



Starters & Shareables

Seafood Ceviche 15

/Citrus, Tomato, Kiwi, Cucumber, Agua Fresca, Jalapeno/

Oysters 6/18 or 12/34

/Atlantic Fresh Oysters, House Mignonette, Lemon/

Spicy Tuna Bites 17

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

Meatballs 15

/Homemade Arrabiata, Parmesan, Basil, Crostini /

Roasted Octopus 18

/Chimichurri, Lutenitsa, Bulgarian Feta Cheese, Bean

Baked Oysters 16

/Freshly Baked Oysters Of The Day/

Brooks Farm Beef Tartar 16

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

Soup & Salads

Burrata 16

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

Beet Salad 16

/Arugula, Pistachio, Goat Cheese, Berries & Balsamic, Citrus Salt/

Seasonal Soup 11

/Homemade Soup Changed Based On Best Available Ingredients/

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.

Entrees

Smashed Double Cheese Burger 18

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

Add Bacon \$4

Add Fried Egg \$3

Hidden Kitchen Wagyu Burger 24

/Blue Cheese, Caramelized Onion, Mushrooms, Tomato Confit,
Fry Sauce, Fries/

Add Sauteed Mushrooms \$2

Add Caramelized Onion \$2

Low & Slow BBQ Ribs or BBQ Chicken 28

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

/Served With Choice Of Fries or House made Kimchi/

Saffron & Veggie Risotto 24

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

Add Shrimps \$12

Shrimp Scampi 32

/Home-Made Pasta, Garlic, Butter, White Wine/

Tacos Of The Day 18

/Ask your server /

Upgrade to any side for \$5

Sides and Add-ons

Mediterranean Fries 12

/Shredded Feta Cheese, Lutenitza, Mediterranean Seasoning

House-Made Kimchi 10

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

Parmesan White Truffle Fries 10

/Parmesan, White Truffle Oil, Herbs/

Crispy Brussel Sprouts 11

/Parmesan and Aioli/

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