FR 34

2018 BADENHORST Chenin Blanc "Secateurs", South Africa 34

2017 FALCHINI Vernaccia di San Gimignano, Tuscany, IT 38

2016 ARROWFLITE Chardonnay, California, US 38

2015 ROBERT GOULLEY Bourgogne Chardonnay, Burgundy, FR 38

2016 LIGHT HORSE Chardonnay, California, US 38

2017 BEAUMATIN Rose, CGS, Pays d'Oc, FR 30

## RED

- 2016 ANCIENT OAK CELLARS *Russian River Valley Pinot Noir Alcman*, California, US 100
- 2016 PANTHER CREEK CELLARS *Pinot Noir Winemaker's Cuvée*, Willamette Valley 54
- 2014 CASTELL'IN VILLA *Chianti Classico*, Tuscany, IT 54
- 2015 CAMPAGNOLA *Amarone della Valpolicella Classico CR*, Veneto, IT 60
- 2016 ERALDO REVELLI *Dogliani Superiore San Matteo*, Piedmont, IT 60
- 2016 TURNBULL *Cabernet Sauvignon*, Napa Valley, California 68
- 2015 SCHOLAR & MASON *Cabernet Sauvignon Napa Valley*, California, US 58
- 2016 DOUBLE CANYON *Cabernet Sauvignon*, Horse Heaven Hills, Washington 58
- 2017 AWD CELLARS *Rancho Costero Paso Robles Cabernet Sauvignon*, California, US 50
- 2017 DMNE DE L'R *Chinon Les Cinq Elements Cabernet Franc*, Loire Valley, FR 54
- 2016 A LA CARTE *Pinot Noir North Coast*, California, US 48
- 2016 GIACOMO MORI *Chianti Sangiovese*, Tuscany, IT 46
- 2016 LA CARTUJA *Priorat, Garnacha & Mazuelo*, Priorat, SP 40
- 2015 CH. CÔTES DE SAINT CLAIR *Bordeaux Rouge, Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, & Petit Verdot*, Saint-Emilion, FR 42
- 2015 MCPHERSON WINE CO. *MWC Cabernet Sauvignon*, Victoria, AU 42
- 2017 DMNE DE COLETTE *Beaujolais, Gamay*, Burgundy, FR 40
- 2017 THE ATOM *Cabernet Sauvignon*, California, US 46
- 2016 SUVALI *Pinot Noir*, California, US 34
- 2016 MARILUNA *Valencia Tempranillo & Bobal*, Valencia, SP 30
- 2017 DMNE BRUSSET *Côtes du Rhône Rouge GSMCC*, Côtes du Rhône, FR 34
- 2017 CHÂTEAU COUPE ROSES *Bastide Minervois CGS*, Minervois, FR 34
- 2017 MASSO ANTICO *Salento Primitivo Appassito*, Puglia, IT 30
- 2016 WATERBROOK *Merlot*, Columbia Valley, Washington 34
- 2017 DMNE DU SOMAIL *Minervois Le Vin de Plume MS*, Languedoc-Roussillon, FR 38
- 2017 SAN FELIPE *Malbec*, Mendoza, AR 30
- 2015 BOOKMARK WINES *Atlas Peak Cabernet Sauvignon*, California, US 58





ON TAP

**BUBBLE FARM IPA 6.5**

Clown Shoes Beer • Boston, MA  
American IPA • 6.5%

**FIDDLEHEAD IPA 7.5**

Fiddlehead Brewing Company • Shelburne, VT  
American IPA • 6.2%

**CROP ROTATION IPA 7**

Old Planters Brewing Co. • Beverly, MA  
American IPA • 5.6%

**PLUM ISLAND BELGIAN WHITE 7**

Newburyport Brewing Co. • Newburyport, MA  
Belgian-Style Ale • 5.4%

**CERVEZA 7**

True North Ale Company • Ipswich, MA  
Mexican Lager • 4.3%

**BROWN ALE 6**

Newburgh Brewing Company • Newburgh, NY  
English Brown Ale • 4.2%



CANS & BOTTLES

**DOWNEAST CIDER • ORIGINAL 6.5**

Downeast Cider • Boston, MA • 5.1%

**TWO ROADS • PERSIAN LIME GOSE 8**

Stratford, CT • Wild Sour • 4.5%

**SINGLECUT • SOFTLY SPOKEN MAGIC SPELLS 9.5**

Astoria, NY • New England IPA • 8.6%

**OLD PLANTERS • CROP ROTATION IPA 8**

Beverly, MA • American IPA • 5.6%

**LORD HOBO • BOOM SAUCE 8.5**

Woburn, MA • New England IPA • 7.8%

**FIDDLEHEAD • SECOND FIDDLE 9**

Shelburne, VT • DIPA • 8.2%

**TRUE NORTH • NORTH SHORE SQUARED 7.5**

Ipswich, MA • Hazy New England DIPA • 8.2%

**BEER'D • DOGS AND BOATS 9.5**

Stonington, CT • DIPA • 9.1%

**SWITCHBACK ALE 6.5**

Burlington, VT • Reddish-Amber Ale • 5%

**TRUE NORTH • VINCIANNE 7.5**

Ipswich, MA • Belgian Blonde Ale • 6.3%

**NIGHT SHIFT • WHIRLPOOL 8.5**

Everett, MA • American Pale Ale • 4.5%

**MAINE • A TINY BEAUTIFUL SOMETHING 7.5**

Freeport, ME • American Pale Ale • 5.5%

**PROCLAMATION • DERIVATIVE: GALAXY 9**

Warwick, RI • American Pale Ale • 6%

**LONE PINE • PORTLAND PALE ALE 8.5**

Portland, ME • American Pale Ale • 5.2%

**SPENCER • TRAPPIST ALE 10**

Spencer, MA • Belgian Pale Ale • 6.5%

**TRUE NORTH • CERVEZA 7**

Ipswich, MA • Mexican Lager • 4.3%

**DEVIL'S PURSE • HANDLINE 7.5**

South Dennis, MA • Kolsch • 5%

**NIGHT SHIFT • NITE LITE 6.5**

Everett, ME • American Light Lager • 4.3%

**JACK'S ABBY • SMOKE & DAGGER 6.5**

Framingham, MA • Black Lager • 5.6%

**ALLAGASH • WHITE 7**

Portland, ME • Belgian Witbier • 5.1%

**NOTCH • SESSION PILSNER 5.5**

Salem, MA • Czech Pale Lager • 4%

**TWO ROADS • TWO JUICY 9**

Stratford, CT • New England IPA • 8.2%

**SAMUEL SMITH'S • TADDY PORTER 7.5**

England • English Porter • 5%

**SOME BREWING • WHOOPIE PIE STOUT 9**

York, ME • Milk Stout • 6.5%

**GUN HILL • VOID OF LIGHT 9**

The Bronx, NY • Export Stout • 7.9%

**SINGLECUT • HEAVY BOOTS OF LEAD 10**

Astoria, NY • American Imperial Stout • 11.2%

**CLOWN SHOES • MOCHA SOMBRERO 8.5**

Boston, MA • American Imperial Stout • 9%