



signature cocktails

Pomegranate Mule 12

Stoli Vodka, Pom Juice, Ginger Beer, Rosemary

Lavender Collins 12

Sky Vodka, Lemonade, Blueberry Lavender

Harvest Smash 12

Woodford bourbon, black berries, raspberries, lemon & ginger beer

Autumn Breeze 12

Mt Gay eclipse, apple and cranberry juice, ginger beer

Bee The Gin 12

Botanist gin, Cointreau, lemon, honey & ginger beer

Shaken Not Stirred 12

Brockman's Grey Goose, Lillet Blanc

Cucumber Basil Gimlet 12

Stoli Cucumber, Ginger, Lime, basil and sugar

Old Fashioned 12

Barreled Old Forrester

Fuego Mango Margarita 12

Herradura infused with jalapenos, Cointreau, pineapple, mango, agave, luxardo

Winter's End Sangria 12

Blend of Red & White Wines, Cordials, Fruit, Juice

Viole Thorn

starters

Daily Soup 4/6

New England Clam Chowder 5/8

CRISPY WINGS 10

House Buffalo, Apple BBQ, Garlic Parmesan

AVOCADO TOAST 8

Olive Oil Cured Tomatoes, Pickled Red Onions, Caramelized Lime, Sourdough (V)

PARSNIP HUMMUS 11

Spiced Chestnut Jam, Heirloom Carrots, Naan (V)

NARRAGANSETT CREAMERY BURRATA 12

Roasted Anjou Pear, Cabernet Poached Figs, Sweet Potato Chips (V)

HUSH PUPPIES 9

Harissa Aioli (V)

BBQ DISCO FRIES 12

Smoked Brisket, Sweet Potato Waffle Fries, Cheese Curd, Ancho BBQ Demi

POINT JUDITH CALAMARI 10

Potato, Kalamata Olive, Banana Peppers, Marinara, Balsamic Shallots

CRISPY BRUSSEL SPROUTS 8

Habanero Vinegar, Pomegranate Jam (V)

TARTE FLAMBÉE 10

Crème Fraiche, Fromage Blanc, Sweet Onions, Smoked Pepper Bacon

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(GF) Made without Gluten Ingredients (V) Vegetarian

Operated by Distinctive Hospitality Group® Natick, MA

Violet Thorn

salads

ADD: CHICKEN 6 | GRILLED SHRIMP 9 | *SALMON 7

***TUNA POKE SALAD 16**
Yellowfin Tuna, Avocado, Heirloom Sweet Potatoes, Granny Smith Apple, Baby Kale, Turnip Greens, Wonton Chip

***CAESAR 9**
Baby Romaine, Rosemary Sourdough Croutons, Parmesan Cracker

BEET SALAD 10
Arugula, Candied Walnuts, Dark Chocolate Chevre, Cranberry Vinaigrette (GF)

***THE WEDGE 9**
Tomato, Red Onion, Egg, Bacon, Chive Blue Cheese Dressing (GF)

FARMERS MARKET SALAD 10
Roasted Acorn Squash, Shaved Cucumber, Tomato, Local Mozzarella, Baby Turnips, Roasted Tomato Vinaigrette (GF)

flatbreads

MUSHROOM 15
Duxelle, Gruyere, Fig, Vincotto (V)

NORTH END 15
Artichoke, Italian Sausage, Tomato, Spinach Pesto

***MALT SHOP 16**
Cheeseburger, Bacon, Malted Onion Rings

MARGHERITA 14
Olive Oil Cured Tomatoes, Local Mozzarella (V)

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between bread

ADD A SIDE SALAD 3

ALL BURGERS SERVED WITH PICKLE AND HOUSE-CUT FRIES

PILGRIM

13

Roasted Turkey, Butternut Squash Butter, Cranberry Stuffing, Toasted Sage Gravy, Baguette

ROASTED VEGGIE NAAN PANNINI 12

Parsnip Hummus, Portobello, Peppers, Crispy Spaghetti Squash (V)

***ALL-AMERICAN BURGER**

12

Two 4oz Grass Fed Patties, L.T.O, American Cheese

***PB&J BURGER**

13

Two 4oz Grass Fed Patties, Peanut Butter, Tarte Strawberry Jam, Swiss

***BBQ BURGER**

14

Two 4oz Grass-Fed Patties, Smoked Pepper Bacon, Fried Onions, Apple BBQ, Cheddar Cheese

SMOKESHOW

15

Smoked Brisket, Pickled Red Onion, Griddled Tomatoes, Smoked Poblano Relish, Cheddar, Apple BBQ

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plates

- MOLASSES BRINED PORK CHOP** 22
Apple Sausage Stuffing, Crispy Brussel Sprouts, Cider Reduction
- SHORT RIB BEEF STEW** 22
Brown Butter Heirloom Carrots, Celery Root, Rosemary Dumplings
- VEGAN PUMPKIN CHILI** (GF) (V) 17
Orange Lentils, Citrus Corn Bread, Vegan Sour Cream
- *SEARED SCALLOPS** (GF) 25
Crimini Mushroom Puree, Brussel Sprouts, Speck, Maple, Tarragon Oil
- *GRILLED PETITE RIBEYE** (GF) 28
Fresh Garlic Broccolini, Potato Puree, Smoked Mushroom Demi
- COQ AU VIN** (GF) 19
Royal Trumpet Mushrooms, Braised Pearl Onions, Black Pepper Bacon, Parsnip Puree
- *GRILLED SALMON** (GF) 20
Roasted Fingerling Potatoes, Lollipop Kale, Rosemary Lemon Cord, Carrot Jus
- MAC & PORT CHEESE** 17
Port Wine Cheese, Butter Cracker, Cheese Curds, Smoked Chicken Thighs
- CHICKEN FRIED CAULIFLOWER STEAK** (V) 16
Roasted Radicchio, Heriot Vert, Roasted Tomato Gravy

sides 5

- GARLIC MASHED POTATOES | HOUSE SALAD
BROWN BUTTER BRUSSEL SPROUTS | HOUSE CUT FRIES
ROASTED ACORN SQUASH

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for those 12 & under

7

Menu selection includes your choice of French fries or seasonal vegetables

**CHICKEN TENDERS | GRILLED CHEESE
CHEESEBURGER | GRILLED CHICKEN**

dessert

9

PUMPKIN CHEESECAKE

White Chocolate Chai Ganache, Praline

CIDER DONUTS

Cinnamon Sugar, Brown Sugar Caramel

APPLE CRISP PIE

Baked Oat Crust, House Churned Vanilla Clove Ice Cream

CHOCOLATE LAYER CAKE

Coffee Chocolate Fondue

GINGER BREAD PUDDING

Cream Cheese Crème Anglaise, Cinnamon Ice Cream

IRISH COFFEE FLAN (GF)

Bailey's Custard, Whiskey Caramel

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