



BRUNCH

SIGNATURE BRUNCH COCKTAILS

PAMPLEMOUSSE
11

gin, elderflower,
grapefruit, lemon juice

BELLINI
10

seasonal purée,
sparkling wine

MEXICO 70
11

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

YOGURT PARFAIT ^{GF V} 11
macerated berries, gluten-free granola

SEASONAL SOUP 7
*locally sourced ingredient;
ask your server*

SIDES

**VERMONT APPLEWOOD
BACON** 5

BREAKFAST SAUSAGE 5

BREAKFAST POTATOES 4

**HOUSE-MADE ENGLISH
MUFFIN** 4

LOCAL MULTIGRAIN TOAST 3

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY
ALLERGIES OR IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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

SERVED SATURDAY & SUNDAY FROM 9AM TO 2PM

PLATES

DAILY FRITTATA ^{GF} 12
chef's choice, side greens

EGGS IN PURGATORY* 14
*soft poached eggs, spicy tomato sauce,
grilled onions and peppers, breakfast
sausage, sourdough toast*

BABY KALE SALADGF V** 10
*roasted and raw alprilla farm beets,
apple, walnuts, buttermilk dressing
add chicken +6*

BIBB SALADGF V** 10
*mandarins, creamy orange dressing, pistachios
add chicken +6*

BRIOCHE BREAD PUDDING^V 12
lemon curd, raspberry

CUBAN SANDWICH 14
*roast pork, swiss cheese, house pickles,
yellow mustard, house-cut fries*

PANCAKES^V 11
alprilla rye flour, whipped cinnamon butter

LOX AVOCADO TOAST* 13
*house-cured salmon, avocado, sesame seeds,
meyer lemon crème, radish, micro greens*

BREAKFAST SANDWICH* 13
*fried egg, house-made english muffin, bacon,
caramelized onions, cheddar, green salad*

CORNED BEEF HASH*GF 15
*2 sunny-side up eggs, wilted kale,
house-made hash, pickled jalapeños*

**BREAKFAST GRILLED
FLATBREAD*** 13
*2 fried eggs, breakfast potatoes, cheddar,
canadian bacon, cholora hot sauce*

THICK CUT PORK BELLY* 14
2 fried eggs, cheddar grits, sriracha sauce

THE BURGER* 16
*10oz house-ground beef, bacon jam,
pickled jalapeños, cheddar, house-cut fries,
house-made brioche bun add egg +1*

COFFEE + TEA

COFFEE 3

ESPRESSO 4

CAPPUCCINO 5

LATTE 5

MOCHA 5.5

TEA 3

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

BEVERAGES

FRESHLY SQUEEZED JUICES 4
orange, grapefruit, & lemonade

CRANBERRY 4

HOUSE-MADE ICED TEA 3

Executive Chef • Ben Lightbody



LUNCH

SIDES

HOUSE-CUT FRIES 3

COLESLAW 3

LOCAL GREENS 4

BEVERAGES

FRESHLY SQUEEZED
JUICES 4

orange, grapefruit, & lemonade

CRANBERRY 4

HOUSE-MADE ICED TEA 3

SODA 3

COFFEE + TEA

COFFEE 3

ESPRESSO 4

CAPPUCCINO 5

LATTE 5

MOCHA 5.5

TEA 3

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

Executive Chef · Ben Lightbody

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SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
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**CONTAINS NUTS | GF - GLUTEN FREE | V-VEGETARIAN

SERVED TUESDAY · FRIDAY FROM 11:30AM TO 2PM

PLATES

CUBAN SANDWICH 14

*roast pork, swiss cheese,
house pickles, yellow mustard,
house-cut fries*

SEASONAL SOUP 7

*locally sourced ingredients;
ask your server*

FRIED CALAMARI 14

*lemon aioli, gremolata,
pepperoncini, capers*

BABY KALE SALAD**GF V 10

*roasted and raw alprilla farm beets,
apple, walnuts, buttermilk dressing
add chicken +6*

