

LET’S BEGIN

PORK EMPANADAS *(GF)* | 18
braised pork shoulder, sofrito
oaxaca cheese, guasacaca sauce

STEAMED MUSSELS *(DF)* | 22
blue hill bay mussels, vadouvan
curry coconut broth

YELLOWFIN CRUDO *(DF, GF)* | 18
meyer lemon, capers, cucumber

BURRATA TOMATO SALAD *(V)* | 16
toasted sunflower seeds, mint
herb crouton, white balsamic

**GRILLED LEMONGRASS
BEEF SKEWERS** *(DF)* | 20
sriracha aioli, shiso salad

ANCHOVY TOMATO TART | 18
caramelized onions, basil, balsamic
reduction

CRISPY ZUCCHINI BLOSSOMS | 18
prosciutto, mozzarella, basil

WATERMELON GAZPACHO *(VE)* | 12
sun gold tomatoes, cucumbers
apples, mint, sherry vinegar

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

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

LITTLE LEAF SALAD *(V, GF)* | 16
carrots, edamame, cherry tomatoes
ricotta salata, lemon vinaigrette
HOUSE-MADE FOCACCIA *(V)* | 8
tomatoes, onions, whipped feta
aleppo pepper, chives

PASTA

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

LOBSTER RAVIOLI | 24 | 36
fava beans, spigarello, calabrian
chili oil

CORN AGNOLOTTI *(V)* | 22 | 32
roasted corn, scallion, red fresno
thai basil, parmesan

MAINS

BEEF Tournedos *(GF)* | 39
taleggio pommes purée, roasted
tomato, zucchini, rosemary jus

ROASTED CHICKEN *(DF)* | 33
freekeh, haricots vert, carrot purée
chermoula, madeira jus

BETTER WITH FRIENDS *(GF)* | 80
teres major steak au poivre frites
for two, brandy cream sauce
truffle parmesan french fries

PORK SHOULDER CHOP *(GF)* | 38
cranberry beans, roasted fennel
swiss chard, cherry gastrique

CRISPY SKIN SALMON | 34
ratatouille orzo, red pepper purée
lemon sauce

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

SEARED SCALLOPS *(GF)* | 36
pancetta corn shiitake risotto, bok
choy, corn purée, XO sauce

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

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

STUFFED PEPPERS *(V, GF)* | 27
tomatillo, black rice, cojita, lime
crema, poblano purée, tortilla

SHARE FOR THE TABLE

VADOUVAN ZUCCHINI *(V, GF)* | 16
yogurt tahini

CHICKPEA FRIES *(VE)* | 14
salsa de arbol

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

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

SANCERRE | 18
pierre prier et fils, domaine de saint-pierre
loire valley, france

MALBEC | 16
nicolas catena, mendoza. argentina

PINOT NOIR | 16
benton-lane, willamette, oregon

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

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

WINE OF THE WEEK
Ask us what we are pouring this week!

COCKTAILS

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

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

VESPER MARTINI | 17
vodka, gin, vermouth, lillet blanc

CLOVER CLUB | 17
gin, lemon juice, raspberry, egg white

CHAMPS-ÉLYSÉES | 17
cognac, lemon, green chartreuse, simple,
angostura bitters

LA PIÑA | 17
mezcal, serrano chile, cilantro, pineapple,
simple, lime

ZOMBIE | 17
silver rum, amber rum, lime, grapefruit,
cinnamon, grenadine, absinthe

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

BERRY NECESSARY SANGRIA | 17
pinot noir, sangiovese, brandy, orange,
mixed berries, sprite

MARGARITA OF THE WEEK | 17
ask us what we are pouring this week!

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 | 10
Bitburger Brauerei, Germany
Pilsner, 4.8% ABV, 16oz

WHITE ALE | 10
Allagash Brewery, Portland, ME
Witbier, 5.2% ABV, 16oz

FARMHOUSE PALE ALE | 13
Oxbow Brewing Co., Newcastle, ME
Saison Pale Ale, 6% ABV, 16oz

CHANCE ENCOUNTER | 13
Grimm Artisanal Ales, Brooklyn, NY
Indian Pale Ale, 7.3% ABV, 16oz

ALEXANDR | 10
Schilling Beer Co., Littleton, NH
Czech-Style Pilsner, 5% ABV, 16oz

MILK STOUT NITRO | 13
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.