

Chalkboard Specials

Snacks

Rosemary Flatbread	4.50
	<i>add a side of sauce 1.50</i>
Marinated Olives	6.00
Mozzarella House Burratina with Housemade Pesto and Bread Crisps	9.00

Salads

Romaine Lettuce, Spanish White Anchovies, Parmesan Cheese, Red Onion with Croutons and Lemon Caesar Dressing	8.50
Drumlin Farm Arugula, Drumlin Farm Strawberries, Toasted Pine Nuts, Red Onion, Bread Crunch and Vermont Goat Cheese Dressing	9.00

Pizzas

Beef Bomb - Ground Organic Grass Fed Massachusetts Beef, Caramelized Onion, Sweet Onion, Mushroom, Hot Cherry Pepper, Scallion, Parmesan and Mozzarella	14.50
Smoked Wild Sockeye Salmon, Fennel, Sweet Onion, Cream Sauce, Red Onion, Dill Capers and Scallions	15.00
Asparagus, Caramelized Onion, Kalamata Olive, Hot Cherry Pepper, Garlic, Sweet Onion, Feta, Mozzarella and Parsley	14.00
Aruguloni - Potato Puree, Sweet Onion, Mozzarella and Pepperoni, Topped with Arugula, Red Onion, Diced Tomato, Parmesan and Citrus Vinaigrette	12.50

Beer Specials

CBC Flower Child IPA, Cambridge, MA (12oz. Can, 6.5% ABV)	6.00
Peak Organic Summer Session IPA, Portland, ME (12oz. Can, 5% ABV)	6.00
Night Shift Awake Coffee Porter, Everett, MA (16oz. Can, 6.7% ABV)	9.00
Maine Beer Company Peeper American Pale Ale, Freeport, ME (16.9oz. Bottle, 5.5% ABV)	12.00
Long Trail Brewing Blackbeary Wheat, Bridgewater Corners, VT (12oz. Can, 4.2% ABV)	6.00
Two Roads Road 2 Ruin Double IPA, Stratford, CT, (16oz. Can, 8% ABV)	7.00

Wine Specials

White: 2016 Vermentino, Aragosta Santa Maria, Sardinia, Italy	glass/carafe/bottle 10.00/28.00/39.00
Red: 2014 Barbera, Quattro Mani, Piedmont, Italy	10.00/28.00/39.00

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