

LET’S BEGIN

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

TUNA MOJAMA *(DF, N)* | 18
ajo blanco, green grapes, marcona
almonds, olive oil

HEIRLOOM TOMATO *(GF, N)* | 18
stracciatella, red shiso, pistachios
tomato dressing

SUMMER SALAD *(VE, GF)* | 18
butter lettuce and little leaf lettuce
radish, herbs, cucumbers, tomatoes
sherry vinaigrette

PASTA

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

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

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

ARUGULA SALAD *(VE, GF)* | 18
watercress, baby carrots, peaches
toy box peppers, passion fruit
vinaigrette

CORN SOUP *(GF, V)* | 12
roasted leeks, corn, brown butter
summer truffle salad

SHRIMP LINGUINI | 24 | 36
key west pink shrimp, lemon
garlic, white wine, black pepper

SNACKS

PAN CON TOMATE *(DF)* | 16
Boquerones, fennel pollen and
garlic crushed tomatoes on grilled
country bread
BEEF KIBBEH SKEWER *(N)* | 16
charred eggplant yogurt, pine nuts
walnuts, herb vinaigrette

BANG BANG SHRIMP | 18
TOSTADAS
avocado crème, salsa

SUMMER CORN RAVIOLI *(V)* | 22 | 32
charred corn, scallions, red fresno
chili, chives, parmesan

ROASTED CHICKEN *(GF)* | 34

haricots vert, capers, smashed
potatoes, madeira jus

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

HERITAGE PORK CHOP *(GF)* | 38
cranberry beans, gold bar squash
corn purée, zhug sauce

ROASTED SALMON *(DF)* | 36
broccolini, orzo, toy box peppers
charred eggplant and pepper purée
watercress salsa verde, lemon oil

RICE NOODLES *(VE)* | 27
tofu, broccolini, zucchini, carrots,
umeboshi sesame seeds, black
bean sauce

MAINS

BEEF TOWNEDOS *(GF)* | 40
baby carrots, pearl onions patty pan
squash, zucchini basil purée, herb
butter, bordelaise

GEORGE’S BANK *(GF)* | 38
SCALLOPS
blistered cherry tomatoes, sugar
snap peas, leeks, poblano cream
chorizo jam
CATALYST BURGER | 22
bacon, cheddar, caramelized onion
tomato, pickles
served with catalyst french fries

SHARE FOR THE TABLE

GARDEN BEANS *(V, DF)* | 16
TEMPURA
sauce gribiche

LOADED HASSELBACK *(V)* | 16
POTATOES
bacon, garlic butter, parmesan

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

WINE NOT?

PROSECCO | 14
brut, vignabianca veneto, italy

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

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

CHARDONNAY | 16
valrav, napa valley, california

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

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

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

MALBEC | 15
nicolas catena, mendoza, argentina

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

PEACH MY BOURBON | 17
bourbon, amaro nonino, pineapple
lemon, demerara, peach, bitters

MELON COLLIE | 17
gin, cantaloupe, lemon, honey
egg white

PHOTO “SIP” THESIS | 17
honeydew melon, cucumber, lime
albariño wine, elderflower, agave

EASY AS PIE 17
vanilla vodka, lime, pineapple
coconut cream, whipped cream
*(*contains dairy)*

SWEET PEA SEÑORITA | 17
blanco tequila, elderflower, lime
sugar snap peas, saline

BEE-LOMA | 17
blanco tequila, grapefruit, lime, honey
topped with soda water

PASSIONATELY QUESTIONABLE | 17
vodka, pineapple, passion fruit, lemon
ginger

TROPICAL ILLUSION | 17
clarified piña colada, rum, coconut
pineapple, lime *(*contains dairy)*

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

SUMMER SOLSTICE | 13
Lamplighter Brewing Co, Cambridge, MA
Summer Ale, 4.5% ABV, 16oz

NITRO MILK STOUT | 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.