

HOURS: DINNER 5-10
BAR 4:30-11

APPETIZERS

Beef Tataki* ~22 - GF, SF

seared rare beef thinly sliced, pineapple relish, red shiso, fried shallot, olive oil

Farmer's Greens Caesar ~14 - GF, Veg, SF

seasonal hearty greens, fresh herbs, miso caesar dressing, herb crumbs

Burrata ~17 - Veg, SF

roasted carrot, fried kale, vadouvan curry vinaigrette, sourdough

Crispy Calamari Salad ~18 - GF, SF

citrus pepper seasoning, green papaya salad, shiso, thai basil, yuzu vinaigrette

Crispy Shrimp ~16 - GF, DF

beer tempura, black garlic glaze, Calabrian chili aioli, Meyer lemon

PASTA + GRAINS

Semolina Mafaldine + Cumin Lamb ~28 - SF

broccolini, house chili oil, mint & pea yogurt

Kale Gnocchetti + Wild Mushroom ~27 - Veg, SF

truffle butternut squash purée, peppercorn, parmesan

Risotto + Braised Short Rib ~27 - GF

sweet potato, pickled butternut squash

Lemon Pappardelle + Diver Scallops ~31 - SF

garlic cream sauce, basil, meyer lemon

Black Pepper Casarecce + Duck Bolognese ~30 - SF

sundried tomato, parmesan

ENTREES

Grilled Broccoli Steak ~25 - VEGAN

gochujang marinated broccoli, white bean hummus, roasted mushrooms, puffed wild rice

Golden Seafood Bouillabaisse* ~32 - DF, SF

seasonal seafood, smoked golden tomato, turmeric broth, herb aioli

Brick Chicken ~29 - GF

ginger chive marinated chicken, chili Brussels sprouts, soy glaze

Shawmut Inn Burger* ~26

8oz, cheddar, truffle BBQ, baby gem, shaved shallot, brioche, kombu fries

Prime Bavette Steak* ~39 - DF, GF

beef fat hashbrown, roasted baby carrots, red wine sauce, herb salad

DF - Dairy Free | GF - Gluten Free | SF - Soy Free | Veg - Vegetarian

**May be raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.*