

Bistro 5

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

grilled polenta

crispy prosciutto, heirloom tomato, grilled corn, pine nut pesto yogurt- 15

lamb meatballs

smoked tomato sauce & pecorino- 15

little gem lettuce

fresh cherries, freekeh, pecorino & black pepper crisp- 14

roasted beets

red & golden beets, basil & lemon vinaigrette, feta, watermelon, mint, 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

spaghetti alla chitarra

spanish octopus, chorizo, heirloom tomato, grilled corn, poblano, marjoram-27

tagliatelle bolognese

beef & pork ragu and shaved parmesan- 26

entrees

* branzino

acqua puree, fermented lemon & turmeric emulsion, gooseberries, lentils, sea beans- 30

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, sauerkraut chimichurri- 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 bandido

organic blanco tequila infused jalapeno, muddled cucumber, grand marnier, lime, mint & honey reduction

gracias a mezcal

reyes y demonios mezcal, fresh grapefruit juice, szechuan peppercorn, tonic bitters, dehydrated candied grapefruit

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

aguaviva brazilian cachaça, muddled limes, granulated sugar, elderflower liqueur

vieux carre

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

seelbach

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

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

Beers

[draughts]

sloop brewing 'citra bomb' neipa (ny, 6.5%) 10

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

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

exhibit a 'goody two shoes' german kolsch (ma, 4.5%) 8

[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

bell's brewery 'oberon' wheat ale (mi, 5.8%) 9

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

valravn, pinot noir, sonoma 13/47

broadside, cab sauvignon, paso robles 11/40

imma, nebbiolo, piedmont 13/47

la linda, malbec, argentina 10/36