

# LET'S BEGIN

**TUNA TARTARE (DF)** | 18  
cucumber, red onion, avocado  
soy-yuzu dressing, crispy wonton

**LAMB EMPANADAS (GF)** | 16  
lamb barbacoa, avocado, cilantro  
roasted tomato salsa

**LITTLE LEAF SALAD (V)** | 16  
little leaf greens, belgium endive  
poached pear, roquefort cheese  
mustard vinaigrette

**CHOPPED WINTER SALAD (V)** | 16  
brussels sprouts, red cabbage  
carrots, apples, candied pecans  
goat cheese, cider vinaigrette

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

**LAMB MANTI** | 18  
yogurt, pinenuts, mint oil, urfa  
pepper, brown butter

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

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

**CELERY ROOT SOUP (V)** | 12  
black truffle vinaigrette  
pangrattato

## PASTA

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

**LOBSTER TORTELLINI** | 22 | 32  
parsnip, spinach, butternut  
squash

**MUSHROOM CAVATELLI (V, N)**  
20 | 32  
truffle butter, escarole, toasted  
hazelnuts, parmesan

## MAINS

**BEEF Tournedos (GF)** | 39  
turnips, swiss chard, roasted  
cipollini, king and porcini  
mushrooms, soubise sauce

**BRAISED VEAL SHANK (GF)** | 36  
saffron risotto, snap peas, crispy  
parsnips, red wine reduction

**MOROCCAN CHICKEN** | 33  
freekeh, raisins, carrot purée  
feta relish

**BRANZINO (DF)** | 34  
fennel, brussels sprouts, parsnips  
cauliflower, meyer lemon mint  
relish, harissa breadcrumbs

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

**CRISPY SALMON (GF, DF)** | 34  
broccolini, coconut black  
forbidden rice, braised black  
radish, coconut curry sauce

**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

## SHARE FOR THE TABLE

**SWEET POTATO WEDGES (V)** | 16  
furikake, fried onions  
horseradish aioli

**ROASTED MUSHROOMS (V)** | 16  
joy berry farm mushrooms,  
toasted hazelnuts, smoked crème  
fraiche, aged balsamic

**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

**THE KENTUCKY CARAJILLO** | 15  
four roses bourbon, licor 43, coffee  
liqueur

**SAVED BY THE BELL** | 15  
bell pepper infused flor de caña rum  
green chartreuse, lemon, mint simple

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

**PERSEPHONE** | 15  
persimmon and green peppercorn  
infused pierre ferrand cognac  
cointreau, lemon, ginger simple

**BARRELS & BOTANICALS** | 15  
four roses bourbon, braulio amaro  
cointreau, peychauds bitters

**LOST FOSTER** | 15  
gin, banana liqueur, cinnamon vanilla  
simple

**PEARY SPECIAL** | 15  
St. George spiced pear liqueur  
four roses bourbon, allspice bitters

**TEA THYME** | 15  
lemon-thyme infused vodka  
jasmine green tea, honey, demerara  
*(can be served hot or cold)*

**BARREL AGED COCKTAIL** | 15  
rotating

## 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