

menu

Mass Ave // Dinner // Spring '17

garden table

snacks

snack mix \$7

Sweet & salty mix of nuts, dried fruits, rice puffs, caramel corn, chocolate

pickle plate \$6

Seasonal assortment of house pickled fruits & veggies

pasta salad \$5

Shells with capers, radicchio, tomato, olive

bloomin' maitake \$8

Maitake mushroom tempura fried, calabrian chile aioli, alliums

nachos tres moles \$10

Black, white & red mole sauce, Oaxaca cheese, queso fresco, cilantro, pickled onions

pickle wings \$10

Tempura chicken wings, bread and butter pickles, ramp ranch

pork steam bun \$14

Shredded pork, steam bun, crispy onions, aioli, leeks

boards

veggie board \$25

Rotating selection of local, seasonal veggies and dips

bread & cheese board \$25

Rotating selection of chef's daily breads & cheeses

game board \$40

Rotating selection of house charcuterie, chef's daily breads & pickles. Serves four.

fish board \$60

Rotating selection of seafood charcuterie accompanied by chef's daily breads & pickles. Serves four.

salads

add chicken (\$5), salmon (\$6), or flank steak (\$10) to any salad

9-pan salad \$11

A daily rotating selection of veggies and fruits our garnish guy has on his station with greens, grains and preserved lemon balsamic dressing

kale goddess \$12

Kale, green goddess, pumpkin seed, English pea, burrata, dried strawberry, kohlrabi, curried almonds

chopped salad \$11

Sunflower seeds, cucumber, tomato, avocado, colby cheese, chicken, basil vinaigrette

lotus salad \$12

Lotus root, bok choy, Napa cabbage, egg rolls, persian cucumber, mint, cilantro, soy ginger vinaigrette, candied cashew

plates

lamb pappardelle bolognese \$22

House pappardelle, ramps, parmesan

mushroom goat cheese tortelli \$18

Spring veggies, black garlic, hazelnut crumble, pickled ramps

polenta bowl \$18

add porchetta \$6 Tokyo turnip, ramp butter, fennel, sunny egg

brisket pho \$24

Rice congee, daikon, collard greens, charred ginger broth, egg roll

half roasted chicken \$24

Asparagus, rhubarb, green garlic, farro, rapini

sides

greens and basil vinaigrette \$3/ \$6

mashed potatoes and gravy \$6

brussels sweet potato hash \$6

A few things we must mention: Our kitchen changes ingredients daily based on seasonality and availability. We like it this way. Let your server know of any allergies the kitchen should be aware of when composing your dish. Also, consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. But you already knew that, right?

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cold-pressed juice

garden gate \$8

beet, carrot, apple, celery, lemon, turmeric, ginger, black pepper

We call this the gateway juice because it's vibrant, sweet, soothing, and approachable. Beets oxygenate and strengthen the blood, carrots ward off infections with their abundance of vitamin A, lemon and celery detoxify the liver, turmeric reduces inflammation, and ginger calms the nervous system. The hint of black pepper does more than complete the flavor profile, it supports absorption of the fresh turmeric root.

detox dream \$8

filtered H2O, lemon, maple, ginger, activated charcoal, cayenne

Flush your system with powerful detoxifying agents to reduce bloating and cleanse the liver. Feel energized from the natural sugars in maple syrup. Be sure only to drink Detox Dream on an empty stomach, as activated charcoal is like a sponge, and will disrupt the absorbency of nutrients from your food as it pushes the toxins out.

cashew concoction \$8

filtered H2O, coconut water, cashew, spirulina, maple, vanilla bean, Himalayan pink sea salt

A luscious blend of raw cashews, hydrating coconut water, sweet maple syrup, as well as mineral-rich and detoxifying spirulina provide a boost of protein and essential fatty acids that help to repair tissue, regulate blood sugar levels, and promote satiety. A pinch of pink sea salt promotes circulation and pH balance, and deepens the intoxicating flavors of this creamy beverage.

hoosier heater \$8

apple, orange, spinach, kale, cilantro, jalapeño, lime

This sweet and spicy blend revs your metabolism, shifting calorie burn into high gear. The citrus promotes a strong immune system and aids in tissue repair, jalapeño stimulates circulation, and cilantro strengthens your bones.

tropic tonic \$8

pineapple, kale, spinach, parsley, lemon, aloe, mint

This refreshing, tropical, and enzyme-rich tonic supports gut health with its heavy dose of pineapple's bromelain enzyme. Parsley oxygenates the blood to enhance circulation, and fresh aloe juice supports hydration, digestive regularity, and brings a healthy glow to your skin.

emerald elixir \$8

romaine, cucumber, celery, kale, spinach, lemon, ginger, turmeric, Himalayan pink sea salt, black pepper

Our take on green lemonade is tangy, crisp, and thirst quenching. The greens pack in antioxidants and enzymes, lemon detoxifies the liver and brightens skin, and ginger and turmeric reduce inflammation. Not only does Himalayan sea salt add vibrancy and tame any notorious "green" after taste, it promotes balanced pH. The black pepper aids in turmeric absorption.

lush love \$8

watermelon, ruby red grapefruit, coconut water, lime, basil

Refreshing and slimming due to a robust metabolism rev, this sweet and aromatic juice revitalizes while boosting immunity and heart health. The subtle hint of antioxidant-rich basil is a compatible counterpart to succulent watermelon and coconut water.

espresso

butterfly collection \$5

Lavender & vanilla simple syrup, honey, espresso, milk

under the garden \$5.50

Turmeric powder, vanilla simple syrup, espresso, macadamia milk, pepper, cinnamon

gypsy rose lee \$4.50

Mint simple syrup, rose water, cold brew, milk, over ice

been there Thai'd that \$5

Cardamom, almond simple syrup, cold brew, half & half, over ice

espresso \$2.50

americano \$2.75

macchiato \$3.50

cortado \$3.50

cappuccino \$4

latte \$4

mocha \$5

coffee & tea

pour over

Rotating single origin

drip \$2.50

cold brew \$4.50

matcha shot \$3

matcha latte \$4.50

chai latte (hot or iced) \$4

dirty chai latte (hot or iced) \$5

fresh mint (hot) \$5

Big T NYC hot tea \$3

Caffeinated: baby it's cold outside (black blend), earl gray (black), unexpected fling (green)

Herbal: ginger, chamomile, rooibos, spearmint

presto kombucha

ginger 16oz draft \$4.50

lavender, blueberry 8oz bottle \$3.50

original, white tea 16oz bottle \$5

etc.

la croix \$2

Regular, grapefruit, mango, peach-pear, lime

cold pressed juice flight \$10

Four 5oz pours of your choosing

cold pressed juice sample \$3

PROBIOTIC shot \$24

Progurt, the world's most powerful probiotic -1 trillion CFU live probiotic microorganisms per serving