WINES BY THE GLASS

Champagne & Co.

NV LUCIEN ALBRECHT. Crémant d'Alsace Rosé — 13

NV DRAPPIER. Carte d'Or. Champagne2023 — 27

White

2024 LE FILS DE GRAS MOUTONS Muscadet Sèvre-et-Maine — 12

2023 DOM. FOURNIER. Sauvignon Blanc. Sancerre — 24

2023 DOM. PASCAL RENAUD. Chardonnay. Mâcon-Villages — 17

Rosé

2024 CHÂTEAU DE ROQUEFORT. Corail. Grenache Blend. Provence — 14

2021 CLOS CIBONNE. Tibouren. Côtes de Provence Cru Classé — 28

2021 DOMAINES OTT. Château Romassan. Mourvèdre Blend. Bandol — 40

Red

2023 VIGNERON DE BUXY. Pinot Noir. Mercurey — 20

2022 DOM. DE LA PALEINE. Cabernet Franc. Saumur — 15

2022 CHÂTEAU PEGAU. G.S.M. Blend. Côte-du-Rhône — 17

2022 CHÂTEAU LASSÈGUE. Le Cadrans Bordeaux Blend. St Émilion — 24

Draft Beer

BUNKER BREWING. Portland ME Machine Czech Pilz — 10

TRILLIUM BREWING Co. Boston MA Riwaka Fort Point IPA — 12

CAMBRIDGE BREWING Co. Cambridge MA Amber Ale — 12

FULL WINE AND BEER LIST AVAILABLE

NOIR

COCKTAILS

16

FLEUR DE LYS
VODKA. TANGERINE. HERBES DE PROVENCE. LIME

A.B.G.
BUTTER WASHED GIN. GRANNY SMITH APPLE.
LEMON. FLEUR DE SEL

MAFALDA
TEQUILA. ABSINTHE. LIME. PEYCHAUD'S BITTERS

1486
RYE WHISKEY. AMARO NONINO. AMONTILLADO

BEES AT THE MONASTERY
GIN. YELLOW CHARTREUSE. DRAMBUIE. CHAMOMILE

COMTESSE
TEQUILA. BLACK CURRANT. CAMPARI. VERJUS

MOUNT OTEMANU
RUMS. BANANA. MANGO. LIME. SALTED COCONUT

THE FRENCH CHEF
COGNAC. RED WINE. THYME. MUSHROOM BITTERS

MARTINI EXPRESSO
VODKA. COOKIE BUTTER. COLD BREW. MOLE BITTERS

MONTE CARLO FLIP
AVERNA. AMARO SIBILLA. SUPER CACAO. WHOLE EGG

SPIRIT-FREE

LIMONANA
FRESH LEMON JUICE. MINT
8

ALMOST FAMOUS
"APEROL". NOIR SMOKED APÉRITIF. LIME
10

LA MANCHE
CHAMOMILE. GREEN APPLE.
THYME. LEMON
8

ELIOT'S DAY OFF
JUNIPER. 'CAMPARI'. VERJUS
10

½ DOZEN OYSTERS — 24
SERVED ON THE HALF SHELL.
CHAMPAGNE MIGNONETTE. HORSERADISH. LEMON*

DIP SAMPLER — 16
GRILLED SCALLION MISO HUMMUS
ROASTED RED PEPPER MUHAMMARA
SEEDED CRACKERS. PITA CHIPS

LOCAL BURRATA — 24
BUSA FARMS BEETS. ARUGULA.
POMEGRANATE BALSAMIC REDUCTION.
PISTACHIO DUST

DEVILED EGGS — 19
AMERICAN CAVIAR. DIJON.
PICKLED SHALLOTS. CHIVES

ROASTED FARM CARROTS — 16
GOLDEN RAISIN RELISH. CITRUS TAHINI. DUKKA

PINELAND FARMS BEEF BURGER — 30
HOUSE AÏOLI. CABOT CHEDDAR CHEESE.
CRISPY ONIONS. HAND-CUT FRIES*
UNTIL 11:00PM

JUMBO SHRIMP COCKTAIL — 28
CLASSIC COCKTAIL SAUCE.
PICKLED JALAPEÑOS. LEMON

FLATBREAD — 20
FOUR MUSHROOMS. ASIAGO ARUGULA CREAM.
DRIED LEMON

DESSERT

VANILLA BEAN CRÈME BRÛLÉE — 12

WARM GÂTEAU AU CHOCOLATE — 12

VANILLA GLACÉE — 10

Gratuity is included on parties of 5 or more.
Please inform your server if you or anyone in your party has any allergies.
*Consuming raw or undercooked food may increase your risk of food borne illnesses