

COCKTAILS

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

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

CHERRY ON TOP | 17
cognac, ruby port, cherry syrup, egg

THE SPICED CORE | 17
spiced rum, apple cider, hard cider

CAMPFIRE MANHATTAN | 17
rye, whisky, montenegro, cinnamon, angostura and cherry bitters

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

AMBER AMBITION | 17
bourbon, maple syrup, angostura and orange bitters

THE 11TH HOUR | 17
tequila blanco, yellow chartreuse, lime, pineapple, agave

CHOCOLATE ORANGE | 17
ESPRESSO MARTINI
vodka, coffee liqueur, espresso, crème de cacao, orange liqueur

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

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

BITBURGER | 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

BANTAM | 12
Prohibition Pig, Waterbury, VT
Double IPA, 8% ABV, 16oz

FEISTBIER | 10
Notch Brewing, Salem, MA
Festbier Lager, 5.7% ABV, 16oz

MILK STOUT NITRO | 13
Left Hand Brewing Co., Longmont, CO
Nitro Milk Stout, 6% ABV, 16oz

DRAUGHT BEERS

LET’S BEGIN

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

GRILLED SHRIMP *(GF)* | 22
panama bay shrimp, harissa butter
lime

BRUSSELS SPROUTS *(V, GF,N)* | 16
SALAD
pomegranate, spiced walnut, apple
pecorino, lemon vinaigrette
BABY KALE SALAD *(VE, GF)* | 16
butternut squash, dried cranberries
pear, pepitas, cider vinaigrette

HAMACHI CRUDO *(GF, DF)* | 18
chiltepin pepper, cilantro, tomatillo
cucumber, pickled red onion

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

TEMPURA DELICATA RINGS *(V)* | 16
horseradish paprika

POTATO LEEK SOUP *(V)* | 12
salsa verde, potato leek truffle salad

BLUE FISH PÂTÉ | 18
pickled mustard seeds, celery
dark rye toast

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

LITTLE LEAF SALAD *(V, GF)* | 16
carrots, roasted beets, ricotta salata
lemon vinaigrette

PUMPKIN RAVIOLI *(V, N)* | 22 | 32
almond, sage, mostarda di
cremona, brown butter

SQUID INK LINGUINE | 24 | 36
shrimp, blistered tomatoes, garlic
broccoli rabe

PASTA

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

MAINS

BEEF Tournedos *(GF)* | 39
confit celery root, pepita mole
pickled squash, broccoli rabe
red wine reduction

ROASTED ROHAN DUCK *(GF)* | 38
brussels sprouts, apple, sunchoke
purée, apple mostarda

SPICED SWORDFISH | 36
israeli cous cous, spinach ginger
purée, pepper, tomato tamarind
sauce

STUFFED PUMPKIN *(VE, GF, N)* | 27
soft polenta, swiss chard, apple
hazelnut gremolata

ROASTED CHICKEN | 33
freekeh, haricots vert, carrot purée
chermoula, madeira jus

MISO HERB SALMON | 34
forbidden rice, bok choy, water
chestnuts, coconut, lime

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

BETTER WITH FRIENDS | 85
chinese five spice braised short ribs
broccoli rabe, carrot ginger risotto

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

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

SHARE FOR THE TABLE

BRUSSELS SPROUTS *(GF)* | 18
BACON GRATIN

SCHMALTZ POTATO PUFFS | 16
ranch dip

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

WINE NOT?

PROSECCO | 14
brut rosé, famiglia pasqua, veneto, italy

ALBARIÑO | 15
familia torres, pazo das bruxas, rías baixas, spain

CHARDONNAY | 16
valrav, napa valley, california

SAUVIGNON BLANC | 17
long meadow ranch, sonoma county, california

SANCERRE | 19
pierrre prieur et fils, domaine de saint-pierre
loire valley, france

MALBEC | 15
nicolas catena, mendoza. argentina

SYRAH | 16
château de saint cosme, Rhône, france

PINOT NOIR | 17
robert foley, carneros, california

CABERNET SAUVIGNON | 19
loren crossing, napa valley, california

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

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. A GRATUITY OF 20% WILL BE ADDED TO THE FINAL BILL FOR ALL GROUPS OF (6) OR MORE.