

Rocket Surgery

Small Plates

Winter Greens Salad : \$7

whipped goat cheese, local squash, pine nuts, pickled shallot, house vinaigrette

Classic Caesar Salad : \$7

romaine, black pepper, crouton, grana padano frico, evoo

Grilled Shrimp : \$15

romesco, shaved celery, house bread

Meatballs : \$11

Greenbrier Farms pork, brodo, pistachio, bitter greens

Fried Calamari : \$12

pickled hot and sweet cherry peppers, marinated olives

Snacks

Olives : \$5

whipped goat cheese, house focaccia

Brussels Sprouts : \$5

bacon, banyuls vinaigrette

Candied Nuts : \$5

Pasta

Agnolotti : \$13

ricotta stuffed, local greens, roasted garlic

Cacio e Pepe : \$9

spaghetti alla chitarra, grana padano, peppercorn

Broccoli Alfredo : \$11

farfalle, crema, Minus 8 vinegar

Carbonara : \$13

bucatini, 64 degree egg, grana padano, pea tendrils, guanciale

Bolognese : \$12

rigatoni, basil

Local Vegetables

Turnips & Radishes : \$7

brown butter

Cassoulet : \$8

navy beans, house bacon

Sweet Potatoes : \$7

Winter spiced, sorghum

Large Plates

Porchetta : \$26

white bean cassoulet, braised greens, gremolata

Chicken Parm - Rocket Surgery Style : \$24

capellini, roasted tomatoes, mozzarella, basil powder

Coastal Fish : \$MP

braised leeks, sweet potato, fennel, sorghum

Prime NY Strip : \$34

confit marble potatoes, chimichurri, fried pickled shallot

Confit Duck Leg : \$23

roasted cauliflower, winter greens, red wine demi-glace

Rocket Surgery is proud to work with local farm partners:

Saint Basil Farm : Growing Green Farm : Nature's Peace Garden : Greenbrier Farms : Golden Forest Farm

Rocket Surgery

Cocktails & Full Bar

see separate menu

Soft Drinks

Iced Tea, Sweet Tea : \$3
free refills

Sanpellegrino : \$3
fruit sodas & sparkling water

Beer & Cider

Birds Fly South Noodles : \$6
crisp, dry lager brewed with rice. 4% 16oz can

Allagash White : \$7
classic witbier 5.5% 12oz can

Shacksbury Dry Cider : \$6
light & crisp 5.5% 12oz can

Shacksbury Rosé Cider : \$6
aged on grape skins 6.0% 12oz can

Birds Fly South Rustic Sunday : \$10
dry with white wine notes 6.5% 500ml bottle

Birds Fly South Blüprint : \$8
juicy IPA with guava puree 6.5% 16oz can

Brouwerij Verhaeghe Duchesse : \$9
tart & sweet flanders red 6.2% 330ml bottle

Allagash Black : \$7
silky, roasty stout 7.5% 12oz bottle

Sierra Nevada Pale Ale : \$7
handcrafted ale 5.6% 12oz can

Sierra Nevada Torpedo : \$10
extra IPA 7.2% 16oz can

Sparkling

Indigenous Selections Prosecco : \$9/\$34
Veneto, Italy

Scarpetta Brut Rosé : \$11/\$38
Friuli-Venezia Giulia, Italy

Domaine Ruet Cremant de Bourgogne : \$60
Burgundy, France

White

Vignerons de Florensac Picpoul de Pinet : \$6/22
Languedoc-Roussillon, France

Vigneti del Sole Pinot Grigio Tre Venezie : \$9/\$30
Veneto, Italy

Glatzer Grüner Veltliner : \$8/\$30
Carnuntum, Austria

Domaine Petroni Vin de Corse Blanc : \$35
Corsica, France

Angelo Negro Unfiltered Arneis : \$10/\$38
Piedmont, Italy

L'Arpent des Vaudons Sauvignon Blanc : \$11/\$40
Loire, France

Leitz Dragonstone Riesling : \$11/\$42
Rheingau, Germany

Clos LaChance Chardonnay : \$11/\$42
Monterey, California

Selbach-Oster Pinot Blanc Dry : \$48
Mosel, Germany

Lioco Chardonnay : \$56
Sonoma, California

Rosé

Gönc Anna Rosé : \$11/\$40
Štajerska, Slovenia

Red

Casa Castillo Monastrell : \$9/\$26
Jumilla, Spain

Indigenous Selections Sangiovese : \$10/\$38
Tuscany, Italy

Luigi Giordano Langhe Rosso : \$10/\$38
Langhe, Italy

Planters de Vin Garnacha Garnatxes en Amfora : \$42
Madrid, Spain

Jean Loron Gamay Château De La Pierre : \$11/\$39
Régnié, France

Maison Noir Horseshoes & Handgrenades : \$13/\$48
Oregon & Washington

Franck Balthazar Cotes-du-Rhone : \$54
Rhone Valley, France

Big Basin Homestead Blend : \$60
California, USA

Bedrock Old Vine Zinfandel : \$60
Sonoma Valley, California

Chehalem Pinot Noir : \$60
Willamette Valley, Oregon

Ryme Cabernet Franc Alegria Vineyard : \$62
Russian River Valley, California

Arnot-Roberts Syrah : \$78
Sonoma Coast, California