

## STARTERS

<b>OYSTERS*</b> RAW ON THE HALF SHELL, MIGNONETTE, LEMON	3.5 EA	
<b>AVA'S OYSTERS ROCKEFELLER</b> SPINACH, HOLLANDAISE, BRIOCHE CRUMBS	16	
<b>NEW ENGLAND CHEESE BOARD</b> LOCAL CHEESES, HOUSEMADE PICKLES, RELISHES AND JAMS SERVED WITH OUR WARM FOCACCIA	18	
<b>CRAB CAKE</b> JONAH CRAB, WHOLEGRAIN MUSTARD SAUCE, HERB SALAD	16	
<b>POINT JUDITH CALAMARI</b> CRISPY FRIED WITH HOUSE MARINARA, FRIED HERBS AND ROASTED GARLIC AIOLI	13	
<b>PEI MUSSELS</b> WHITE WINE, GARLIC, BUTTER, FINE HERBS	14	
<b>STEAK TARTARE*</b> CAPER DRESSING, DIJON, RUSSET CHIPS	14	
<b>TRADITIONAL SHRIMP COCKTAIL</b> HOUSE MADE BLOODY MARY COCKTAIL SAUCE	14	
<b>CRISPY SPICY TUNA ROLL*</b> FLASHFRIED WITH AROMATIC HERBS AND SESAME SEAWEED, XO SAUCE	18	
<b>CHICKEN LIVER PÂTÉ</b> TRADITIONAL ACCOMPANIMENTS	14	
<b>THREE SPREADS</b> FAVA BEAN HUMMUS, MUHAMARRA, WHIPPED FETA SERVED WITH PITA AND FARMERS MARKET CRUDITE	14	
<b>MEATBALLS</b> BEEF, PORK, HOUSE SAUCE AND PARMESAN	12	
<b>SOUPS</b>	<b>FRENCH ONION</b> CARAMELIZED ONION BROTH, GRUYERE, CROSTINI	8
	<b>NEW ENGLAND SEAFOOD CHOWDER</b> NORTH COUNTRY SMOKED BACON, LOCAL FISH AND SHELLFISH, CREAM	12

## SANDWICHES

<b>THE BEACON HILL DOUBLE*</b> HOUSE GROUND BEEF, AMERICAN CHEESE, SHAVED LETTUCE, SPECIAL SAUCE, TOMATO, ONION, SESAME SEED BUN	15
<b>FALAFEL</b> HUMMUS, TAHINI, PICKLED VEGETABLES, LETTUCE, TOMATO, IN A SPINACH WRAP	12
<b>THE RACHEL</b> SLICED TURKEY, COLE SLAW, THOUSAND ISLAND DRESSING, TOMATO, AMERICAN CHEESE, RYE BREAD	13
<b>BLACKENED CHICKEN BLT</b> SMOKED CHEDDER, LETTUCE, TOMATO, HOUSE PICKLES, AVOCADO MAYO, SESAME ROLL	14
<b>CRISPY FISH SANDWICH</b> LETTUCE, TOMATO, RED ONION, AMERICAN CHEESE, TARTAR SAUCE, SESAME ROLL	14
<b>GRIDDLED STEAK AND CHEESE WITH MUSHROOMS</b> SAUTÉED PEPPERS AND ONIONS, AMERICAN CHEESE, ARUGULA, TOASTED BRIOCHE ROLL	15
<b>CLASSIC NEW ENGLAND LOBSTER ROLL</b> FRESH PICKED MEAT, VERY LIGHT MAYO, TOASTED ROLL	25

## SALADS

<b>CAESAR</b> GEM LETTUCE, CAESAR DRESSING, PARMESAN, GARLIC CROUTONS	10
<b>COBB SALAD</b> CRISP GEM LETTUCE, TOMATO, HARDCOOKED EGG, APPLEWOOD BACON, BLUE CHEESE CRUMBLES, RED ONION, RED WINE VINAIGRETE	14
<b>COLD THAI BEEF NOODLE SALAD</b> GRILLED SKIRT STEAK, CHILLED THAI PEANUT SALAD, SHIITAKE, SPROUTS, AROMATIC HERBS, RED PEPPER, MANGO, FRIED CHILIES	18
<b>ARUGULA</b> ROASTED BABY BEETS, CREAMY GOAT CHEESE, PISTACHIO, SHERRY VINAIGRETE	12
<b>AVOCADO SALAD</b> GRAPEFRUIT, RADISH, CANDIED WALNUT, FRISEE, SHAVED FENNEL, CRÈME FRAICHE (VT)	13
<b>CAPRESE SALAD</b> MAPLE BROOK FARMS BURRATA, ROASTED VINERIPE TOMATO, PESTO	14
<div style="border: 1px dashed black; padding: 5px;"> <p><b>SALAD ADDITIONS</b>    GRILLED CHICKEN 6    GRILLED SKIRT STEAK* 12</p> <p>GRILLED PATAGONIAN SALMON* 10    GRILLED SHRIMP [3] 9</p> </div>	

## MAINS

<b>GRILLED BONE IN PORK CHOP*</b> BLACK BEAN PUREE, PINEAPPLE RICE, PUMPKIN SEED PICO DE GALLO	26	<b>MAINE LOBSTER OMELET</b> VERMONT GOAT CHEESE, GRILLED ASPARGUS, SIMPLE SALAD	26
<b>PATAGONIAN SALMON*</b> PAN ROASTED, CARROT GINGER PUREE, BABY BOK CHOY, SOY DRESSING, SAUTEED SHIITAKE	30	<b>ATLANTIC COD</b> LOCAL CLAMS, LINGUICA, NEW POTATOES, FAVA BEANS, HERBED TOMATO BROTH	31
<b>CHICKEN UNDER A BRICK</b> GIANNONE ½ CHICKEN, WHIPPED MASHED POTATOES, GARLIC SPINACH, NATURAL JUS	29	<b>STEAK FRITES*</b> SIRLOIN, HERB BUTTER, HOUSE MADE RUSSET FRIES, ARUGULA SALAD, LEMON VINAIGRETE	32
<b>HOUSEMADE CAVATELLI</b> MAINE LOBSTER, KING OYSTER MUSHROOMS, SPRING PEAS, TARRAGON	20/36	<b>SWEET CORN RISOTTO AND GRILLED SHRIMP</b> ROASTED ASPARAGUS, ALMOND BREAD CRUMBS	29
		<b>SKIRT STEAK*</b> PESTO WHIPPED YUKON GOLD POTATO, FIELD TOMATO SALAD	27

<b>ON THE SIDE</b>	<b>PAN ROASTED BRUSSELS</b> BROWN BUTTER, GRAPES AND PECANS	6	<b>ROASTED SEASONAL MUSHROOMS,</b> HERBS, OLIVE OIL, SHERRY VINEGAR	6	<b>HANDCUT FRIES</b> SEA SALT	6
	<b>PESTO WHIPPED POTATOES</b> WHIPPED YUKON GOLD, HOUSE MADE PESTO	6	<b>PLATE OF LOCAL TOMATOES</b> SEA SALT, OLIVE OIL	6	<b>COLESLAW</b>	6