



Starters & Shareables

Seafood Ceviche 15

/Citrus Gel, Pickled Onion, Kiwi, Cucumber, Agua Fresca/

Spicy Tuna Bites 17

/Tempura Sushi Rice, Spicy Tuna, Jalapeno, Spicy Mayo/

Roasted Octopus 18

/Chimichurri, Lutenitsa, Bulgarian Feta Cheese, Bean Salad/

Baked Oysters 16

/Freshly Baked Oysters Of The Day/

Oysters 6/18 or 12/34

/Atlantic Fresh Oysters, House Mignonette, Lemon/

Brooks Farm Beef Tartar 16

/Crispy Garlic Chili, Salsa Roja, Dijon, Croutons/

Sweet & Spicy Chicken Lollipops 15

/Crispy Chicken Drumsticks,
Homemade Sweet & Spicy Sauce, Crispy Vegie /

Meatballs 14

/Homemade Marinara, Cheese, Basil/

Soup & Salads

Burrata 16

/Red Peppers, Cucumbers, Tomatoes, Shallots, Balsamic
and Herbal EVOO/

Seasonal Soup 10

/Homemade Soup Changed Based On Best
Available Ingredients/

Beet Salad 16

/Arugula, Pistachio, Labneh, Berries & Balsamic,
Citrus Salt/

House Salad 11

/Fresh Greens, Rocket, Cucumber, Strawberries,
Sunflower Seeds, Lemon Dressing/

The restaurant showcases menus that draw from the best purveyors in New England, emphasizing fresh, local ingredients - including specialty cheeses, beef, chicken, pork, heirloom fruits and vegetables, all perfectly prepared by our team.

Ask for more information

Entrees

Smashed Double Cheese Burger 18

/American Cheese, Pickles, Onion, 1000 Island,
Fries/

Add Bacon \$4

Add Fried Egg \$3

Hidden Kitchen Wagyu Burger 24

/Blue Cheese, Caramelized Onion, Mushrooms, Lettuce,
Fry Sauce, Fries/

Add Sauteed Mushrooms \$2

Add Caramelized Onion \$2

Low & Slow BBQ Ribs

/1/2 Rack \$18 Full Rack \$34/

/Served With Choice Of Fries or Hosemade Kimchi/

Saffron & Veggie Risotto 24

/Vialone Nano Rice, Seasonal Veggie, Parmigiano, Corn Sauce,
Lemon Zests/

Add Shrimps \$12

Chicken Adobo 24

/Braised Chicken, XO Soy, Fiesta Rice/

Asian Tuna Tacos 18

/Kimchi, Seared Ahi Tuna, Spicy Aioli /

Sides and Add-ons

Mediterranean Fries 12

/Shredded Feta Cheese, Lutenitza, Mediterranean Seasoning

Macaroni & Cheese 12

/Classic Oven Baked Creamy/

Parmesan White Truffle Fries 10

/Parmesan, White Truffle Oil, Herbs/

Crispy Brussel Sprouts 11

/Parmesan and Aioli/

Mexican Corn Salad 12

/Tomato, Cucumber, Peppers, Jalapeno, Feta,
Cilantro, Lime/

House-Made Kimchi 10

/Spicy Fermented Cabbage, Carrots, Chili,
Green Onion/

Save room for dessert !

Reservations are suggested/please call 802.263.9217/ menu subject to change due to seasonal condition

We reserve the right to add a service charge of 20% to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness