

Ceia

KITCHEN + BAR

38 State Street, Downtown Newburyport, Established 2010

Paul Callahan
Executive Chef

Graeme Gilchrist
Chef De Cuisine

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TO BEGIN

PRIME BEEF TARTARE Smoked Crispy Oysters, Egg, Spring Onion | 15

TUNA CEVICHE Fresno Chili, Lime, Aguachili | 18

PETITE CHARCUTERIE Chefs daily selection of charcuterie and cheese | 19

SOUP+ SALAD

BRUSSEL SPROUT CAESAR Parmesan, Anchoovy, Red Onion | 16

BURRATA Eggplant, Capers, Mint | 15

FARM LETTUCES Spring Peas, Lemon, Goat Cheese, Sunflower | 13

ADD CHICKEN | 6 **ADD STEAK** | 10

SOUP Market Availability | 7

STEAK FRITES Bistro Fries, Arugula, Black Pepper Aioli | 26

LOBSTER FAZZOLETTI PASTA Mushrooms, Leeks, Herbs | 27

SANDWICHES SERVED WITH HANDCUT- FRIES

FRIED CHICKEN Brassica Slaw, Chili Aioli, Arugula | 17

GRIDDLED CHEESE Smoked Gouda, Cured Ham, Arugula, Carmelized Onions | 15

FISH SANDWICH Blistered Peppers, Ramp Tartar Sauce, Lettuces | 16

***SIGNATURE BURGER** Prosciutto, Manchego, Tomato, Paprika Aioli, Buttered Focaccia | 18

FRIED SCALLOP ROLL Scallop, Aioli, Fresh Herbs | 24