

## RAW & CHILLED

- 6 OYSTERS (DAILY SELECTION)  
bloody mary mignonette, horseradish 15
- CAJUN SHRIMP COCKTAIL  
house hot sauce, creamy horseradish 15
- SPANISH OCTOPUS  
salsa verde, aleppo pepper 15
- CURED OCEAN TROUT  
cucumber salad, fresh dill 13
- BEEF CARPACCIO  
black truffle, fried shallot, gremolata 14
- PEACHES AND BURRATA  
blueberry balsamic, torn basil, brioche crumb 13
- LOCAL GREENS  
red wine vinaigrette, crispy garlic chips 8
- HEIRLOOM TOMATO PANZANELLA  
crusty bread, argula, pickled red onion, bulgarian feta 12

## CHARCUTERIE

- single 9 | four 32  
served with daily accompaniments
- SPECK  
smoked · air dried · ham · juniper
- BRESAOLA  
dry cured beef · tender · spiced · lean
- SOPPRESSATA  
sweet · garlic · red wine · creminelli
- COPPA  
hot · cured pork shoulder · tangy

## ARTISAN CHEESE

- single 9 | four 32
- JASPER HILL MOSES SLEEPER  
bloomy · soft · brie-style  
cows milk
- BLUE LEDGE MIDDLEBURY BLUE  
sweet · earthy · creamy  
raw cows milk
- PROVOLONE DEL MONACO  
sweet · spicy · semi firm  
raw cows milk
- LANDAFF  
tangy · salty · semi firm  
raw cows milk

## ENTREES

- HALF ROASTED CHICKEN moroccan spiced, couscous, yogurt sauce, date chutney 28
- WHOLE ROASTED SEA BASS grilled summer vegetables, salsa verde 36
- GRILLED SIRLION STEAK paprika rubbed, blistered baby potatoes, romesco sauce, green onion 39
- NEW ENGLAND CLAM BOIL lobster tail, clams, mussels, corn, potatoes, beer broth, garlic scape butter 33

## TASTING MENU

MULTI-COURSE MENU  
showcasing our chef's passion and talent for food

five course 69                      wine pairing 39  
seven course 89                    wine pairing 49

## SHARED BITES

- RUSSET FRIES  
homemade ketchup 6
- FLAT BREAD  
selection changes daily 18 or margherita 16
- CERIGNOLA OLIVES  
calabrian chili, garlic, oregano 6
- PICKLED VEGETABLES JAR  
assorted seasonal vegetables 4
- FRIED "LITTLE PEPPERS" HOT AND SWEET  
honey, fresh oregano, black sea salt 6
- ASSORTED BREAD BASKET  
whipped-cultured butter 8
- MALTAGLIATI PASTA  
broccolli rabe pesto, fresh tomatoes, pecorino 12
- CRAB CANNELLONI PASTA  
sweet corn bechamel, cherry tomato salad 15
- LOCK50 GRIND BURGER  
fontina cheese, tomato jam, russet fries 15
- MOROCCAN SPICED CHICKEN LEG  
date chutney, tzatziki sauce 13
- ALBANIAN FERGESE  
peppers, tomato, feta cheese, grilled bread 12
- SEARED POTATO GNOCCHI  
great hill blue, scallion, crispy sweet potato 14
- SQUID INK LINGUINE  
neonata, braised leeks, pan grattato 12
- LOBSTER RISOTTO  
carnaroli rice, lobster, gremolata, sherry butter 22
- CAST IRON SEARED STEAK  
romesco sauce, charred green onion, marcona almonds 17
- ITALIAN SAUSAGE  
house made, summer squash caponata, shaved grana padano 14
- SEARED FISH CAKE  
smoked bluefish, creme fraiche, dill, pickled radish 13