THE BURGER* 16

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

BIBB SALAD**GF V 10

*mandarins, pistachios,
creamy orange dressing
add chicken +6*

FRIED CHICKEN
SANDWICH 16

*ciabatta bread, korean bbq sauce,
pickled vegetables, cilantro*

FISH & CHIPS 17

*beer-battered fish, malt vinegar aioli,
house-cut fries*

MEATBALL
SANDWICH* 15

*ciabatta bread, mozzarella,
house-cut fries*

FLATBREAD V 12

*maitake mushroom, wilted kale,
caramelized onion, parmesan,
roasted garlic crème*

CACIO E PEPE V 18

*house-made spaghetti,
parmesan, black pepper*



DINNER

SIGNATURE DINNER COCKTAILS

PARKER 75 11

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

POMEGRANATE GINGER SPRITZ 10

cava, pomegranate juice,
ginger liquor, ginger beer

SNACKS

TATER TOTS 5

duck fat, thyme, sea salt
add cheese sauce +2

FRIED DILL PICKLES^V 6

everything sauce

CHICKEN LIVER MOUSSE 8

cranberry aspic, crostini

BRUSCHETTA 7

spanish white anchovy, fried garlic,
espelette pepper, parsley

SEASONAL SOUP 7

locally sourced ingredients;
ask your server

CELERY ROOT SALAD^{**GF V} 7

apple, walnut, parsley,
meyer lemon dressing

BEGINNINGS

FRIED CALAMARI 14

lemon aioli, gremolata, peperoncini, capers

BRAISED MEATBALLS* 11

smoked paprika tomato sauce, lardo

FLATBREAD^V 12

maitake mushroom, wilted kale, parmesan,
caramelized onion, roast garlic crème

OYSTERS ON THE HALF^{*GF} 10

yuzu mignonette, green apple, chive

BIBB SALAD^{**GF V} 10

mandarins, pistachio, creamy orange dressing
add chicken +6

TUNA TARTAR* 15

yellowfin tuna, sake-soy reduction, chili-citrus
mayo, spicy panko crumbs, pickled ginger

CAULIFLOWER GRATIN^V 11

roasted cauliflower, gruyère cheese sauce,
breadcrumbs

BABY KALE SALAD^{**GF V} 10

roasted and raw aprilla farm beets,
apple, walnuts, buttermilk dressing
add chicken +6

PLATES

MONKFISH 27

red curry coconut broth, bok choy,
mussels, sticky rice, cilantro

STRIP STEAK^{GF} 35

12oz center cut strip steak, aprilla farm
potato hash, creamed kale, black pepper
cream sauce

CHICKEN "BISCUIT" POT PIE 21

aprilla farm root vegetables, senat farm chicken

DUCK CASSOULET 27

bean and vegetable stew, house-made
pork and duck sausage, confit duck leg,
breadcrumbs

THE BURGER* 16

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

BARLEY RISOTTO[®] 22

mushrooms, kale, charred leeks

PAN-SEARED SWORDFISH 28

aprilla farm roasted potatoes, roasted carrot,
parsnip purée, green peppercorn sauce

CACIO E PEPE^V 20

house-made spaghetti, parmesan, black pepper

BBQ RUBBED PORK CHOP* 27

cheddar grits, mustard greens,
tasso-cream sauce

FISH AND CHIPS 17

beer-battered fish, malt vinegar aioli,
house-cut fries

CHESTNUT AGNOLOTTI^{**V} 26

mushrooms, braised leek, cream sauce

Executive Chef • Ben Lightbody

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PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

**CONTAINS NUTS | GF - GLUTEN FREE | V - VEGETARIAN | ® - VEGAN

SERVED TUESDAY - FRIDAY AND SUNDAY FROM 5:30PM TO 9PM | SNACKS & STARTERS SERVED FROM 2PM TO 5:30PM



DESSERT

COFFEE + TEA

COFFEE 3

ESPRESSO 4

CAPPUCCINO 5

LATTE 5

MOCHA 5.5

TEA 3

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



CONFECTIONS

CARAMEL APPLE CRISP 10

*house-made cinnamon ice cream,
cider caramel, oat crumble, spiced apples*

HOT CHOCOLATE AFFOGATO 11

*toasted marshmallow, hot chocolate ice cream,
chocolate sauce, crushed peppermint, baileys*

