

salads

PERSIAN CUCUMBER & JICAMA **

shallots | dill | greek yogurt
lemon juice

9

MARINATED BEETS **

mandarin segments
candied pistachios | honey
mascarpone

12.5

ENDIVE **

green apples | toasted almonds
feta | grapefruit infused balsamic

12

small plates

MARINATED OLIVES **

citrus zest | rosemary

7

VEAL RICOTTA MEATBALLS

Anson Mills polenta
basil oil | fontina fondue

12

BRUSSEL SPROUTS **

feta | honey

12

SHRIMP & CHORIZO CHOWDER *

piquillo peppers | potatoes
garlic croutons

13

SMOKED TOMATO SOUP **

ricotta | fresh basil

9.5

BUTTERCUP *

gorgonzola dolce | bacon
avocado | house dressing

12.5

SHAVED CABBAGE **

toasted hazelnuts
romano flakes
truffle vinaigrette

11

MASSAGED KALE **

salted pumpkin seeds | avocado
goat cheese | house dressing

14

DUCK TERRINE *

fruit chutney

16

BEEF TONGUE CROSTINI

garlic mayo | baby arugula
truffle vinaigrette

14

COUNTRY PATE *

stone mustard | cornichons

16

GRILLED CORN OFF THE COB **

cotija cheese | smoked paprika
lemon aioli

9

SALT COD FRITTERS +

yukon potatoes | garlic aioli

10

FISH TACO **

marinated red snapper
tomato salsa | shaved lettuce
corn tortilla

5

*Gluten Free Option Available

+ Vegetarian/Pescatarian

Executive Chef: Carlos Baez

Sous Chef: Charlie Diaz

the SPREAD

DINNER MENU

SPECIALS

APPLE-SMOKED BACON BITES

double-smoked breaded bacon
pickled carrots & cucumbers
jalapeno | red onion
sweet chili sauce

14

LAMB BURGER

feta | mint garlic yogurt
english muffin | lemon juice

20

BONE-IN VEAL MILANESE

baby arugula | roasted tomato
red onion | avocado
rose-infused balsamic

42

spread breads

ricotta | slow roasted tomato
fresh mozzarella & basil +

or

goat cheese | wild mushroom

truffle oil +

13.5

medium plates

BLACK PEPPER CRUSTED TUNA **

jalapeno avocado mash | cilantro
mango salsa | unagi sauce
wasabi cream | tobiko

22

SHRIMP & QUINOA

seasoned shrimp | caramelized onion
quinoa cake | chorizo sauce

21

PORK BELLY

potato cake | black garlic
pico de gallo

21

FOIE GRAS TORCHON *

fig jam | toast points

22

large plates & house-made pastas

RICOTTA GNOCCHI

sage veloute | braised veal
romano cheese

21

GRASS FED BEEF FILET

caramelized cipollini onions
duck fat fingerling potatoes
wild mushrooms | green peppercorn sauce

36

PAN SEARED SCALLOPS +

grilled sweet corn | sugar snap peas
romesco sauce | green onions

32

WILD ALASKAN SALMON *

double smoked bacon | green lentils
diced zucchini & squash
spicy cucumber relish

29

BAKED BURRATA **

tomato sauce | fresh basil
toast points | garlic chips

16.5

CURRY MUSSELS +

red curry | cilantro | coconut milk
garlic toast | sliced nori
sesame seeds

19

CLAMS & SAUSAGE *

cockle clams | hot sausage
green onion | garlic toast
cranberry beans

19

COPP'S ISLAND RAW OYSTERS**

1/2 dozen | cocktail sauce
mignonette | lemon

15

TAGLIATELLE VERDE

beef bolognese | whipped ricotta
basil

21

BRICK CHICKEN *

Anson Mills polenta
garden greens
lemon white wine demi-glaze

26

KOBE BURGER *

black pepper mayo | red onion jam
aged gouda | truffle fries

19

PAN SEARED HALIBUT **

bonito broth | broccoli rabe
garlic peanut oil | shiitake mushrooms

32

DRINK MENU

BUBBLY

NV Villa Jolanda Prosecco Veneto, Italy	\$11
NV Aria Cava Catalunya, Spain	\$12
Veuve Clicquot Yellow Label Champagne, France	\$25

