

## SNACKS+SHARE

**Salt & Pepper Yucca Fries** [gf] [v]  
salsa verde 9

**Sour Dough Buns** [v]  
evoo, espelette chili, parmesan 4

**Hot Dawg**  
kayem hot dog, poblano chili, pineapple salsa, bacon, lime mayo 7

**Spicy Garlic Wings**  
blue cheese dressing, hot sauce, celery 15

**Guac & Pico** [gf] [v]  
house made corn tortilla chips, pico de gallo, guacamole 14

**Tzatziki Dip** [v]  
grilled whole wheat pita, sea salt 13

\* **Tuna Crudo Tacos (2 each)** [gf]  
cucumber, avocado, wasabi crema, sesame 9

**Brussels Sprouts**  
queso blanco, bacon lardons, parmesan 13

**Gnudi** [v]  
truffle & ricotta dumplings, maitake mushrooms,  
brown butter, pecorino 13 [add: bolognese sauce +11]

\* **Creamy Burrata** [v]  
ciabatta toast, cherry tomato salad 17

**Charred Octopus** [gf]  
grilled lemon vinaigrette, moroccan olives, shaved red onion 17

**Moules Frites**  
mussels in white wine, romesco, cilantro, french fries 15

\* **Grilled Lamb Lollipops**  
tzatziki, grilled pita bread, watercress salad, lemon evoo  
half pound 19 / full pound 37 [add: french fries +5]

## SALADS

**Little Leaf Green Salad** [gf]  
heirloom tomatoes, smoked bacon, goat cheese,  
toasted pine nuts, chardonnay vinaigrette 13

\* **Grilled Beets** [gf]  
microgreens, cotija cheese, pumpkin seeds,  
tahini aioli 14

**add protein:** chicken +6 | cod +10 | \*steak +12

**P** **Tomato** [v]  
san marzano tomato sauce, mozzarella & caciocavallo  
cheese, basil 12

**I** **Truffle Funghi** [v]  
hen of the woods, porcini crema, taleggio cheese,  
arugula, truffle oil 13

**Z** **Meatball**  
san marzano tomato sauce, mozzarella, confit garlic,  
cipollini onions, ricotta cheese, basil 13

**A** pizzas are approximately 8"

**S** **pizza add ons:**

+2: fresh mushroom, onion, jalapeño, cherry pepper, green pepper,  
confit garlic, sliced tomatoes, ricotta cheese, goat cheese

+3: pepperoni, chorizo, bacon, meatball

## ENTRÉES

\* **PubliCo Burger**  
PubliCo sauce, lettuce, vermont cheddar, grilled onions,  
bacon lardons, french fries 18 [sub: sweet potato fries +1]

**Fried Fish Tacos (3 each)**  
avocado, pickled peppers, shaved cabbage, cilantro, side of  
refried beans & brown rice 22

**Bolognese**  
pork & beef ragu, fresh tagliatelle, caciocavallo cheese, truffle 24  
[sub: gluten free pasta]

**Chicken Asado** [gf]  
half chicken, braised escarole, yukon potatoes, grilled onions,  
natural jus 24

**Seared Cod Panzanella**  
grilled focaccia, arugula, local tomatoes, tarragon vinaigrette,  
sunflower seeds, herb farmers cheese 26

\* **Steak Frites (10oz)** [gf]  
prime striploin, watercress salad, mojo sauce, french fries 29  
[sub: sweet potato fries +1]

**Grilled King Oyster Mushroom** [gf] [vegan]  
golden quinoa, sautéed kale, piquillo pepper purée, crispy  
chickpeas 22

\* **Pan Seared Sea Scallops** [gf]  
pork belly, beech mushrooms, baby carrots, pea purée 32

[gf] = gluten free | [v] = vegetarian

18% gratuity added to parties of 6 or more

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness. note, some food items prepared may contain nuts or trace amounts of nuts. please alert us with any concerns or allergies.

# ADULT LIQUIDS



- C** *Spiked Del's Frozen Lemonade*  original del's frozen lemonade, choice of house vodka, rum, or tequila 13
- O** *Quaran-tini* ketel one botanical, elderflower liqueur, grapefruit 13
- C** *Get Busy Livin'* bombay sapphire gin, lemon, simple syrup, raspberries 12
- K** *Espresso Martini* stoli vanilla vodka, frangelico, irish cream, coffee liqueur, espresso 13  
[ go big: make it 'El Jefe' for 19 ]
- T** *Old Fashioned* rye whiskey, honey, bitters 13
- A** *Watermelon Mojito* flor de cana extra seco rum, watermelon purée, mint, lime 12
- I** *Start Me Up* mezcal union, white vermouth, campari 13
- L** *Red Sangria* house red wine, oranges, raspberries 12
- S** *Man With No Name* bribon blanco, grapefruit, agave, lime 12
- Sweet Smoke* captain morgan spiced rum, mezcal union, agave, pineapple, lime 12
- Jack Talk Thai* new amsterdam vodka, orgeat, lime, pineapple 12
- Luchador* don julio blanco, cucumber, mint, lime, ginger 13

## On Draft:

- Sam Adams Summer [ wheat ale, **MA**, 5.3% abv ] 7  
 UFO Blueberry [ hefeweizen, **MA**, 4.8% abv ] 7  
 Maine Lunch 10oz [ ipa, **ME**, 7.8% abv ] 8  
 Nightshift Whirlpool [ pale ale, **MA**, 4.5% abv ] 8

## B E E R

## Bottles & Cans:

- Bud Light [ american lager, **MO**, 4.2% abv ] 6  
 Michelob Ultra [ light lager, **MO**, 4.2% abv ] 6  
 Corona Light [ american lager, **MEXICO**, 4.1% abv ] 7  
 Allagash [ belgian white, **ME**, 5.2% abv ] 7  
 White Claw Black Cherry [ hard seltzer, **IL**, 5% abv ] 7  
 Truly Wildberry [ hard seltzer, **MA**, 5% abv ] 7  
 Downeast Original [ hard cider, **MA**, 5.1% abv ] 8  
 Greater Good Pulp Daddy 16oz [ NE ipa, **MA**, 8% abv ] 12

## WINE

### Bubbly

|   | 6oz. | 9oz. | BOTTLE |
|---|------|------|--------|
| Villa Sandi Il Fresco Prosecco [ veneto ]       | 11   | —    | 42     |
| Mionetto Prosecco <b>magnum 1.5L</b> [ veneto ] |      |      | 65     |

### White

|   |    |    |    |
|---|----|----|----|
| La Fiera Pinot Grigio [ veneto, 2018 ]  | 10 | 15 | 38 |
| The Seeker Sauvignon Blanc [ nz, 2016 ] | 10 | 15 | 38 |
| Martin Ray Chardonnay [ sonoma, 2018 ]  | 12 | 18 | 46 |

### Rosé

|  |    |    |    |
|--|----|----|----|
| Vanderpump [ cotes de provence, 2018 ] | 12 | 18 | 46 |
| Vanderpump <b>magnum 1.5L</b>          |    |    | 82 |

### Red

|   |    |    |    |
|---|----|----|----|
| El Origen Reserva Estate Malbec [ mendoza, 2017 ] | 10 | 15 | 38 |
| Boneshaker Zinfandel [ lodi, 2017 ]               | 12 | 18 | 46 |
| Etude "Lyric" Pinot Noir [ santa barbara, 2018 ]  | 13 | 18 | 46 |
| Van Ruiten Cabernet Sauvignon [ lodi, 2016 ]      | 13 | 19 | 50 |