

Ceia

KITCHEN + BAR

38 State Street, Downtown Newburyport, Established 2010

Paul Callahan
Executive Chef

Graeme Gilchrist
Chef De Cuisine

TO BEGIN

MUSSELS Smoked Scallops, Marjoram, Chili Butter | 17

TOMATO BRUSCHETTA Burrata, Olives, Pickled Onion, Basil | 15

OYSTERS ON HALF SHELL (6) Grapefruit Granita | 18

SOUP+ SALAD

KALE CHICKEN CAESAR Buttermilk Chicken, Anchovy, Parmesan | 18

FARM LETTUCES Mint, English Peas, Lemon | 12 *add Tenderloin* | 18

GREEN TOMATO + FRISÉE Bacon, Duck Confit, Lemon Crème Fraîche, Greens | 17

SOUP Preparation Changes Daily | 7

CHARCUTERIE + CHEESE

REFER TO OUR DAILY OFFERINGS

\$8 each

STEAK FRITES Bistro Fries, Arugula | 26

***FRIED SCALLOPS** French Fries, Greens, Scallion Aioli | MP

PASTA

TAGLIATELLE Asparagus, English Peas, Black Pepper, Truffle | 21

SANDWICHES SERVED WITH HANDCUT- FRIES

LOBSTER ROLL Maine Lobster, Lemon Aioli, Fresh Herbs | MP

FRIED CHICKEN Cucumber Dill Yogurt, Pickles, Arugula, Lettuce | 17

BLT Bacon, Lettuce, Tomato + Avocado | 14

SUMMER VEG PITA White Bean Spread, Grilled Eggplant, Zucchini, Goat Cheese | 16

ROASTED HADDOCK Jalapeño Relish, Scallion Aioli, Lettuces | 16

***SIGNATURE BURGER** Prosciutto, Manchego, Tomato, Paprika Aioli, Buttered Focaccia | 17

**Please inform our staff of any allergens you may have prior to ordering a bite to eat.*

**Consuming raw and undercooked items can lead to a foodborne illness.*