

LET'S BEGIN

SMOKED SALMON RÖSTI (GF) | 18
dill crème fraîche, petite herb salad

JONAH CRAB CLAWS | 24
warm cracked crab claws, garlic butter, parsley, milk bread toast

ASPARAGUS SALAD (VE, GF, N) | 16
arugula, frisée, mint, radish pistachios, champagne vinaigrette

CHICKEN LIVER MOUSSE | 18
country bread, whole grain mustard, pickled onions

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

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

BACON CROQUETTES | 18
potato-bacon, green garlic smoked paprika aioli

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

SPRING PEA SOUP (V, GF) | 12
minted crème fraîche, chili oil

NETTLE CAVATELLI (V) | 20 | 32
asparagus, peas, mint, lemon pecorino

PASTA

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

RABBIT RAVIOLI | 22 | 32
braised rabbit, dandelion greens fava beans, parmesan

MAINS

BEEF Tournedos (GF) | 39
asparagus, spring onions, snow peas, king oyster mushrooms garlic parsley cream, bordelaise

BRANZINO (GF, DF) | 34
artichokes, peppers, fennel, capers spinach, red pepper emulsion

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

ROHAN DUCK (GF, DF) | 36
honey glazed duck breast, swiss chard rhubarb, turnips, black rice sherry vinegar gastrique

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

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

ROASTED CHICKEN (GF) | 33
haricots vert, peas, carrots, pearl onions, green garlic potato rösti

CRISPY SALMON (GF) | 34
bloomsdale spinach, fava beans israeli cous cous, radish, lemon dill emulsion

SHARE FOR THE TABLE

SNOW PEAS + ONIONS (V, GF) | 16
snow peas and pearl onions chili-miso butter

SPRING ONIONS (VE, GF, N) | 16
herb walnut salsa verde

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

WINE NOT?

PROSECCO | 12
brut rosé, famiglia pasqua, veneto, italy

PINOT GRIGIO | 14
kellerei andrian, alto adige, italy

SAUVIGNON BLANC | 15
paddy borthwick, wairarapa, new zealand

CHARDONNAY | 16
"gust", cline family cellars, sonoma county, california

PINOT NOIR | 16
benton-lane, willamette, oregon

RIOJA BORDON RESERVA | 17
bodegas franco-españolas, rioja, spain

CABERNET SAUVIGNON | 18
obsidian, volcanic estate, red hills county, california

WINE OF THE WEEK
Ask about our rotating wine selection!

COCKTAILS

THE INDICATOR | 15
raspberry infused gin, lemon, simple syrup, topped with prosecco

THE ALCHEMIST | 15
vodka, elderflower, aperol, simple syrup, lemon, bitters

GREEN DAHLIA | 15
cucumber infused mezcal, elderflower, lemon, mint

JARDIN | 15
del vida mezcal, tequila, punt e mes, galliano, nonino botanical, grapefruit bitters

PINK PANTHER | 15
vodka, lemon, aquafaba, strawberry rhubarb srup

BARRELS & BOTANICALS | 15
four roses bourbon, braulio amaro cointreau, peychauds bitters, aged in an oak barrel

BIG PIMMIN' | 15
Pimm's Liqueur, orange, lemon, mint, ginger ale

ROM-POM | 15
gin, pomegranate, lime, agave

ART OF PASSION | 15
Italicus Rolsolio di Bergamotto, lychee ginger, passionfruit

PINESTEIN'S THEORY | 15
rum, caramelized pineapple, aquafaba, bitters

DRAUGHT BEERS

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

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

BITBURGER PILSNER | 9
Bitburger Brauerei, Germany
Pilsner, 4.8% ABV, 16oz

WHITE ALE | 9
Allagash Brewery, Portland ME
Witbier, 5.2% ABV, 16oz

ZOMBIE DUST | 12
Three Floyds Brewing Co. Munster, IN
American Pale Ale, 6.5% ABV, 16oz

THUNDER FUNK IPA | 12
Bent Water Brewing Co., Lynn, MA
Indian Pale Ale, 7.3% ABV, 16oz

FEATHER | 9
Vermont Beer Makers, Springfield, VT
Pilsner, 4% ABV, 16oz

NITRO BREAKFAST STOUT | 12
Founders Brewing Company, Grand Rapids, MI
Nitro Stout, 8.3% ABV, 14oz