



mass ave // dinner

snacks

- wings \$12
house made buffalo, house made blue cheese
- fritto misto \$12
flash fried farm veggies, basil aioli
- bruschetta \$10
baguette, pesto, tabbouleh, parmesan cheese
- fried eggplant \$10
fried eggplant, house tomato sauce, parmesan cheese, fresh herbs
- crab cakes \$15
3oz crab cakes, greens, cajun mayo

boards

- veggie board \$25
rotating selection of local seasonal veggies & dips
- bread & cheese board \$25
rotating selection of local and artisan cheeses
- game board \$40
rotating selection of house charcuterie

salads

- add chicken \$5 // add smoked salmon \$6**
- mediterranean salad \$13
mixed greens, tabbouleh, couscous, feta, roasted tomato, kalamata olives, greek dressing
- roasted beet and arugula \$13
smoked salmon, goat cheese, compressed pear, pickled onion, champagne vinaigrette
- roasted butternut squash \$13
mixed greens, brown rice, candied pecans, dried apples, champagne vinaigrette

kids

- chicken tenders with choice of side \$8
- buttered noodles \$6
- mac & cheese with side fruit \$6

mains

- vegan cornbread bowl \$18
jalapeno cornbread, succotash, tempeh, sage chimichurri
- shrimp and farro bowl \$23
farro lentils, mushrooms, sweet potato, bell pepper, red cabbage, onions, carrots, edamame, and tossed in red curry and coconut milk
- angel hair & meatball \$22
half pound beef & pork meatball, angel hair, house tomato sauce, parmesan, herbs
- bone-in pork chop \$27
14 oz bone-in marinated pork chop, fingerling potatoes, mixed seasonal veggies, herbs
- pappardelle pasta \$23
andouille sausage, shrimp, broccoli, bell pepper, brussels sprouts, zucchini, squash, parmesan, poblano cream sauce
- pulled pork shoulder sandwich \$16
bbq, arugula, slaw, fried onion straws, house baguette
- vegan bahn-mi \$14
avocado, hummus, seasonal veggies, pickled cabbage, skhug sauce, house baguette, sweet potato chips
- 12oz NY Strip \$30
ny strip seared to order, truffle mash, seasonal veggies, butter red wine sauce
- pesto couscous \$22
salmon filet, corn, roasted spaghetti squash, braised arugula, broccoli, crunchy garbanzo beans
- Ruben's pasta \$20
6oz pan seared chicken, sauteed onions, tomato, mushrooms, broccoli, black pepper bacon, tossed in a white wine cream sauce
- porchetta sand \$17
house porchetta, dijonaise, pickled red cabbage, apple bacon jam, served on house sourdough with yucca fries

sides

- house greens \$6
- sweet potato brussels sprout hash \$6