EGGNOG BROWNIE SKILLET 11

*double chocolate fudge brownie,
eggnog ice cream, nutmeg sauce*

GINGERBREAD TIRAMISU 10
*coffee-soaked ginger cake, gingerbread cookie,
spiced marscapone mousse*

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 11*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***MEYER COLLINS 11***lemon infused vodka, meyer lemon juice, simple syrup, club soda, lemon wheel, luxardo cherry***POMEGRANATE-GINGER SPRITZ 10***cava, pomegranate juice, ginger liquor, ginger beer***SEASONAL SANGRIA 12***ask your server***ALMOST BOTTOMLESS MIMOSA 38***34oz of Grove's Mimosa*

SPARKLING

DIBON Cava 9 / 34*Macabeo, Xarel-lo, Parellada, Catalonia, SP***GANCIA Prosecco 9 / 34***Glera, Veneto, IT***VEUVE DU VERNAY Brut 8 / 30***Chenin Blanc, Blanche, FR***PALACIO DE PALAU Cava Brut Rosé 8 / 30***Trepal, Catalonia, SP***CHAMPAGNE J-M SELEQUE****Champagne Solesence 7 Villages Extra Brut 85***Champagne, FR*

ROSÉ

2017 BEAUMATIN Rosé 8 / 30*CGS, Pays d'Oc, FR***2018 PEYRASSOL Commanderie Rosé 45***CGS, Côtes de Provence, France***2017 GARAGAI Côtes de Provence Rosé 34***CGS, Provence, FR*

WHITE

2016 ARROWFLITE <i>Chardonnay</i> , California, US	11 / 42
2017 CASTELLO DI TASSAROLO <i>Gavi, Cortese</i> , Piedmont, IT	52
2017 DMNE PHILIPPE GIRARD (LOIRE) <i>Sancerre Silex</i> , Loire Valley, FR	56
2016 FILIPPI <i>Soave Vigne della Bra, Garganega</i> , Veneto, IT	60
2016 CLOS DU VAL <i>Chardonnay</i> , Carneros, Napa Valley	72
2017 BENCH <i>Chardonnay</i> , California, US	56
2016 DMNE DANIEL SEGUINOT <i>Chablis</i> , Burgundy, FR	60
2016 LA FERME DU MONTE “ <i>Le Truffiere</i> ” <i>Blanc Côtes du Rhône GVC</i> , Rhone Valley, FR	52
2017 ILLAHE <i>Pinot Gris</i> , Oregon, US	48
2016 PANTHER CREEK CELLARS <i>Pinot Gris</i> , Oregon, US	42
2017 J. HOFSTATTER <i>Pinot Grigio</i> , Alto-Adige, IT	42
2018 GROTH <i>Sauvignon Blanc</i> , Napa, California	48
2017 NAVARRO VINEYARDS <i>Sauvignon Blanc</i> , California, US	48
2016 DMNE LANDRAT-GYTOLLOT <i>Pouilly-Fumé Des Cuvées La Rambarde</i> , Loire Valley, FR	40
2015 CYPRUS <i>Chardonnay</i> , California, US	48
2017 NORMAND <i>Macon La Roche Vineuse Chardonnay</i> , Burgundy, FR	13 / 48
2016 AUGUST CELLARS <i>Reisling</i> , Oregon, US	34
2018 SANTA SILVANA IN VILLA <i>Sudtirolo Alto Adige Pinot Grigio</i> , Trentino-Alto Adige, IT	34
2017 BORGO MAGREDO <i>Pinot Grigio</i> , Friuli, IT	38
2017 PRIMATERRA <i>Pinot Grigio</i> , Delle Venezie, IT	9 / 34
2018 SERRA DA ESTRELLA <i>Albarino</i> , Rias Baixas, SP	10 / 38
2018 MATAHIWI ESTATE <i>Kai Mai Bay Sauvignon Blanc Wairarapa</i> , Wairarapa, NZ	9 / 34
2017 GUY ALLION <i>Les Mezelles Sauvignon Blanc</i> , Loire Valley, FR	10 / 38
2018 BADENHORST <i>Chenin Blanc “Secateurs”</i> , South Africa	34
2017 FALCHINI <i>Vernaccia di San Gimignano</i> , Tuscany, IT	10 / 38
2015 ROBERT GOULLEY <i>Bourgogne Chardonnay</i> , Burgundy, FR	38
2016 LIGHT HORSE <i>Chardonnay</i> , California, US	38
2017 CARL SITTMANN <i>Riesling</i> , Rheinhessen, Germany	8 / 30

