Appetizers

**Half Dozen Great Point Oysters** * GF 24
Cocktail Sauce | Mignonette | Grilled Lemon

**Seafood Ceviche** * GF 21
Whitefish | Shrimp | Red Onion | Fresno Peppers | Pink Grapefruit | Oranges
Passion Fruit, Mango & Lime Marinade | Rice Paper Chips

**Sirloin Steak Tartare** 26
Black Garlic | Truffle Aioli | Pickled Shimeji Mushrooms | Chives | Sesame Oyster Crackers

**Local Gioia Burrata** 22
Beets | Arugula | Balsamic | Sourdough Croutons

**Fall Vegetable Salad** 19
Savory Granola | Carrot Top Ricotta | Bulgur | Brussels Sprouts | Cauliflower
Red Pearl Onions

**New England Clam Chowder** 16
New England Clams | Smoked Bacon Fritter

**Mixed Greens** * GF 16
Shaved Brussels Sprouts | Marinated Shiitake Mushrooms | Candied Pecans
Goat Cheese | Radishes | Lemon Vinaigrette

Entrees

**BPG Prime Burger** * 25
Smoked North Country Bacon | Melted Brie | Caramelized Onions | Truffle Mayo | Fries

**BPG Signature Lobster Mac & Cheese** 32
Maine Lobster | Vermont Cheddar | Rigatoni Pasta

**Nantucket Lobster Roll** 39
Maine Lobster Salad | Boston Bibb Lettuce | Lemon Mayo | Fries

**Short Rib Beef Barbacoa Tacos** 24
Street Corn Salad | Pickled Red Onions | Chipotle Crema | Tomato Salsa

**Grilled Pineland Farms Beef Tenderloin** * GF 59
Yukon Gold Mash | Caramelized Brussels Sprouts | Balsamic Glazed Carrots
Red Wine Sauce

**Braised Veal Osso Buco** * GF 42
Parmesan Polenta | Roasted Root Vegetables | Bordelaise Sauce

**Mushroom & Celery Root Risotto** * GF 32
Brie Fermier | Poached Duck Egg | Sunchokes | Hazelnuts | Cranberry

**Olive Oil Poached Halibut** * GF 46
Cranberry Bean & Bacon Cassoulet | Leeks | Clams

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

State of Massachusetts Warning:
*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food borne illness.

Please scan QR code to see full wine list.
## Wine by the Glass

### Bubbles

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Laurent Perrier, Brut</td>
<td>Champagne, France – Splits, 187mls</td>
<td>29</td>
</tr>
<tr>
<td>Lucien Albrecht, Brut Rosé</td>
<td>Alsace, France</td>
<td>16 74</td>
</tr>
<tr>
<td>Roederer Estate, Brut</td>
<td>Anderson Valley, California</td>
<td>16 74</td>
</tr>
<tr>
<td>Zonin, Prosecco</td>
<td>Delle Venezie, Italy</td>
<td>12 54</td>
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### Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bravium, Chardonnay</td>
<td>Russian River Valley, California</td>
<td>16 62</td>
</tr>
<tr>
<td>Célestin Blondeau, Sauvignon Blanc</td>
<td>Sancerre, Loire, France</td>
<td>18 69</td>
</tr>
<tr>
<td>Echo Bay, Sauvignon Blanc</td>
<td>Marlborough, New Zealand</td>
<td>14 55</td>
</tr>
<tr>
<td>Flowers, Chardonnay</td>
<td>Sonoma Coast, California</td>
<td>24 94</td>
</tr>
<tr>
<td>Gabbiano, Pinot Grigio</td>
<td>Delle Venezie, Italy</td>
<td>13 49</td>
</tr>
<tr>
<td>Joseph Drouhin, “Vaudon”</td>
<td>Chablis, Burgundy, France</td>
<td>16 62</td>
</tr>
</tbody>
</table>

### Rosé

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
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<tbody>
<tr>
<td>Miraval, “Studio”</td>
<td>Côtes de Provence, France</td>
<td>18 69</td>
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</tbody>
</table>

### Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Decoy, Cabernet Sauvignon</td>
<td>Sonoma, California</td>
<td>18 69</td>
</tr>
<tr>
<td>Etude, Pinot Noir</td>
<td>Cameros, California</td>
<td>24 94</td>
</tr>
<tr>
<td>Jordan, Cabernet Sauvignon</td>
<td>Alexander Valley, California</td>
<td>29 115</td>
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<tr>
<td>Justin Girardin, Pinot Noir</td>
<td>Burgundy, France</td>
<td>16 62</td>
</tr>
<tr>
<td>Ornellaia, “Le Volte”</td>
<td>Tuscany, Italy</td>
<td>19 74</td>
</tr>
<tr>
<td>Pedroncelli, Cabernet Sauvignon</td>
<td>Dry Creek Valley, Sonoma</td>
<td>13 49</td>
</tr>
</tbody>
</table>

## Specialty Cocktails

- **Nantucket Mule**
  - 888 Cranberry Vodka | Ginger Beer | Cranberry Juice | Lime
- **The White Elephant**
  - Olmeca Altos Plata Tequila | Pineapple | Coconut | Lime | Thai Chili Pepper
- **Maple Old Fashioned**
  - Bulleit Bourbon | Vermont Maple Syrup | Bitters | Orange Twist | Luxardo Cherry
- **Peach Blossom**
  - Ketel One Peach & Orange Blossom Vodka | OJ | Grapefruit | Honey | Mint
- **Lavender Empress**
  - Empress 1908 Gin | Lemon | Lavender Syrup | Soda
- **Pumpkintini**
  - Vanilla Vodka | Pumpkin Cream | Cinnamon
- **Espresso Martini**
  - Diplomático Mantuano Rum | Baileys | Nola Coffee | Vanilla Simple Syrup
- **The m-ACK-tail**
  - Raspberry Syrup | Lemon | Club Soda (nonalcoholic)

## New England Micro Brews

- **Cisco Brewers, “Gripah”, IPA**
  - Grapefruit & Citrus infused IPA - Nantucket, MA - 5.5% abv
- **Cisco Brewers, “Whale’s Tale”, Pale Ale**
  - English style pale ale - Nantucket, MA - 5.5% abv
- **Wachusett, “Green Monster”, IPA**
  - Full bodied golden-hued IPA with fruity accents and a dry finish - Westminster, MA - 6.1% abv
- **Allagash Brewing Company, White**
  - Belgian style wheat, light, refreshing hints of citrus fruit - Portland, ME - 5.0% abv
- **Allagash Brewing Company, Saison**
  - Belgian farmhouse style, citrus & peppery full bodied, nice dry finish - Portland, ME - 6.1 abv

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