

## BEGINNINGS

MERGUEZ LAMB MEATBALLS 14  
*golden raisin pesto, yogurt*

NYC BURRATA 18  
*chorizo, apple cider, rustic bread*

CRISPY OYSTER SLIDERS 16  
*lemon jam, pink pepper aioli*

GRILLED OCTOPUS 18  
*honey mustard, butternut squash, bacon*

TUNA CRUDO 18  
*tahini ponzu, avocado, citrus, crispy crumble*

BRUSSELS SPROUT TACOS 14  
*lavash, pepper jam, caramelized yogurt*

OYSTERS MP  
*accoutrements*

SMOKED CARROT HUMMUS 13  
*laffa bread, harissa, sesame*

AVOCADO FRIES 14  
*gochujang aioli, furikake*

## SANDWICHES

THE WILSON BURGER 21  
*sweet mustard, gruyère,  
horseradish aioli, bacon jam  
add avocado +3*

FRIED FISH SANDWICH 22  
*guajillo mayo, smashed avocado, savoy slaw*

THE JACKIE WILSON CHICKEN CLUB 17  
*ranch aioli, pancetta, avocado, tomato*

CHIA & CHICKPEA BURGER 19  
*our take on the veggie burger  
with cashew cheese, b&b pickled beets, little gem lettuce*

## OWN IT

16 OZ RIBEYE 42

8 OZ HANGER STEAK 23

SIMPLE GRILLED FISH M/P

PAN-ROASTED  
TRUE NORTH SALMON 28

GRILLED  
YELLOWFIN TUNA 32

## SAUCE IT

SALSA VERDE  
SOY GINGER  
BORDELAISE

PANCETTA  
BROWN BUTTER  
BLACK PEPPER  
REMOULADE

## MAIN

SEA SCALLOPS 32  
*nduja vinaigrette, broken potatoes, celeriac*

BLUE CRAB CARBONARA 29  
*spaghetti, guanciale,  
calabrian chilies, basil crumbs*

OWEN'S PAD THAI 23  
*wild mushrooms & delicata squash, peanuts*

CHATHAM COD 32  
*serrano ham, mustard, preserved lemon,  
pan-crisped white beans*

LITTLENECK CLAMS 26  
*kaffir lime, coconut milk, squash, fingerlings*

FALAFEL WAFFLE 23  
*roasted vegetables, spicy chickpeas,  
herbed labneh*

## SALADS

SHAVED CAULIFLOWER 14  
*chardonnay raisins, green apple,  
almonds, honey tahini*

BROKEN WEDGE 14  
*little gems, bayley hazen blue, buttermilk,  
fried onions, bacon*

MR. WILSON'S CHOPPED SALAD 14  
*baby beets, feta, basil, sunflower seeds,  
orange whey vinaigrette*

TENDER LETTUCES + TORN HERBS 14  
*toasted seeds & crumbs, citrus dressing*

## ADD-ONS

TRUE NORTH SALMON 12  
SHRIMP 12  
HANGER STEAK 14  
CHICKEN 9

## SIDES

EVOO SMASHED NEW POTATOES 9  
*lemon herb aioli*

BRUSSELS SPROUTS 10  
*fish sauce + sweet chile*

FRIED GREEN TOMATOES  
& STRACCIATELLA 10

CRISPY CAULIFLOWER *miso ranch* 10

FRIES 7

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

CULINARY DIRECTOR: JEFF HASKELL

