

# LET'S BEGIN

**CHICKEN LIVER MOUSSE 2.0** | 20  
red onion jam, honey, baguette

**STRAWBERRY RHUBARB** (V) | 16  
**BURRATA**  
aged balsamic, grilled bread

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

**SPRING SALAD** (VE, GF) | 18  
butter lettuce and little leaf lettuce  
radish, herbs, carrots, niçoise olives  
sherry vinaigrette

**ARTICHOKE SOUP** (V) | 12  
preserved lemon, smoked crème  
fraîche, brioche croutons

## PASTA

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

**CRISPY ARTICHOKE** (V, DF) | 18  
arugula, lemon rémoulade

**SMOKED SALMON TARTINE** | 20  
dill, preserved lemon crème fraîche  
pickled shallots, sourdough

**DIPS + SPREADS** (V) | 18  
chef's selection of assorted dips and  
spreads, house-made za'atar pita

**LITTLE GEM SALAD** (V, GF) | 18  
snap peas, mint, fennel, radicchio  
herb ricotta, green goddess dressing

**SHRIMP CAVATELLI** | 24 | 36  
key west pink shrimp, guanciale  
lemon, peas, mint

**SPRING RAVIOLI** (V) | 22 | 32  
english peas and taleggio fondue  
ravioli, peas, leeks, artichoke, arugula

## MAINS

**BEEF Tournedos** (GF) | 40  
king oyster mushrooms, asparagus  
pomme purée, green garlic  
vinaigrette

**HONEY GLAZED** (GF) | 38  
**ROHAN DUCK**  
rhubarb, spring onions, fava beans  
buckwheat polenta, orange jus

**PAN ROASTED HALIBUT** (GF) | 38  
pea purée, artichokes, fennel  
fingerling potatoes, vanilla saffron

**ROASTED CHICKEN** | 34  
ricotta gnocchi, asparagus  
vadouvan spiced carrot purée  
madeira jus

**ROASTED SALMON** (GF, DF) | 36  
paella rice, peas, red bell peppers  
tomatoes, pepper coulis

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

**BETTER WITH FRIENDS** (GF) | 200  
32 oz. rosewood tomahawk  
bone marrow herb butter  
mushrooms, creamed spinach  
bordelaise sauce

**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

**ASPARAGUS TEMPURA** (V) | 16  
rémoulade

**POMME PURÉE** (V) | 16

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

## WINE NOT?

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

**ROSE** | 16  
château de berne, côtes de provence, france

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

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

**CHARDONNAY** | 16  
valravn, napa valley, california

**SANCERRE** | 20  
pierre prier 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** | 19  
terlato, iconoclast, santa barbara county, california

**CABERNET SAUVIGNON** | 19  
loren crossing, napa valley, california

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

## SNACKS

**CORNMEAL CAKES** (GF) | 16  
braised short rib, feta mousse  
pickled peppers, oregano

**BEEF KIBBEH SKEWER** (N) | 16  
charred eggplant yogurt, pine nuts  
walnuts, herb vinaigrette

**BANG BANG SHRIMP** | 18  
**TOSTADAS**  
avocado crème, salsa

## COCKTAILS

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

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

**THE STRAWBERRY PATCH** | 17  
blanco tequila, orange liqueur, strawberry  
basil, lime

**BOURBON & BREW** | 17  
bourbon, espresso, vanilla  
coffee vermouth, mole bitters

**THE TIPSY HERBALIST** | 17  
dill aquavit, lemon, dry vermouth, honey  
dill, saline, celery shrub

**BASIL INSTINCT** | 17  
tomato and basil infused gin  
tonic water

**HYPOTHESIS** | 17  
vodka, pear cognac, lemon, honey

**BLUE FLAMINGO** | 17  
gin, aquavit, blue curaçao, cherry syrup  
lemon, agave, coconut cream

## DRAUGHT BEERS

**LUNCH** | 13  
Maine Beer Company, Freeport, ME  
*India Pale Ale, 7% ABV, 12oz*

**THE SUBSTANCE ALE** | 13  
Bissell Brothers, Portland, ME  
*India Pale Ale, 6.6% ABV, 16oz*

**BITBURGER** | 12  
Bitburger Brauerei, Germany  
*Pilsner, 4.8% ABV, 16oz*

**WHITE ALE** | 12  
Allagash Brewery, Portland, ME  
*Witbier, 5.2% ABV, 16oz*

**FARMHOUSE PALE ALE** | 12  
Oxbow Brewing Co., Newcastle, ME  
*Saison Pale Ale, 6% ABV, 16oz*

**THE MULE** | 13  
Notch Brewing, Salem, MA  
*American Corn Lager, 4.2% ABV, 16oz*

**BLACK LAGER** | 13  
Notch Brewing, Salem, MA  
*Czech Style Černé Pivo, 4.3% ABV, 16oz*

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