

Bistro5

small plates

\$7 each

- marinated olives
- house pickled vegetables
- sourdough crostini, ricotta, olive oil, pine nuts

appetizers

* calamari

semolina, with sweet & spicy tomato
chutney, cured lemon aioli- 15

lamb meatballs

smoked tomato sauce & pecorino- 15

little gem lettuce

fresh cherries, freekeh, pecorino & black
pepper crisp- 15

roasted beets

red & golden beets, basil & lemon
vinaigrette, lemon ricotta, sunflower seeds,
candy cane beet chips- 14

organic greens

radish, rainbow carrots, spiced walnuts, goat
cheese, white balsamic & basil- 13

handmade pastas

gnocchi

oyster mushrooms, brioche bread crumbs,
truffle oil, parmigiano- 24

saffron bucatini

white wine braised spanish octopus, fava
beans, english peas, tarragon- 27

tagliatelle bolognese

beef & pork ragu and shaved parmesan- 26

entrees

*bass

red lentils, grapefruit & asparagus salad,
white balsamic gastrique- 28

seared chicken

prosciutto, fontina cheese, tarragon, pickled
mustard seeds, rainbow carrots, spinach - 25

* veal milanese

herb & panko crusted, pickled strawberry &
rhubarb, baby arugula, infused white
balsamic - 29

* 100% grass-fed strip loin steak

yucca fries, grilled asparagus, watercress
salsa verde- 32

* * special burger

pickled green tomato, black pepper aioli,
smoked gouda, homemade brioche bun,
hand-cut fries, and smoked paprika aioli- 19

vegetarian burger available

*consuming raw or undercooked meats, poultry,
shellfish, or eggs

may increase your risk of foodborne illness

*before placing your order, please inform your server
if any person in your party has a food allergy

house cocktails \$14

hemingway

homemade spiced rum & falernum (a tiki-style cordial), fresh pineapple concentrate, housemade grenadine

el bandito

organic blanco tequila infused jalapeno, muddled cucumber & mint, grand marnier, creme de menthe & honey reduction

gracias a mezcal

reyes y demonios mezcal, fresh grapefruit, szechuan peppercorn, tonic bitters

gin thyme

*lemon thyme & coriander infused gin, angelica botanical liqueur, passion fruit, kaffir lime leaves, juniper berries, orange bitters

fraise du bois

*vodka infused with madagascar vanilla beans, strawberry, rooibos, suze, lemon

faleena

123 organic blanco tequila, agavero, agave reduction, lime, salt rim

freddy quell

*greylock gin infused with papaya, basil must, and genmai cha, lime, thai chile & peanut oils

new standards \$14

aviation

bully boy gin, luxardo maraschino liqueur, violet liqueur, lemon juice, tonic bitters

whiskey sour

seagram's vo canadian whiskey, lemon juice, egg white, black lime dust, angostura bitters

caipirinha

ypioca brazilian cachaca, muddled limes, granulated sugar, elderflower liqueur

vieux carre

rittenhouse rye, maison rouge v.s. cognac, benedictene, carpano antica, peychaud's & angostura bitters

seelbach

knob creek bourbon, mandarine napoleon, prosecco, peychaud's & angostura bitters

****All infusions are made in-house****

Beers

[draughts]

true north 'northern haze' ipa
(ma, 6.7%) 10

medusa brewery 'laser cat' double ipa
(ma, 8%) 10

whalers brewing company 'rise' apa
(ri, 5.5%) 8

ommegang 'adoration' bourbon-barrel aged belgian ale
(ny, 11.5%) 10

[bottles/cans]

maine beer co. 'post ride snack' session ipa
(me, 4.9%) 13

zero gravity 'conehead' ipa
(vt, 5.7%) 9

zero gravity 'green state' lager
(vt, 4.9%) 8

stillwater artisanal ales 'stateside' saison
(md, 6.8%) 10

brooklyn brewery 'summer ale' pale ale
(ny, 5%) 7

north coast brewing 'old rasputin' stout
(ca, 9%) 9

stormalong, 'legendary dry' cider
(ma, 5.5%) 8

wines by the glass

[whites]

bisol, jeio, prosecco
11/42

corte pitora, pinot grigio, delle venezie
10/39

skouras, moscofilero, greece
12/43

raeburn, chardonnay, russian river valley
10/36

nicolas potel, macon-villages, france
12/41

attitude, sauvignon blanc, loire valley
11/40

ulacia, getariako txakolina, spain
12/43

[rose]

valentino, cerasuolo d'abruzzo
11/40
campuget, rhone, france
12/43

[reds]

querceto, chianti classico
12/46

valrav, pinot noir, sonoma
13/47

broadside, cab sauvignon, paso robles
11/40

imma, nebbiolo, piedmont
13/47

la linda, malbec, argentina
10/36