



SNACKS

BREAD & OLIVE OIL \$4

MARCONA ALMONDS \$8
sea salt & olive oil

OLIVES \$8
roasted garlic and lemon

GOAT CHEESE PLATE \$8
almonds, honey, baguette

SERRANO HAM \$8
mustard, cornichon, baguette

BWD's \$8
dates, bacon, blue cheese, almonds

HAND CUT FRIES \$6
garlic aioli
add parmesan & truffle +\$2

SMALL PLATES

KALE SALAD \$9
caper vinaigrette, parmesan, garlic crumbs

ROASTED BEET SALAD \$10
apples, pistachio, yogurt, cara cara

BRUSSELS SPROUTS \$10
shallots, lemon, mint, goat cheese

BROILED GOAT CHEESE SALAD \$12
dates, almonds, honey balsamic vinaigrette

BLISTERED SHISHITO PEPPERS \$10
chorizo vinaigrette, garlic crumbs

PATATAS BRAVAS \$10
crispy potato, roast pepper sauce, chorizo, aioli

JERUSALEM ARTICHOKE \$10
pesto, pickled onions, local yogurt

"MAC" AND CHEESE \$13 cheddar, orecchiette,
garlic crumbs

CALAMARI \$12
sweet chili sauce, baby lettuces, pickled
shishitos

GARLIC & CHILI SHRIMP \$15
paprika garlic broth, baguette

PEI MUSSELS \$15
coconut curry broth, baguette

BRAISED MEATBALLS \$12
peppercorn cream sauce, crispy shallots

FRIED CHICKEN TACOS \$12
pickled celery, blue cheese mousse, hot sauce

LARGE PLATES

BURGERLICIOUS \$15
brioche roll, cheddar, pickles, russian

STEAK SANDWICH \$17
caramel onions, cheddar, horseradish

PENNE \$18
shaved ham, roasted mushrooms
caramel onions, fresh herbs

GARGANELLI \$18
bacon, brussels sprouts, parmesan cream,
garlic crumbs

SCALLOPS \$21
fregola & green pea risotto

MAINE RAISED SALMON \$23
chili & garlic braised kale

PAN ROASTED CHICKEN \$22
green peas & roasted carrots

BERKSHIRE PORK CHOP \$20
whipped sweet potato,
brown butter, almond, sage

STEAK FRITES \$23
8oz hanger steak, crispy steak fries, garlic &
herb butter

Eating raw or undercooked foods or shellfish may increase your chance of a food-borne illness.

Please inform your server of any allergy concerns.

*We strive to provide our guests with highest level of satisfaction, if you need a substitution, please ask your server
and we will try our best to accommodate you.*

Mission uses our local farms for produce and proteins, offering support locally to our farmers.

Thank you, Chef J. Burden