

PACKERS KITCHEN + BAR

DINNER

SHAREABLES

TRUFFLE FRIES 14

harissa aioli | parmesan

SMOKED SALMON TARTLET 26

puff pastry | spring salad

FRESH OYSTERS* 20/36

banyuls mignonette
fresh horseradish | lemon

CHARCUTERIE & ARTISAN CHEESE 32

pickles | crostini | cracked mustard
preserves

APPLEWOOD SMOKED MUSHROOMS 21

caramelized onions | goat cheese
ciabatta | pistou | balsamic

KALBI STEAK BITES 21

marinated flank steak | croustille
kimchi | pickled vegetables

HOUSE BAKED SOURDOUGH FOCACCIA 9

sofrito butter

AHI TUNA POKE 29

grilled pineapple | macadamia
fried wonton

SOUP+SALADS

NEW ENGLAND CLAM CHOWDER

12 / 20

razor clams | crab meat | bacon
+5 bread bowl

SOUP OF THE DAY 9 / 16

chef's selection of fresh
ingredients
+5 bread bowl

GIGANTE BEAN SALAD 14

tangerine-chili marinated olives
pickled peppers | frisée

TRADITIONAL CAESAR SALAD* 18

add white anchovy +6
add grilled chicken +9
add smoked salmon +12

FARM FRESH GREENS 18

apple | fennel | farmer cheese
quinoa | seasonal vinaigrette
add grilled chicken +9
add smoked salmon +12

ENTRÉES

SMASH BURGER 21

brioche bun | homemade ketchup
caramelized onions | cheddar cheese
french fries
add patty +7
add bacon +3

FISH AND CHIPS 32

wild-caught seasonal fish
french fries | vegetable slaw
tartar sauce

MARKET FRESH FISH (MP)

seabeans | corn | farro | fennel
romesco | sauce vierge

CIOPPINO 58

fin fish | calamari | clams | prawns
dungeness crab | rich tomato broth
toasted ciabatta

LOCAL MUSHROOM PACCHERI PASTA 29

broccolini | spinach | parmesan

OXTAIL RAGU 32

pappardelle | tomatoes | kale
local mushrooms | farmer cheese

PIZZAS

MARGHERITA 26

crushed san marzano tomatoes
buffalo mozzarella | fresh basil

CAPICOLA 26

crushed san marzano tomatoes
mozzarella | parmesan | balsamic

HERB CHICKEN ARTICHOKE 26

garlic oil | crème fraîche | spinach
mozzarella | parmesan

LOCAL MUSHROOM PIZZA 26

san marzano tomatoes | lardons
goat cheese | parmesan | sage

STEAKS

RACK OF LAMB 45

potato | squash | mint

6 OZ FILET MIGNON 55

blue cheese | spinach | croustille | shallot
local mushrooms

Please inform your server of any allergies so we can prepare your meal with care.

*Consuming raw or undercooked food can lead to food-borne illnesses. A 20% taxable service charge will be automatically added to parties of six or more. 100% of this service charge will be distributed to service personnel.

We are deeply connected to our local waters and lands. Whenever possible, our seafood, meats, and produce are seasonal, locally sourced, and always ethically raised. Scan the QR code to meet our purveyors!

