



## Appetizers

### Half Dozen Great Point Oysters\* 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

### 5 Spice Brioche Donuts 22

Duck Confit | Blackberries | Marcona Almonds | Pink Lady Apple

### Parsnip, Yukon Gold Potato & Brown Butter Soup GF 16

Nutmeg Crème Fraîche | Madeira Reduction

### Mixed Greens GF 16

Shaved Brussels Sprouts | Marinated Shiitake Mushrooms | Candied Pecans | Lemon Vinaigrette

## Steaks and Chops

### 16 Ounce Prime Rib Eye Steak\* GF 64

Bayley Hazen Blue Cheese Butter | Beef Fat Lyonnaise Potatoes  
Truffle Shiitake & Oyster Mushrooms

### Grilled Pineland Farms Beef Tenderloin\* GF 59

Yukon Gold Mash | Caramelized Brussels Sprouts | Balsamic Glazed Carrots  
Red Wine Sauce

### Braised Veal Osso Bucco GF 42

Parmesan Polenta | Roasted Root Vegetables | Bordelaise Sauce

## Entrees

### Misty Knolls Chicken Breast GF 34

Brussels Sprouts | Pomegranate | Butternut Squash | Maple Syrup Chicken Sauce

### Mushroom & Celery Root Tartlet 32

Brie Fermier | Poached Duck Egg | Sunchokes | Hazelnuts | Cranberries

### Olive Oil Poached Halibut GF 46

Cranberry Bean & Bacon Cassoulet | Leeks | Clams

### Grilled 1½ Pound Maine Lobster\* GF 70

Andouille Sausage & Fingerling Potato Hash | Sunchoke Soubise | Herb Butter Sauce

### BPG Signature Lobster Mac & Cheese 32

Maine Lobster | Vermont Cheddar | Rigatoni Pasta

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

		GL	Btl
<b>Bubbles</b>			
Laurent Perrier, <i>Brut</i>	Champagne, France – Splits, 187mls		29
Lucien Albrecht, <i>Brut Rosé</i>	Alsace, France	16	74
Roederer Estate, <i>Brut</i>	Anderson Valley, California	16	74
Zonin, <i>Prosecco</i>	Delle Venezie, Italy	12	54
<b>Whites</b>			
Bravium, <i>Chardonnay</i>	Russian River Valley, California	16	62
Célestin Blondeau, <i>Sauvignon Blanc</i>	Sancerre, Loire, France	18	69
Echo Bay, <i>Sauvignon Blanc</i>	Marlborough, New Zealand	14	55
Flowers, <i>Chardonnay</i>	Sonoma Coast, California	24	94
Gabbiano, <i>Pinot Grigio</i>	Delle Venezie, Italy	13	49
Joseph Drouhin, “ <i>Vaudon</i> ”	Chablis, Burgundy, France	16	62
<b>Rosé</b>			
Miraval, “ <i>Studio</i> ”	Côtes de Provence, France	18	69
<b>Reds</b>			
Decoy, <i>Cabernet Sauvignon</i>	Sonoma, California	18	69
Etude, <i>Pinot Noir</i>	Carneros, California	24	94
Pedroncelli, <i>Cabernet Sauvignon</i>	Dry Creek Valley, Sonoma	13	49
Jordan, <i>Cabernet Sauvignon</i>	Alexander Valley, California	29	115
Justin Girardin, <i>Pinot Noir</i>	Burgundy, France	16	62
Ornellaia, “ <i>Le Volte</i> ”	Tuscany, Italy	19	74

## Specialty Cocktails

### Nantucket Mule

888 Cranberry Vodka | Ginger Beer | Cranberry Juice | Lime

### The White Elephant

Olmecca Altos Plata Tequila | Pineapple | Coconut | Lime | Thai Chili Pepper

### Maple Old Fashioned

Bulleit Bourbon | Vermont Maple Syrup | Bitters | Orange Twist | Luxardo Cherry

### Fall Apple

Tito's Vodka | Pear & Apple Puree | Martinelli's Apple Juice | Cinnamon

### Grapefruit & Rose

Ketel One Grapefruit & Rose | Grapefruit | Lime | Mint

### Empress Beet

Empress 1908 Gin | Beets | Ginger | Lemon | Honey

### 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 Monsta”, 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



Please scan QR code

to see full wine list