

REFINERY



Share

Shishito Peppers blistered, sea salt, evoo 12

Warm Brie Fondue toasted baguette, shallot marmalade 12

Steak Taco white corn tortilla, pickled onion, salsa verde, sriracha mayo, cilantro 15

Shrimp Taco white corn tortilla, pickled cucumber, salsa verde, sriracha mayo, cilantro 15

Crispy Cauliflower tempura battered, sweet & sour garam masala sauce 11

Black Garlic Hummus grilled pita, smoked paprika, olives, evoo 10

Grilled Octopus fennel-basil salad, romesco, evoo 16

Calamari buttermilk marinated, Thai sweet chili 15

Crispy Fried Shrimp coconut curry, wakame 16

Truffle Parm Fries truffle oil, black garlic aioli 13

“Chicharrons”? buttermilk marinated chicken, blue cheese, veggies 14

Brussel Sprout Danish blue cheese, candied walnut, chili infused honey, bacon lardons 13

Crispy Pork Belly Korean BBQ, pickled red onion, “cotton” onions 14

Salad

Aviator grilled romaine, Alex Cardini dressing, polenta croutons, shaved pecorino Romano 12

Apple and Walnut mixed greens, green apple, candied walnut, Danish blue cheese, apple cider vinaigrette 14

Watermelon and Feta Nepalese timut pepper, evoo, basil 12

Smoked Duck and Orange baby arugula, spicy peanut dressing, panko crumbs, Vietnamese Phu Quoc pepper 18

Main

- Cabot White Cheddar Burger** brioche bun, LTO, white cheddar, black garlic mayo, fries 16
Refinery Burger brioche bun, bacon lardons, gouda, shallot marmalade, LTO, truffle mayo, fries 19
51 Steak Sandwich soft baguette, flank steak, shallot marmalade, gouda, truffle mayo, fries 20
Hanger Steak hand cut fries, chimichurri, crispy brussels sprouts, garlic butter 27
Nashville Hot Chicken brioche bun, summer slaw, pickles, black garlic mayo, fries 17
A La Arabbiata rigatoni, fresh tomato, basil, evoo, chili flakes 17
Wild Mushroom fettuccini, pecorino Romano cream, thyme, truffle oil 22

Brunch

- Buttermilk Biscuits** southern style sausage gravy, scrambled eggs, home fries 16
Omelet Ask your waiter for our weekly omelet, home fries 16
Steak & Eggs scrambled eggs, garlic butter, home fries 25
Eggs Benedict buttermilk biscuits, Canadian bacon, poached eggs, hollandaise, home fries 18
Monte Cristo shaved ham, gouda cheese, Dijon, spicy honey drizzle, fries 18
Brioche French Toast Nutella, whipped cream, maple syrup 15
Fried Chicken Belgium waffle, spicy honey, local maple syrup 21
Cinnamon Bun Waffle maple syrup, whipped cream 14
Shakshuka farm fresh eggs, tomato, peppers, onions, feta, cilantro, pita 17
Egg on Avocado grilled baguette, guacamole, salsa crudo, cilantro, scrambled eggs 15

Entrée purchase required w. bottomless mimosa service. 90-minute limit from time of first mimosa ordered.

Bottomless mimosas \$22/person, 18% Gratuity

Before placing order, please inform your server of any allergies.