

TAVERN & RESTAURANT

FOR THE TABLE

Parker House Rolls Freshly Baked Honey whipped butter 10 Add Sliced Benton's Ham 12 Bester Ossetra Caviar Fresh Farm Raised 1.75 OZ. 125 3,5 OZ. 225 Served with potato chips, loaded Creme Fraiche and Onion dip

Add brioche toast points 5

To Begin

Chilled English Pea Soup 16 Whipped Crème Fraiche, MInt

Brandade de Bacalhau 🤋 Salt cod, olive oil, potatoes, grilled sourdough baguette

Shellfish & Cruditè 54 Chilled Maine lobster, white shrimp, seasonal vegetables, dipping sauces

Oven Roasted Littleneck Clams 20 Garlic, white wine, chili, celery root, lemon, grilled sourdough

> Foie Gras au Torchon Sandwiches 2 Stone fruit chutney, petit salade, Fleur de Sel

Salads

Local Little Leaf Salad 18
English Peas, Haricot Vert, Snap Peas, Homemade Buttermilk Ranch

Seasonal Tomatoes and Crushed Cucumbers 18 Roasted shallot Champagne vinaigrette

Toasties

Pan Con Tomate & Tuna 12
Tuna confit, tomto relish, pickled onions, EVOO, sea salt

Il Toscano 13 Cannellini bean hummus, Nueske bacon, fresh herbs, EVOO

> Ricotta, Mint and Peas 12 Curried Lobster # Pickled pearl onions, chives

By The Glass

Grüner Veltliner, Domane Wachau, Austria & Verdicchio, Jesi Classico, Velenosi, Italy 15 Chardonnay, Bravium, Russian River, CA 18 Rosé, Hampton Water, Cotes de Provence 16 Sparkling Rosé Loimer, Austria 18 Champagne, Canard Duchene, Leonie 36 Pinot Noir, Averaen, OR 16 Rosso, Argiano, Non Confunditur, Tuscany 16 Cabernet Sauvignon Obsidian Ridge 18

NEGRONIS

Classic 16 Beefeater, Rubino di Torino, Campari

King Negroni 18 Hendricks, Pio Cesare Barolo Chinato, Campari

Il Bianco 16

Espolon Tequila, Souze Saveur, Lillet Blanc

Boulevardier 17

Redemption Rye Whiskey, Campari, Martini Rosso

Shagliato Spritz 16 Rubino di Torino, Campari, Sparkling Rosé

333 Classics

Made with Freemans' infused Vodkas

White Ginger Cosmo 18 Pineapple Martini 18 Lemon Drop 18 Three-Way 18

Entrees

Bucatini Cacio & Pepe 28

Dry aged three year Parmigiana Reggiano, Pecorino Romano, cracked black pepper, EVOO

Pappardelle With Braised Short Rib Ragout 36
Tomato, garlic, fresh herbs, Parmigiana Reggiano

Oven Roasted Hill Farms Half Chicken 34 Salsa verde, crushed crispy potatoes, Jus

Pan Seared Atlantic Halibut 48 Summer vegetable succotash, sweet corn reduction

Nicoise Salad. 34

Seared Ahi tuna, haricot verts, tomatoes, olives, roasted red peppers, purple potatoes, farm egg, anchovy dressing

Filet Mignon 58
8 oz. Black Angus beef tenderloin, potato Pave, seasonal mushrooms, Bordelaise, summer truffles

Provincetown Scallops 48

Potatoes Lyonnaise, bacon lardons, red wine vinegar gastric, fresh herbs

Roasted Branzino 44

Homemade Tzatziki, shaved fennel apple radish salad

Maple Leaf Farms Duck Leg Confit 38

Duck croquet, cauliflower mash, roasted baby carrots, salsa verde

SIDES

Glazed Rainbow Baby Carrots
Butter, tarragon, espelette #4

Buttered Haricots Verts Shallots, Fleur de Sel 12

Wild Mushrooms

Garlic - white wine and fresh herbs 16

Crushed Rosemary Potatoes Crsipy baked and fried #

Desserts

Dark Chocolate Crémeux

Salted caramel, sea salt, cocoa powder 16

Affogato
Vanilla ice cream with espresso coffee 12

French Apple Tart a la Mode

Puff pastry, caramelized apples, vanilla ice cream 16

IF YOU WERE WONDERING ABOUT NATHAN FREEMAN PLEASE LOOK OUT THE WINDOW. THE BEAUTIFUL BUILDING ACROSS THE STREET WAS GIFTED TO THE TOWN OF Province town by Mr. Freeman and became Province town's first public library. In its founding years it acquired quite some notoriety for being a meeting place promoting progressive ideas. Mr. Freeman was also the last librarian FOR THE PROVINCETOWN ABOLITION SOCIETY BEFORE IT DISBANDED AND WENT MR. FREEMAN'S PERSIBENCE WESTEWN FUGIE STREET.

