
PURITAN

& COMPANY

TO START

parker house rolls 4

2 per order, served with cultured butter

smoked bluefish pate 12

pickles & toasted rye bread

RAW

east coast oysters 3ea

cucumber-ginger mignonette, green chili & cocktail

tuna tartare 18

capers, lemon, jalapeño, gin, fry bread

wagyu tri-tip carpaccio 18

horseradish cream, potato, au jus dressing

PLATES

fried maitake mushrooms 17

delicata squash, miso aioli, pepitas

berkshire pork belly 18

celery root, chili crisp, black pepper pecan, mint

burrata 17

maple-glazed squash, salsa verde, pepita pistou, focaccia

little leaf salad 16

apple, walnut, gorgonzola, persimmon, cornbread crouton

crispy octopus 19

tempura, green curry, bonito

clam chowder 15

clam fritter, green onions, applewood bacon

TOASTS

figs & chèvre 18

warm figs, herb chèvre, 'nduja vinaigrette

swordfish pastrami 15

pickled vegetables, rye, mustard

VEGETABLES

seared brussels 13

feta, aleppo, spicy peanuts

barbecue beets 13

mustard glaze, dill ranch, b&b pickles

roasted carrots 13

lemon yogurt, pistachio, chili

MAINS & PASTAS

seared cod 32

curried squash, romanesco, beets, golden raisin caper sauce

new england cioppino 38

swordfish, mussels, clams, crab butter, tomato, lobster broth

roasted free-range chicken 33

sunchoke, pancetta, brussels sprouts, quince, chestnut cider jûs

duck confit cassoulet 32

sweet potato, flageolet beans, watercress, apple cider demi

grass-fed ny strip 38

whipped potato, endive, onion, mushroom

pumpkin risotto 32

artichokes, wild mushrooms, crispy parsnip

trofie 27

roasted root vegetables, truffle, parmesan & porcini crème

fusilli 29

slow-braised short rib ragout, crispy leeks, sage, pecorino

*Before placing your order, please inform your server if anyone in your party has a food allergy.
Consuming raw or undercooked meat, shellfish, eggs or poultry may result in food-borne illness.*

A 20% Gratuity will be added to all parties of 8 or more.

*State and Federal regulations prohibit restaurant staff from sharing tips with the hard-working team in the kitchen.
In an effort to offer equitable pay to all our dedicated staff, we have placed a 5% fee to your check that will directly benefit our kitchen staff.*

VINS DE VOILE

medium dry sherry	nv	Valdespino “Contrabandista” Amontillado Sanlúcar de Barrameda	Jerez, Spain	12
dry sherry	nv	Viña Callejuela Oloroso “el cerro”	Jerez, Spain	19
madeira	nv	Rare Wine Co. “Historic Series Boston Bual” Special Rsv.	Madeira, Portugal	16
madeira	’82	D’Oliveira Bual	Madeira, Portugal	41

BUBBLES

erbaluce	nv	Cantine Crosio “bollicine” Caluso	Piedmont, Italy	14
pinot noir zweigelt	’21	Meinklang “Prosa” Frizante Rosé	Burgenland, Austria	15

WHITE

vidiano	’20	Domaine Paterianakis “Melissokipos”	Crete, Greece	13
garnatxa blanca macabeu	’20	Coca i Fitó “Jaspi Blanc” Terra Alta	Catalonia, Spain	13
sauvignon blanc	’20	Cadre Wines “Stone Blossom”	Edna Valley, California	18
chardonnay	’17	Alphonse Mellot Côtes de la Charité	Loire Valley, France	15

ORANGE & ROSÉ

macabeo	’21	Kiki & Juan “Orange” Utiel-Requena	Valencia, Spain	14
chambourcin	’21	Old Westminster Winery “Take It Easy” Rosé Piquet	Maryland	16

RED

cabernet franc	’20	Domaine de la Noblaie “Le Temps des Cerises” Chinon	Loire Valley, France	17
moravia agra	’20	Rus Jimenez Manchuela	Castilla-La-Mancha, Spain	14
barbera	’17	Fontanafredda “Silver” Serralunga d’Alba	Piedmont, Italy	18
cabernet sauvignon	’21	Field Recordings “Hoss” Paso Robles	California	19

BOTTLES & CANS

ANXO “Time & Place:Vermont 2022” Dry Cider 12oz (6.7%)	Washington, DC	13
Jack’s Abby “Copper Legend” Oktoberfest 16oz (5.7%)	Framingham, Massachusetts	13
Notch “Tenner” Czech Pale Lager 16oz (5%)	Salem, Massachusetts	13
Bunker Brewing “Castle” Dark Lager 16oz (7.5%)	Portland, Maine	13
Honest Weight “Gate 37” Buckwheat Grisette 16oz (4.8%)	Orange, Massachusetts	14
Proclamation “Shadow King” Pale Ale 16oz (5.8%)	Warwick, Rhode Island	14
Banded Brewing “Veridian” IPA 16oz (6%)	Biddeford, Maine	14
Fat Orange Cat “I Don’t Like Mondays” DIPA 16oz (6%)	East Hampton, Connecticut	15
Queen City “Yorkshire” Porter 12oz (5%)	Burlington, Vermont	8
Anchorage Brewing/Jolly Pumpkin “Calabaza Boreal” Spiced Saison 750ml (7%)	Anchorage, Alaska	34
De Glazen Toren “Saison d’Erpe-Mere” Saison 750ml (6.5%)	Erpe-Mere, Belgium	42
Transmitter Brewing “T4” Belgian Tripel With Citrus 375ml (8.4%)	Brooklyn, New York	31
Hermit Thrush “Cuvée” Barrel Aged Sour Golden Ale 16oz (5.9%)	Brattleboro, Vermont	20
Athletic Brewing “Upside Dawn” Golden Ale (0.5%)	Stratford, Connecticut	7

LOCAL DRAFTS

Artifact “Wild Thing” Wild Ferment Cider 12oz (5.4%)	Northampton, Massachusetts	8
Relic Brewing Oktoberfest 16oz (5.8%)	Plainville, Connecticut	11
OEC Brewing “Obscura” Baltic Porter 12oz (8.0%)	Oxford, Connecticut	12
Great Central Brewing Helles Lager 16oz (5.0%)	Chicago, Illinois	8
Von Trapp Dunkel Lager 16oz (5.7%)	Stowe, Vermont	8
Kent Falls “Public Night” Dark Ale 12oz (5.2%)	Kent, Connecticut	11
Lamplighter “Snowbird” New England DIPA 12oz (6.2%)	Cambridge, Massachusetts	8
Stoneface Raspberry Berliner Weisse 16oz (3.7%)	Newington, New Hampshire	9