



## WINE

### Sparkling

Taittinger La Francaise Champagne Brut France / Bottle Only \$49

BarCava Spain \$7 / \$25

Faubourg 21 Sparkling Brut France \$9 / \$33

Rosé Masi Rosata Veneto Italy \$7 / \$25

### White

La Emperatriz Viura Spain. \$7 / \$25

Nobilo Icon Sauvignon Blanc New Zealand \$8 / \$28

Albert Bichot "Vire Clesse" Burgundy France \$9 / \$33

Aerena Chardonnay Sonoma Coast California \$10 / \$36

Dr Paully Bergweiler Dry Riesling Mosel Germany \$8 / \$28

### Red

Shinas Estate "the Guilty" Shiraz, Australia \$9 / \$33

Stoller Family Pinot Noir Dundee Hills Oregon \$11 / \$40

AF by Achaval Ferrer Malbec Mendoza Argentina \$8 / \$28

Viberti "La Gemella" Barbera D'Alba Italy \$7 / \$25

Aerena Cabernet Sauvignon Sonoma Coast California \$10 / 36

## BEER / CIDER

Jack's Abby House Lager | 5.2% | 12oz | Framingham | \$3

Devil's Purse Handline | German Kolsch | 5% | 16oz | South Dennis | \$6

True North Vincianne | Belgian Blonde | 6.3% | 16oz | Ipswich | \$7

Lagunitas Sumpin' Easy | American Pale Ale | 5.7% | 12oz | California | \$4

Night Shift Mainer Weisse | Sour Berliner Weisse | 4.6% | 16oz | Everett | \$8

Notch Infinite Jest | American Pale Wheat | 4.3% | 12oz | Salem | \$4

Winter Hill Heshner | Wheat IPA | 5.8% | 16oz | Somerville | \$8

Lord Hob Consolation Prize DIPA | Double IPA | 9.5% | 16oz | Everett | \$8

Lord Hobo Boom Sauce | New England IPA | 7.8% | 16oz | Woburn | \$8

The Other End | Imperial IPA | 8% | 16oz | Easthampton | \$7

Slumbrew Porter Square | American Porter | 6.5% | 16oz | Somerville | \$6

Lefty's Oatmeal Stout | American Stout | 6.8% | 12oz | Braintree | \$5

Far from the Tree Cord | Oaked Cider | 6.7% | Salem | \$7

Bantam Rojo | Semi Dry Cider | 5.4% | Somerville | \$6

## CANNED COCKTAILS

'Merica Moscow Mule \$8

Cardinal Spirits Bramble Mule \$7

Cutwater Gin & Tonic \$7

Bravazzi Grapefruit Hard Italian Soda \$7



## FOOD

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### CHEESE

Manchego, Red Dragon (Mustard Cheddar), Goat Cheese, Brie  
Single (3oz) \$6  
Three (9oz) \$17  
Ten (30oz) \$56

### CHARCUTERIE

Chorizo, Salami, Prosciutto, Cobb Smoked Ham  
Single (3oz) \$7  
Three (9oz) \$19  
Ten (30oz) \$63

### MEAT & CHEESE PLATE

3 oz Meat & 3 oz Cheese \$13  
6 oz Meat & 6 oz Cheese \$26  
9 oz Meat & 9 oz Cheese \$36  
15 oz Meat & 15 oz Cheese \$63

Above served with fresh bread, whole grain crackers, Gluten-Free bread, Gluten-Free crackers *contains dairy*, apricot preserves, grapes, olive tapenade. Breads & Crackers contain WHEAT unless Gluten-Free requested.

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### BREADS & SPREADS

6oz spread served with fresh breads, crackers or vegetables. Serves 10. *Contains Wheat, Gluten-free option available*

Hummus \$8  
Garlic & Herb Cheese Spread \$14

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### SANDWICHES served with Cape Cod Chips. Platters serve 10. *Contain Wheat, Dairy, Gluten-free options available*

Muffuletta \$12 / Platter \$120

traditional New Orleans sandwich with layers of artichoke olive tapenade, salami, cobb smoked ham, provolone, mortadella served on ciabatta.

Classic Roast Beef \$12 / Platter \$120

thinly sliced roast beef, sharp cheddar cheese, shredded lettuce, horseradish sauce

Ham & Brie \$12 / Platter \$120

ciabatta, cobb smoked ham, brie, Dijon mustard, granny smith apples, honey

Vegetable \$12 / Platter \$120

marinated roasted vegetables with goat cheese and hummus served on herb focaccia

\*\*\*Please notify your server if you have any allergies.