RED

2016 ANCIENT OAK CELLARS <i>Russian River Valley Pinot Noir Alcman</i> , California, US	100
2016 PANTHER CREEK CELLARS <i>Pinot Noir Winemaker's Cuvée</i> , Willamette Valley	54
2014 CASTELL'IN VILLA <i>Chianti Classico</i> , Tuscany, IT	54
2015 CAMPAGNOLA <i>Amarone della Valpolicella Classico CR</i> , Veneto, IT	60
2016 ERALDO REVELLI <i>Dogliani Superiore San Matteo</i> , Piedmont, IT	60
2016 TURNBULL <i>Cabernet Sauvignon</i> , Napa Valley, California	72
2015 SCHOLAR & MASON <i>Cabernet Sauvignon Napa Valley</i> , California, US	58
2016 DOUBLE CANYON <i>Cabernet Sauvignon</i> , Horse Heaven Hills, Washington	58
2017 AWD CELLARS <i>Rancho Costero Paso Robles Cabernet Sauvignon</i> , California, US	13 / 50
2017 DMNE DE L'R <i>Chinon Les Cinq Elements Cabernet Franc</i> , Loire Valley, FR	54
2016 A LA CARTE <i>Pinot Noir North Coast</i> , California, US	10 / 38
2016 GIACOMO MORI <i>Chianti Sangiovese</i> , Tuscany, IT	46
2016 LA CARTUJA <i>Priorat, Garnacha & Mazuelo</i> , Priorat, SP	40
2015 CH. CÔTES DE SAINT CLAIR <i>Bordeaux Rouge, Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, & Petit Verdot</i> , Saint-Emilion, FR	42
2015 MCPHERSON WINE CO. <i>MWC Cabernet Sauvignon</i> , Victoria, AU	42
2017 DMNE DE COLETTE <i>Beaujolais, Gamay</i> , Burgundy, FR	40
2017 THE ATOM <i>Cabernet Sauvignon</i> , California, US	12 / 42
2016 SUVALI <i>Pinot Noir</i> , California, US	10 / 38
2016 MARILUNA <i>Valencia Tempranillo & Bobal</i> , Valencia, SP	8 / 30
2017 DMNE BRUSSET <i>Côtes du Rhône Rouge GSMCC</i> , Côtes du Rhône, FR	8 / 34
2017 CHÂTEAU COUPE ROSES <i>Bastide Minervois CGS</i> , Minervois, FR	34
2017 MASSO ANTICO <i>Salento Primitivo Appassito</i> , Puglia, IT	8 / 30
2016 WATERBROOK <i>Merlot</i> , Columbia Valley, Washington	9 / 34
2017 DMNE DU SOMAIL <i>Minervois Le Vin de Plume MS</i> , Languedoc-Roussillon, FR	38
2017 SAN FELIPE <i>Malbec</i> , Mendoza, AR	9 / 34
2015 BOOKMARK WINES <i>Atlas Peak Cabernet Sauvignon</i> , California, US	58
ERIK BANTI CIABATTA RISERVA <i>Morellino di Scansano DOCG</i> , Tuscany, IT	14 / 54

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%*

SEASONAL CIDER 6

Locally sourced; ask your server



CANS & BOTTLES

DOWNEAST CIDER • ORIGINAL 6.5

Downeast Cider • Boston, MA • 5.1%

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%

MAINE • A TINY BEAUTIFUL SOMETHING 7.5

Freeport, ME • American Pale Ale • 5.5%

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%

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%

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%