WHITES

13 Celsius Sauvignon Blanc Marlborough, New Zealand	\$10
Bodega Garzon Albariño Punta del Este, Uruguay	\$11
Folie a Deux, Chardonnay Russian River, California	\$13
Le Chant du Merle Sancerre Loire Valley, France	\$15
Jules du Souzy Bourgogne Bourgogne, France	\$15

ROSE

Gobelsburg Rose Weinland, Austria	\$12
Le Chant du Merle Rose Sancerre Loire, France	\$16

REDS

Arius Pinot Noir Edna Valley, California	\$12
Bodega Garzon Tannat Garzon, Uruguay	\$11
Don Miguel Gascón Malbec Mendoza, Argentina	\$11
La Montesa Rioja Crianza Rioja, Spain	\$12
Domaine Duseigneur Côtes du Rhône Rhône, France	\$10
Joel Gott 815 Cabernet Sauvignon Napa, California	\$13
Tua Rita Rosso dei Notri Tuscany, Italy	\$15
Chateau Cap de Faugeres Bordeaux Castillon, France	\$16

COCKTAILS

Hotel Nacional	\$12
flor de cana 4yr peach pineapple lime	
Ginger's Have No Souls	\$13
diplomatico mantuano giffard banana ancho reyes chile barrow's intense ginger	
Boo Radley	\$13
woodford reserve cynar amaro cherry heering	
Custer's Last Stand	\$13
old forester bourbon downeast cider all spice dram lemon orange	
Segundo-rita	\$11
regular or spicy sauza silver dry curacao lemon lime	
Amelia	\$12
seagram's vodka st germain blackberry cordial mint	
The Night Of... 2.0	\$12
deep eddy cranberry bubbles rosemary & lemon	
Florodora	\$11
uncle val's gin lime raspberries ginger	
Ed, Get Back in the Box!	\$12
deep eddy's cocchi americano fresh lemon orange liquor	
Red Sangria	
red burgundy dry curacao hibiscus orange	
small \$8 large \$11	

WELCOME TO THE SPREAD

Create a Spread by sharing eclectic dishes made with the freshest ingredients hand picked from local markets farms. Pair your selections with delicious cocktails, wines and the finest spirits, creating a truly unique dining experience shared amongst friends.



Wine list by Ceylan Tumgoren

Cocktails & Beer List by Shawn Longyear & Sean Nye

TAPS

Guinness Stout Dublin, Ireland	\$8
Harp Lager Dublin, Ireland	\$8
Sixpoint Crisp Pilsner Brooklyn, NY	\$8
Dales Pale Ale American Pale Ale Longmont, CO	\$8
Sixpoint Dabble Imperial IPA Brooklyn, NY	\$9
CBC Flower Child IPA Cambridge, MA	\$8
Sierra Nevada Torpedo IPA Chico, CA	\$9
Downeast Original Cider Boston, MA	\$8

CANS

Imperial Light Lager Costa Rica	\$7
Two Roads Lil Heaven Session IPA Stratford, CT	\$8
Lord Hobo Boom Sauce Imperial IPA Cambridge, MA	\$14
Lord Hobo Hobo Life Session IPA Cambridge, MA	\$8
Mama's Lil Yella Pils Pilsner Longmont, CO	\$7
Youngs Double Chocolate Stout Bedford, UK	\$9

BOTTLES

Budweiser/Bud Light Lager St Louis, MO	\$6
Heineken/Heineken Light Lager Zoeterwoude, Holland	\$7
Corona/Corona Light Lager Mexico City, Mexico	\$6
Modelo Especial Lager Mexico	\$7
Stella Artois Belgium Pilsner Leuven, Belgium	\$7
Lagunitas-IPA or Little Sumpin' Ale Petaluma, CA	\$8
Coors Light Lager Rocky Mountains, CO	\$6
Samuel Smith Oatmeal Stout Tadcaster, UK	\$8
Amstel Light Lager Zoeterwoude, Holland	\$7

NON-ALCOHOLIC

Becks Bremen, Germany	\$6
Mexican Coke Mexico City, Mexico	\$4
Abita Root Beer New Orleans, LA	\$4
Cross Culture Kombucha Boogie Down Black 375 ml	\$9

