

LET’S BEGIN

SPICY SALMON TARTARE *(DF)* | 20
masago, crispy potato, tempura crumbs, yuzu aioli

DUCK DUMPLINGS *(DF)* | 22
charred scallions, apricot dipping sauce

LITTLE LEAF SALAD *(V, GF)* | 16
carrots, edamame, cherry tomatoes
ricotta salata, lemon vinaigrette

POTATO, LEEK & ASPARAGUS SOUP *(V)* | 12
lemon crème fraîche, brioche croutons

PASTA

FUSILLI BOLOGNESE | 22 | 32
pork bolognese, mascarpone, basil parmesan

SPAGHETTI *(V)* | 22 | 32
miso butter, asparagus, spinach leeks, breadcrumbs, chili oil

MAINS

BEEF TOURNEDOS *(GF)* | 39
pea purée, spring onions
potato galette, sauce chasseur

LAMB TENDERLOIN *(GF, N)* | 36
muhammara purée, artichokes
white beans, basil pesto

SEARED BRANZINO *(GF)* | 34
braised leeks, citrus fennel salad
carrot purée, sauce vierge

VEGETABLE PAELLA *(VE,GF)* | 27
fava beans, asparagus, tomatoes
artichoke hearts

SHARE FOR THE TABLE

GRILLED ASPARAGUS *(V, GF)* | 16
whipped ricotta, sriracha honey
lemon zest

CRISPY ARTICHOKE HEARTS | 18
mint, chili, lemon anchovy aioli

DIPS & SPREADS *(V)* | 18
chef's selection of three dips and vegetable spreads, za'atar pita

BABY BEET SALAD *(V, GF, N)* | 16
avocado mousse, shaved fennel
grapefruit, cotija, spiced cashews

RABBIT GNOCCHI *(N)* | 22 | 32
fava beans, tomatoes, mushrooms
mint pistachio pesto

ROASTED CHICKEN *(GF)* | 33
haricots vert, carrots, pearl onions
“schmaltz” fingerling potatoes
thyme jus

ROASTED SALMON *(GF, N)* | 34
asparagus, mujaddara, romesco
lemon oil

CATALYST BURGER | 22
bacon, cheddar, caramelized onion
tomato, pickles
served with catalyst french fries

CHICKEN LIVER MOUSSE | 18
country bread, whole grain mustard, pickled onions

HOUSE-MADE FOCACCIA *(V)* | 8
tomatoes, onions, whipped feta
aleppo pepper, chives

CAESAR SALAD *(V)* | 16
romaine, shaved parmesan
garlic breadcrumbs, tahini caesar

BETTER WITH FRIENDS *(GF)* | 130
porterhouse steak for two
mashed potatoes, creamed spinach
roasted mushrooms
chimichurri, red wine, roasted garlic

SEARED BLUE COD *(GF)* | 32
bacon, mussels, clams, olive oil
potatoes, chowder herb nage

GOCHUJANG TOFU *(VE, GF)* | 27
lightly fried tofu, bok choy, snap
peas, bell peppers, lotus root
ginger rice

CATALYST FRENCH FRIES | 8
TRUFFLE PARMESAN FRIES | 10
garlic aioli, house-made ketchup

MALBEC | 16
nicolas catena, mendoza. argentina

PINOT NOIR | 16
benton-lane, willamette, oregon

SANGIOVESE | 17
chianti classico, cafaggio single estate, tuscan, y, italy

CABERNET SAUVIGNON | 19
obsidian, volcanic estate, red hills county, california

WINE NOT?

PROSECCO | 12
brut rosé, famiglia pasqua, veneto, italy

PINOT GRIGIO | 14
terra alpina, alto adige, italy

SAUVIGNON BLANC | 15
paddy borthwick, wairarapa, new zealand

CHARDONNAY | 16
nicolas potel, mâcon villages, france

COCKTAILS

THE INDICATOR | 17
raspberry infused gin, lemon, simple syrup,
topped with prosecco

THE ALCHEMIST | 17
vodka, elderflower, aperol, simple syrup,
lemon, bitters

ITALIAN GOLD | 17
piùcinque gin, cocchi americano, angostura

SUNFLOWER MARTINI | 17
bombay sapphire gin, elderflower, lemon
juice, cointreau

SMOKE THE CACTUS FLOWER | 17
mezcal, reposado tequila, port, coffee, agave,
mole bitters, angostura

PLENTY OF GOOD | 17
reposado tequila, pimm's no.1, plum liqueur,
orange liqueur, jasmine tea, pineapple

CHEF & FRIENDS | 19
vodka, baijiu liqueur, plum liqueur, matcha
tea, mirin rice wine, honey, yuzu, shisho,
ginger beer

SILKY LIPS | 19
pierre ferrand 1840 cognac, white and amber
rums, banana liqueur, coconut, cacao butter,
simple syrup

BOLD & BERRY | 19
gin, pimm's no.1, campari, badenhorst
caoeritif, sweet vermouth, peychaud's

LUNCH BOX LUSH *(N)* | 17
peanut butter whiskey, chambord, angostura

BARRELS & BOTANICALS | 17
bourbon, braulio amaro, cointreau,
peychaud's

HOUSE MADE LIMONCELLO | 15
vodka, sorrento lemons, sugar

DRAUGHT BEERS

LUNCH | 12
Maine Beer Company, Freeport, ME
IPA, 7% ABV, 12oz

SUBSTANCE | 12
Bissell Brothers, Portland, ME
IPA, 6.6% ABV, 16oz

BITBURGER PILSNER | 9
Bitburger Brauerei, Germany
Pilsner, 4.8% ABV, 16oz

WHITE ALE | 9
Allagash Brewery, Portland, ME
Witbier, 5.2% ABV, 16oz

ZOMBIE DUST | 12
Three Floyds Brewing Co. Munster, IN
American Pale Ale, 6.5% ABV, 16oz

MAGNETIC TAPE | 12
Grimm Artisanal Ales, Brooklyn, NY
Indian Pale Ale, 6.4% ABV, 16oz

ALEXANDR | 9
Schilling Beer Co., Littleton, NH
Czech-Style Pilsner, 5% ABV, 16oz

MILK STOUT NITRO | 12
Left Hand Brewing Co., Longmont, CO
Nitro Milk Stout, 6% ABV, 16oz

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF YOU OR A MEMBER OF YOUR PARTY HAVE ANY FOOD ALLERGIES. *CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS.