
PURITAN

& COMPANY

TO START

parker house rolls 4

2 per order, served with cultured butter

smoked bluefish pate 12

pickles, toasted rye

RAW

east coast oysters 3.25ea

cucumber-ginger mignonette, green chili & cocktail

seafood tower 50

6 oysters, 4 shrimp, ceviche

kampachi crudo 18

cucumber, pomelo, avocado, yuzu

grass-fed strip loin carpaccio 18

horseradish cream, potato, au jus dressing

STARTERS

burrata 17

almond romesco, cherry tomatoes, aji amarillo, focaccia

baby greens salad 16

cucumber, asparagus, celery root, feta, herb vinaigrette

fried hen-of-the-woods mushrooms 17

fried rosemary, pickled mustard, miso aioli, pecorino

berkshire pork belly 18

honey-soy glaze, kimchi-apple purée, pea green salad

garlic shrimp & fava beans 17

cultured butter, aioli, sourdough

clam chowder 15

applewood bacon, cornbread crouton, green onions

CHEF'S TASTING

5-course seasonal 75

available nightly

(entire table must participate)

TOASTS

crab toast 18

celery root, grapefruit, green tomato mustard

roasted pepper toast 15

whipped feta, berbere, marjoram

smashed pea toast 16

ricotta, pancetta, mint, dill

VEGETABLES

roasted asparagus 14

white and green asparagus, gribiche, gremolata

barbecue beets 13

mustard glaze, dill ranch, b&b pickles

sautéed heirloom carrots 13

meyer lemon yogurt, salsa verde, pistachio

MAINS & PASTAS

seared scallops 34

farro, snap peas, sunchoke purée, onion soubise

phyllo-wrapped cod 38

lobster stew, root vegetables, thyme butter

roasted free-range half chicken 33

fingerling potatoes, butter glazed carrots

grilled pork porterhouse 38

creamed greens, roasted parsnips, chimichurri

cast iron seared ribeye 40

potato gratin, sautéed kale, thyme jus

seafood risotto 36

lobster, crab, scallop, fines herbs

spring trofie 27

pea greens, trumpet mushrooms, pesto

orecchiette 29

short rib ragout, marjoram, parmesan breadcrumbs

*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

<i>dry sherry</i>	nv	Viña Callejuela Oloroso “el cerro” <i>Jerez, Spain</i>	19
<i>boal</i>	nv	Henriques & Henriques 10yr <i>Madeira, Portugal</i>	16
<i>madeira</i>	'82	D'Oliveira Bual <i>Madeira, Portugal</i>	41

BUBBLES

<i>erbaluce</i>	'18	Guidobono Segretevigne Extra Brut <i>Piedmont, Italy</i>	16
<i>pinot noir zweigelt</i>	'21	Meinklang “Prosa” Frizante Rosé <i>Burgenland, Austria</i>	15

WHITE

<i>vidiano</i>	'20	Domaine Paterianakis “Melissokipos” <i>Crete, Greece</i>	13
<i>garnatxa blanca macabeu</i>	'20	Coca i Fitó “Jaspi Blanc” Terra Alta <i>Catalonia, Spain</i>	13
<i>sauvignon blanc</i>	'21	François Chidaine Touraine <i>Loire Valley, France</i>	15
<i>chardonnay</i>	'21	Paul Achs Chardonnay <i>Burgenland, Austria</i>	15

ORANGE & ROSÉ

<i>macabeu</i>	'21	Kiki & Juan “Orange” Utiel-Requena <i>Valencia, Spain</i>	14
<i>macabeu ciaccarellu</i>	'21	Domaine Maestracci “E Prove” <i>Corsica, France</i>	13

RED

<i>gamay pinot noir</i>	'19	Lo-Fi Gamay Noir <i>Santa Barbara, California</i>	17
<i>barbera</i>	'19	Pertinace Barbera d'Alba <i>Piedmont, Italy</i>	15
<i>cabernet sauvignon</i>	'21	Field Recordings “Hoss” <i>Paso Robles, California</i>	19
<i>cabernet franc</i>	'20	Domaine de la Noblaie “Le Temps des Cerises” <i>Chinon Loire Valley, France.</i>	16

BOTTLES & CANS

Zero Gravity Green State Lager 16oz (4.9%) <i>Burlington, Vermont</i>	9
Jack's Abby “Überholt” Triple Decocted Lager 16oz (5.1%) <i>Framingham, Massachusetts</i>	10
Jack's Abby “Copper Legend” Oktoberfest 16oz (5.7%) <i>Framingham, Massachusetts</i>	9
Toppling Goliath “Electric Dino Boogie” DIPA 16oz (7.8) <i>Decorah, Iowa</i>	12
Bunker Brewing “Castle” Dark Lager 16oz (7.5%) <i>Portland, Maine</i>	11
Proclamation “Shadow King” Pale Ale 16oz (5.8%) <i>Warwick, Rhode Island</i>	13
Queen City “Yorkshire” Porter 12oz (5%) <i>Burlington, Vermont</i>	8
Anchorage Brewing/Jolly Pumpkin “Calabaza Boreal” Spiced Saison 750ml (7%) <i>Anchorage, Alaska</i>	29
De Glazen Toren “Saison d'Erpe-Mere” Saison 750ml (6.5%) <i>Erpe-Mere, Belgium</i>	36
Athletic Brewing “Upside Dawn” Golden Ale (<0.5%) <i>Stratford, Connecticut</i>	7

LOCAL DRAFTS

Artifact “Long Way Back” Wild Ferment Cider 12oz (5.4%) <i>Northampton, Massachusetts</i>	8
Exhibit ‘A’ “Goody Two Shoes” Kölsch 16oz (3.8%) <i>Framingham, Massachusetts</i>	9
Amory's Tomb “Wax Galaxies” Saison IPA 12oz (5.5%) <i>Maynard, Massachusetts</i>	9
OEC Brewing “Obscura” Baltic Porter 12oz (8%) <i>Oxford, Connecticut</i>	12
Kent Falls “Public Night” Dark Ale 16oz (5.2%) <i>Kent, Connecticut</i>	11
Lamplighter “Lazy Tiger” Brett IPA 12oz (6.9%) <i>Cambridge, Massachusetts</i>	10
Stoneface Raspberry Berliner Weisse 16oz (3.7%) <i>Newington, New Hampshire</i>	10