

LET’S BEGIN

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

SIX-MINUTE EGG *(GF)* | 18
salt cod, smoked bacon
thyme emulsion

SHAVED BRUSSELS *(V, GF, N)* | 18
SPROUTS SALAD
feta, toasted hazelnuts, asian pears
cider vinaigrette

LITTLE LEAF GREENS *(VE, GF)* | 18
roasted beets, herbs, cucumbers
sherry vinaigrette

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
toasted baguette

TEMPURA DELICATA *(V, DF)* | 18
SQUASH RINGS
fall furikake, chipotle aioli

COCONUT CURRY *(VE)* | 12
SQUASH SOUP
candied pepitas, cilantro

SNACKS

DUCK & MUSHROOM *(N)* | 18
PARFAIT
cranberry, hazelnuts, sourdough

THREE CHEESE *(V)* | 18
ARANCINI
fontina, pecorino, parmesan
pickled peppers

SHRIMP TOAST | 18
sesame seed, chili crunch aioli

PASTA

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

PANCETTA BUCATINI | 24 | 36
joyberry farm mushrooms, thyme

BUTTERNUT SQUASH *(V, N)* | 22 | 32
AGNOLOTTI
butternut squash, brown butter sage
sauce, pepita dukkah

MAINS

BEEF TournEDOS | 40
taleggio ravioli, rainbow chard
garlic-parsley, bordelaise

LAMB TENDERLOIN *(GF)* | 40
charred broccolini, fennel
mushroom purée, mint yogurt

ROASTED CHICKEN *(GF)* | 34
brussels sprouts, pearl onions, black
garlic, smashed potatoes, chicken jus

LEMON SOLE *(GF)* | 38
lobster, creamed leeks, tarragon
roasted baby fennel, beurre blanc

ROASTED SALMON *(GF)* | 36
lentils, delicata squash, kale
salmoriglio, butternut purée

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

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

LENTIL QUINOA *(VE, N)* | 27
CAKE
romesco, fennel, watercress salad

SHARE FOR THE TABLE

CHARRED BROCCOLINI *(DF)* | 16
xo sauce

ROASTED *(V, DF, GF, N)* | 16
MUSHROOMS
hazelnut, dill

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

WINE NOT?

PROSECCO | 14
brut, biancavigna, veneto, italy

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

CHARDONNAY | 16
valravn, napa valley, california

SAUVIGNON BLANC | 17
pascal jolivet, loire valley, france

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

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

PINOT NOIR | 19
terlato, iconoclast, santa barbara county, california

CABERNET SAUVIGNON | 19
loren crossing, napa valley, california

TEMPRANILLO | 16
bodegas arrocal, ribera del duero, spain

COCKTAILS

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

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

FALLEN LEAVES | 17
rye, applejack brandy, pear liqueur
demerara, orange, transatlantic bitters

DARK MATTER | 19
gin, coffee-infused campari
sweet vermouth, coffee vermouth

YUZU GOLD RUSH* | 19
japanese whisky, yuzu, honey, lemon
yuzu foam
*(*contains dairy)*

THE COLLINS CATALYST | 17
vodka, italicus rosolio di bergamotto
rosemary, lemon, soda water

EGGSPERIMENT GONE AWRY *(N)* | 17
blanco tequila, mezcal, orgeat
soda water, allspice, angostura
egg white

SWEATER WEATHER* | 19
light rum, dark rum, bourbon, chai tea
lemon, demerara
*(*contains dairy)*

DRAUGHT BEERS

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

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

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

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

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

PALE LAGER | 12
Carlsberg Group, Copenhagen, Denmark
Czech-Style Pale Lager, 5% ABV, 12 oz

GREEN WIZARD | 13
Widowmaker Brewing, Brighton, MA
West Coast IPA, 6.66% ABV, 16 oz

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

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.