



FIRST

BREAD BASKET Maple Butter, Red Pea Hummus	\$5	(G) MARINATED FAT MOON MUSHROOM Buttermilk Ricotta, Shishito Pepper, Balsamic	\$9
(G) CLAM AND FENNEL CHOWDER Rye Crisp	\$7	(G) PIMENTO CHEESE Cucumber, Carrot, Benne Seed Cracker	\$8
(G) ARUGULA AND CABBAGE Radish, Celery Root, Sugar Cane Vinaigrette	\$9	(G) CAESAR** Romaine Wedge, Puffed Rice, Citrus	\$9
SMØRREBRØD Small, Open-Faced Danish Sandwiches served on our own Rugbrød, a dense Sourdough Seeded Rye Bread	\$8		
BEET Avocado, Fennel, Preserved Lemon		AQUAVIT-CURED SALMON ** Yogurt, Celery, Amaranth	
CARROT Cauliflower, Quinoa, Mint		BEEF TARTARE ** Horseradish, Egg, Mustard Seed	
POTATO Kale, Sorghum, Piperade		PORK FRIKADELLER House Pickles, Sour Cream, Dill	

SANDWICHES

All served with Fries, Seasonal Pickles
Substitute Arugula/Cabbage Salad for House-made Fries \$2

(G) BROOKLYN MEAT HOOK HOT DOG Beet Mustard, Frizzled Onions, REAL Aioli	\$13	REAL BURGER ** Rarebit, Frizzled Onions, Pickles	\$17
FRIED CHICKEN Sugar Cane Mustard, Kohlrabi Slaw	\$17	GRAIN BURGER Chickpeas and Quinoa Patty, Lettuce, Tomato, Cheddar	\$16

SECOND

(G) NIMAN RANCH HANGER STEAK* Grilled Broccoli, Fries, REAL Aioli	\$22	(G) GRILLED PORK TENDERLOIN** Cauliflower, Shishito, Pickled Strawberries	\$21
(G) ROAST CHICKEN Red Flannel Hash, Benton's Country Ham Vinaigrette	\$19	EINKORN CAVATELLI Tomato, Red Peas, Basil	\$18
(G) ORGANIC SALMON** Roasted Asparagus, Beet Vinaigrette	\$21	(G) SAUTEED COD Mashed Yukon Gold Potatoes, Preserved Lemon, Parsley Butter	\$20

SIDE

(G) HOUSE-MADE FRIES REAL Aioli, Celery Salt	\$7	(G) MASHED YUKON GOLD POTATOES Buttermilk, Garlic, Sweet Butter	\$7
MAC N' CHEESE Cheddar, Parmesan, Rarebit	\$10	(G) ROASTED ASPARAGUS Thyme, Honey	\$7

MILKSHAKES

Made with Toscanini's Ice Cream and Sorbet

(G) TRADITIONAL French Vanilla or Belgian Chocolate	\$7	*SPECIALTY Seasonal Flavors	\$8
		*NON-DAIRY Seasonal	\$8

REAL SMALLS

Served with Chocolate Milk, Carrot Sticks and Fries \$11

HOT DOG
CHICKEN FINGERS

CHEESEBURGER

Before placing your order, please inform your server if a person in your party has a food allergy.

(G) These items can be adjusted or served as is for gluten sensitive guests

** Consuming raw or undercooked eggs, fish, shellfish, or meats may result in food borne illness

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