



mass ave // dinner

snacks

- wings \$12
house made sauce, blue cheese, veggie sticks
- fritto misto \$11
tempura fried farm veggies, basil mayo
- bruschetta \$10
toasted baguette, pesto, tabbouleh
- shrimp ceviche \$11
spanish style marinated shrimp, avocado, tortilla chips
- crab cakes \$15
backfin crab, greens, cajun mayo

boards

- veggie board \$30
rotating selection of local seasonal veggies & dips
- bread & cheese board \$30
rotating selection of local and artisan cheeses

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 baby kale \$13
compressed apple, butternut squash, candied walnuts, green apple vinaigrette
- chop chop \$12
mixed greens, bacon, sunflower seeds, egg, avocado, tomato, pickled red onion, buttermilk blue cheese dressing

sides

- house greens \$6
- sweet potato brussels sprout hash \$6
- veggie fries \$6
- butternut squash with bacon \$6

mains

- curried farro & cauliflower bowl \$18
farro, cauliflower, roasted veggies, crispy potato cake, peach chutney, puffed farro
- the burger \$17
angus beef, brioche bun, caramelized onion, sauteed mushroom, black pepper bacon, habanero havarti, creamy horseradish sauce, veggie fries
- jerk chicken \$24
jerk marinated chicken breast, polenta, coconut passion fruit sauce, charred pineapple sambal
- pork three ways \$24
boneless pork chop, pork carnitas, black pepper bacon butternut squash, green apple sweet and sour
- shrimp and goat cheese pasta \$24
beet and goat cheese stuffed gocce pasta, shrimp, pesto, cherry tomato, red onion, bell pepper, parmesan
- rainbow trout & blue crab \$24
trout fillet, blue crab, fresh grapefruit & green tomato salad, avocado fan, bed of quinoa & sweet potato
- vegan bahn-mi \$15
avocado, hummus, seasonal veggies, pickled cabbage, skhug sauce, house baguette, veggie fries
- 6 oz filet \$32
6 oz filet, seared to order, garlic mashed potato, blue cheese cauli au gratin, roasted asparagus, heirloom tomato
- pesto couscous \$24
salmon fillet, couscous, corn, tomato, Tuscan kale, crunchy garbanzo beans
- Ruben's pasta \$20
6oz pan seared chicken, sauteed onions, tomato, mushrooms, broccoli, black pepper bacon, white wine cream sauce
- torta carnitas \$17
pork carnitas, torta bun, avocado, cilantro, mole verde, pickled red onion, pickled red cabbage, sriracha mayo, greens

**A few things we must mention: Our kitchen changes ingredients daily based on seasonality and availability. 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.