



~Starters~

Crispy Wok Fired Point Judith Calamari with Sambal Aioli & Watercress
preserved lemon, fragrant herbs, toasted sesame 18.

Atria's Island Lobster Macaroni & Cheese
5oz. poached lobster, gruyere, cheddar, trottolo pasta 28.

Fresh Cavatelli Bolognese with Whipped Ricotta & Guanciale
pancetta, parmesan, upland cress 19.

Duck Confit & Shiitake Mushroom Spring Rolls
cilantro, spicy plum sauce 18.

I ♥ Momo

chicken momo dumplings, curry, ginger, cilantro, chilies, peanut, sesame 17.

~Soup & Salads~

Island Lobster Bisque
spring chive, butter poached lobster 22.

Island Greens with Blueberries & Gorgonzola
pecans, shaved red onions, balsamic vinaigrette 16.

Tomato Carpaccio with Fresh Burrata
basil pesto, crispy parmesan crusted tomato 19.

Bonni's Chilled Hearts of Romaine Caesar
crispy capers, sourdough, grilled lemon 16.

Watermelon & Feta Salad with Island Arugula
shaved prosciutto, champagne vinegar, lemon 17.

Brussel Sprout & Kale Salad with Ruby Beets
ver jus vinaigrette, goat cheese, almonds 17.

~Entrees~

Atria's Two Pound Crispy Wok Fired Island Lobster
lemon beurre blanc, whipped potatoes, greens, lemon 60.

Mustard Braised Pork Shoulder with Mili's Black Truffle Grits
grilled peaches, mv prufrock cheese, upland cress 39.

Cod is Great, Cod is Good
prosciutto wrapped cod, tomato fennel broth, rock shrimp, fennel, grilled sourdough, saffron aioli 45.

Surf n'Turf

filet mignon, butter poached island lobster, spring onion potato cake, demi glace 49.

Grilled Thick Cut Swordfish with Dill Whipped Potatoes
crispy capers, watercress, shaved red onions, preserved lemon 45.

Slow Braised Beef Short Rib with Spring Onion Whipped Potatoes
shaved asparagus, radish 42.

Cast Iron Seared Georges Bank Scallops with Crispy Prosciutto
goat cheese cauliflower puree, spring peas, carrots 45.

Winner Winner Chicken Dinner with Island Greens & Whipped Potatoes
crispy shoestrings, crumbled blue cheese, red onion, grandma's candied garlic vinaigrette 36.

Homemade Pappardelle Pasta with Heirloom Tomatoes & Fresh Burrata Cheese
basil, zucchini, reggiano, toasted garlic 34.

~Sides~

**Haricot Vert with
Toasted Almonds 12.**

Garlic Roasted Broccoli 12.

**Truffle-Parmesan Fries with
Bearnaise 14.**

Chef Christian Thornton & Greer Thornton – Proprietors

Mass. would like us to tell you that raw and undercooked food may cause foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

Split charges apply. Be brave. Take risks. No substitutions, please.

If you are smoking, we will assume you are on fire and take the appropriate measures.

Unsupervised children will be given a double espresso and a pony.

Please inform your server if you need a few extra moments to recover from the prices.

Burgers are limited to the Brick Cellar.