

LET’S BEGIN

PASTRAMI EGG ROLL *(DF)* | 18
house-made pastrami, kimchi
herbs, honey garlic sauce

CRISPY BURRATA *(V)* | 18
romesco, marinated peppers
grilled bread

ASIAN PEAR CARPACCIO *(GF)* | 16
prosciutto, red sorrel, pomelo
pomegranate gorgonzola mousse

CAULIFLOWER SOUP *(V, N)* | 12
pickled mushrooms, hazelnut
gremolata

CHICKEN MUSHROOM SHUMAI | 18
chinese mustard aioli, sweet soy
sauce

HOUSE-MADE FOCACCIA *(V)* | 10
sundried tomatoes, thyme, olive oil
whipped feta

CHICORY SALAD *(V, GF, N)* | 16
dill, chives, candied walnuts
goat cheese

GRILLED OYSTERS *(GF, DF)* | 16
fennel, meyer lemon zest, olive oil

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

PASTA

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

JONAH CRAB | 24 | 36
FRA DIAVOLO SPAGHETTI
meyer lemon, fennel, chili

RAVIOLI DOPPIO *(V, N)* | 22 | 32
ricotta, kale, caramelized pine nuts
cauliflower purée, vincotto

MAINS

BEEF TOWNEDOS *(GF)* | 39
porcini purée, rutabaga pavé, turnips
horseradish aioli

ROASTED CHICKEN *(N)* | 34
freekeh, haricots vert, parsnip
purée, chermoula, raisins, almonds
madeira jus

BETTER WITH FRIENDS | 85
confit pork short ribs
latin rice, cilantro, salsa verde

BRAISED LAMB SHANK | 38
barley risotto, mustard greens
pangrattato

ROASTED SALMON *(GF)* | 36
butternut squash purée, spinach
green lentils, maltese sauce

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

CRISPY BRANZINO | 37
fregola, saffron bouillabaisse
kale pesto, piperade

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

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

COCONUT CURRY *(VE, GF, N)* | 28
CHICKPEA & LENTIL STEW
potato, onions, carrots, fennel
sesame papadam cracker

SHARE FOR THE TABLE

CRISPY CAULIFLOWER*(V, GF, N)* | 17
minted yogurt, aleppo pepper
golden raisins, pinenuts

ROASTED MUSHROOMS *(V)* | 17
parsnips, herbs, balsamic
reduction

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 | 20
pierre prieur et fils, domaine de saint-pierre
loire valley, france

MALBEC | 15
nicolas catena, mendoza. argentina

SYRAH | 16
château de saint cosme, rhône, france

CABERNET SAUVIGNON | 19
loren crossing, napa valley, California

PINOT NOIR | 19
terlato, iconoclast, santa barbara 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

OLD FANGLED THING | 17
rye, all spice dram, cinnamon, bitters

GOLDEN PLUM FAIRY | 17
butterfly pea tea infused gin, plum, lemon

POM DIGGITY | 17
coconut rum, pomegranate, lime,
coconut cream, agave

CONFERENCE CALL | 17
vodka, pear cognac, lemon, honey

DOLCE & BANANA *(N)* | 17
cacao nib infused genever, nocino,
banana liqueur, walnut bitters

NOT THE GUM DROP BUTTONS! | 17
vodka, bailey’s, ginger syrup, montenegro

GOLDBLOCKS | 17
reposado tequila, lemon, honey,
yellow chartreuse, bitters

LUNCH | 13
Maine Beer Company, Freeport, ME
IPA, 7% ABV, 12oz

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

BITBURGER | 11
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

LITTLE FLUFFY CLOUDS | 12
Prohibition Pig, Waterbury, VT
NE Pale Ale, 5.9% 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

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.