

BEGINNINGS

MERGUEZ LAMB MEATBALLS 14
golden raisin pesto, yogurt

WARM BREAD 8
olives, cultured butter, evoo

NYC BURRATA 18
chorizo, apple cider, rustic bread

CRISPY OYSTER SLIDERS 16
lemon jam, pink pepper aioli

GRILLED OCTOPUS 18
honey mustard, butternut squash, bacon

TUNA CRUDO 18
tahini ponzu, avocado, citrus, crispy crumble

BRUSSELS SPROUT TACOS 14
lavash, pepper jam, caramelized yogurt

OYSTERS MP
accoutrements

SMOKED CARROT HUMMUS 13
laffa bread, harissa, sesame

AVOCADO FRIES 14
gochujang aioli, furikake

SANDWICHES

THE WILSON BURGER 21
sweet mustard, gruyère, horseradish aioli, bacon jam
add avocado +3

FRIED FISH SANDWICH 22
guajillo mayo, smashed avocado, savoy slaw

THE JACKIE WILSON CHICKEN CLUB 17
ranch aioli, pancetta, avocado, tomato

CHIA & CHICKPEA BURGER 19
our take on the veggie burger
with cashew cheese, b&b pickled beets, little gem lettuce

OWN IT

16 OZ RIBEYE 42

8 OZ HANGER STEAK 23

SIMPLE GRILLED FISH M/P

PAN-ROASTED
TRUE NORTH SALMON 28

GRILLED
YELLOWFIN TUNA 32

SAUCE IT

SALSA VERDE

SOY GINGER

BORDELAISE

PANCETTA
BROWN BUTTER

BLACK PEPPER
REMOULADE

MAIN

SEA SCALLOPS 32
nduja vinaigrette, broken potatoes, celeriac

BLUE CRAB CARBONARA 29
spaghetti, guanciale,
calabrian chilies, basil crumbs

LITTLENECK CLAMS 26
kaffir lime, coconut milk, squash, fingerlings

OWEN'S PAD THAI 23
wild mushrooms & delicata squash, peanuts

TRADEMARKS BRICK CHICKEN 28
cherry peppers, lemon, fingerlings

CHATHAM COD 32
serrano ham, mustard, preserved lemon,
pan-crisped white beans

FALAFEL WAFFLE 23
roasted vegetables, spicy chickpeas,
herbed labneh

SALADS

SHAVED CAULIFLOWER 14
chardonnay raisins, green apple,
almonds, honey tahini

BROKEN WEDGE 14
little gems, bayley hazen blue, buttermilk,
fried onions, bacon

MR. WILSON'S CHOPPED SALAD 14
baby beets, feta, basil, sunflower seeds,
orange whey vinaigrette

TENDER LETTUCES + TORN HERBS 14
toasted seeds & crumbs,
citrus dressing

ADD-ONS

TRUE NORTH SALMON 12

SHRIMP 12

HANGER STEAK 14

CHICKEN 9

SIDES

EVOO SMASHED NEW POTATOES *lemon herb aioli* 9

BRUSSELS SPROUTS *fish sauce + sweet chile* 10

FRIED GREEN TOMATOES & STRACCIATELLA 10

CRISPY CAULIFLOWER *miso ranch* 10

FRIES 7

TODAY IS...

a little something for those days... 4 - 7 p.m.

MONDAY: MARTINI FOR TWO 20

TUESDAY: TACO TUESDAY 3 PER TACO

WEDNESDAY: WINE & BURGER 21
glass of select wine, and choice of burger or fish sandwich

THURSDAY: DOLLAR OYSTERS \$1 each

FRIDAY: MOULES FRITES *mussels, fries, draft beer* 20

consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk
of foodborne illness

CULINARY DIRECTOR: JEFF HASKELL

