



WINE

Sparkling

Taittinger La Francaise Champagne Brut France / Bottle Only \$49
BarCava Spain \$7 / \$25
Faubourg 21 Sparkling Brut France \$9 / \$33

White / Rose'

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 Pully Bergweiler Dry Riesling Mosel Germany \$8 / \$28
Notorious Pink Rosé California \$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

CANNED WINE & COCKTAILS

Bravazzi Grapefruit Hard Italian Soda \$7
'Merica Moscow Mule \$8
Cardinal Vodka Soda \$7
Willie's Superbrew Sparkling Mango & Passionfruit \$5
Candy | Dry Rose' | California | \$11
Butter | Oaked Chardonnay | California | \$11
House Sangria | Red Blend with Stone fruit & Citrus | \$10

BEER / CIDER

Non-Alcoholic Upside Dawn | Less Than 0.5 | 12oz | Connecticut | \$4
Jack's Abby House Lager | 5.2% | 12oz | Framingham | \$3
Devil's Purse Handline | German Kolsch | 5% | 16oz | South Dennis | \$6
Night Lite | American Light Lager | 4.3% | 12oz | Everett | \$3
Lagunitas Sumpin' Easy | American Pale Ale | 5.7% | 12oz | California | \$4
Night Shift Seasonal | Sour Berliner Weisse | 4.6% | 16oz | Everett | \$8
Destihl Seasonal Wild Sour | Seasonal Berliner Weisse | 4.2% | 12oz | Illinois | \$5
Destihl Hawaii Five Ale | Blonde Ale with Pineapple | 6.4% | 12oz | Illinois | \$5
Slumbrew Happy Sol | Blood Orange Hefeweizen | 5.5% | 16oz | Somerville | \$6
Mayflower Boomerang | Hoppy Pale Ale | 6% | 16oz | Plymouth | \$7
Clown Shoes Space Cake | American Double IPA | 9% | 16oz | Ipswich | \$7
Lord Hobo Boom Sauce | New England IPA | 7.8% | 16oz | Woburn | \$8
Rising Tide Ishmael | Copper Ale | 4.9% | 16oz | Maine | \$7
Far from the Tree Seasonal | Seasonal Cider | 6.7% | Salem | \$7
Bantam Rojo | Semi Dry Cider | 5.4% | Somerville | \$6



FOOD

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. Breads & Crackers contain WHEAT unless Gluten-Free requested.

BREADS & SPREADS

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

Hummus \$8
Sundried Tomato & Artichoke Tapenade \$9
Garlic & Herb Cheese Spread \$14

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 sundried tomato & artichoke olive tapenade, salami, cobb smoked ham, provolone, mortadella

Classic Roast Beef \$12 / Platter \$120

thinly sliced roast beef, sharp cheddar cheese, horseradish sauce

Ham & Brie \$12 / Platter \$120

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

Vegetable \$12 / Platter \$120

marinated roasted vegetables with goat cheese and hummus

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