



SANDWICHES

THE BEACON HILL DOUBLE*

TWO GRIDDLED ALL BEEF PATTIES, AMERICAN CHEESE, LETTUCE, TOMATO, ONION, SPECIAL SAUCE, HOUSEMADE PICKLES, TOASTED SESAME BUN

16

HOUSEMADE FALAFEL

EDAMAME HUMMUS, TAHINI, PICKLED VEGETABLES, LETTUCE, TOMATO, IN A SPINACH WRAP

13

THE AVA

HOUSE ROASTED TURKEY BREAST AND MELTED AMERICAN CHEESE, BIBB LETTUCE, BEEFSTEAK TOMATO, RED ONION, AVOCADO MAYO, GRIDDLED SCALI ROLL

16

NASHVILLE HOT CHICKEN SANDWICH

CRISPY CHICKEN BREAST DIPPED IN A SWEET AND SPICY SAUCE WITH HOUSE SLAW, PICKLES, SEEDED ROLL

17

CRISPY HADDOCK SANDWICH

AMERICAN CHEESE, LETTUCE, TOMATO, ONION, TARTARE SAUCE, SEEDED ROLL

16

GRIDDLED STEAK AND CHEESE WITH MUSHROOMS

SAUTÉED PEPPERS AND ONIONS, AMERICAN CHEESE, ARUGULA, TOASTED BRIOCHE ROLL

17

ROAST PORK DIP

SHAVED PORK LOIN, SWISS, BBQ AIOLI, CHARRED BROCCOLI RELISH, ROASTED GARLIC JUS

18

SALADS

WARM ROASTED BEETS

VERMONT GOAT CHEESE FONDUE, TOASTED PINENUT PESTO, MUSTARD GREENS

14

COBB SALAD

CRISP GEM LETTUCE, TOMATO, HARDCOOKED EGG, APPLEWOOD BACON, BLUE CHEESE CRUMBLES, RED ONION, GREEN GODDESS DRESSING

16

CHILLED UDON NOODLE SALAD

GRILLED STEAK, PEANUT SAUCE, SHIITAKE MUSHROOM, RED PEPPER, TORN HERBS, MANGO SAMBAL, FRIED SHISHITO, SPICED PEANUTS

19

BISTRO SALAD

CUCUMBER, CHERRY TOMATO, LEMON VINAIGRETTE

10

FATTOUSH SALAD

LOCAL HOT HOUSE CHERRY TOMATOES, CUCUMBERS, RED ONION, TORN HERBS, RED QUINOA, LABNEH, POMEGRANATE VINAIGRETTE, ZATAR SPICED PITA

15

CAESAR SALAD

GEM LETTUCE, CAESAR DRESSING, PARMESAN, GARLIC CROUTONS

11

SALAD ADDITIONS

GRILLED CHICKEN 7

GRILLED STEAK* 12

FALAFEL 7

GRILLED FAROE ISLAND SALMON* 10

STARTERS

OYSTERS*

RAW ON THE HALF SHELL, MIGNONETTE, LEMON, HORSERADISH, COCKTAIL SAUCE

3EA

OYSTERS ROCKEFELLER*

17

CRAB CAKE

JONAH CRAB, WHOLEGRAIN MUSTARD SAUCE, MUSTARD GREENS

18

PANKO AND PARMESAN CRUSTED CAULIFLOWER

LABNEH, SRIRACHA, HONEY, SCALLION, FRIED GARLIC CHIPS

13

GRILLED FLATBREADS

HOUSE SAUCE WITH FRESH MOZZARELLA AND BASIL
OR
KITCHEN'S WHIM

12

14

CRISPY TOGARASHI SPICED CALAMARI

FRIED SHISHITO PEPPERS, AROMATIC HERBS, CITRUS-GINGER MAYO

14

QUESO FUNDIDO

FOUR CHEESE BLEND MELTED WITH ROASTED MUSHROOMS, CHARRED POBLANO CHILIES, SERVED WITH WARM FLOUR TORTILLAS

13

FAROE ISLAND SALMON RILETTES

SMOKED AND FRESH SALMON WHIPPED WITH CRÈME FRAICHE AND HERBS, BAGEL CRISPS, HARDCOOKED EGG, CAPERS, TOMATO, PICKLED RED ONION

16

BACON AND EGGS

TRADITIONAL DEVILLED EGGS WITH SWEET RELISH, APPLEWOOD BACON

11

THREE SPREADS

HOUSEMADE HUMMUS, ROASTED EGGPLANT WITH TAHINI, HERBED YOGURT AND WARM PITA

18

STEAK TARTARE*

CAPER DRESSING, DIJON, RUSSET CHIPS

16

MUSSELS MARINARA

HOUSE SAUCE, FRESH BASIL, GRILLED BREAD

16

MEATBALLS

BEEF, PORK, HOUSE SAUCE AND PARMESAN

13

SOUPS

NEW ENGLAND SEAFOOD CHOWDER

12

FRENCH ONION SOUP

12

CHICKEN AND CAVATELLI SOUP

12

MAINS

BERKSHIRE BONE IN PORK LOIN

BRINED AND PAN ROASTED WITH GOUDA WHIPPED YUKON GOLDS, ENGLISH PEAS AND TRI-COLORED CARROTS, SLAB BACON JUS

32

ROASTED ATLANTIC HADDOCK

LOCAL CLAMS, RED BLISS POTATO, CORN, LINGUICA, HERB BROTH

31

FAROE ISLAND SALMON*

PAN ROASTED, CARROT GINGER PUREE, GARLIC CHARD, SOY ROASTED MUSHROOMS

29

STEAK FRITES*

HERB BUTTER, HOUSE MADE RUSSET FRIES, ARUGULA SALAD, LEMON VINAIGRETTE

32

CHICKEN UNDER A BRICK

GIANNONE ½ CHICKEN, WHIPPED MASHED POTATOES, GARLIC SPINACH, NATURAL JUS

29

POSOLE

SPICY MEXICAN STEW OF BRAISED PORK, HOMINY, FRESH AND DRIED CHILIES, CARNISHED WITH TRADITIONAL VEGETABLES AND HERBS

27

HOUSEMADE CAVATELLI

LOCAL SEA SCALLOPS, ESCAROLE, OVERNIGHT TOMATOES, KING OYSTER MUSHROOMS, CIPPOLINE ONION, RICOTTA SALATA

25/32

ROASTED "CENTER CUT" CAULIFLOWER STEAK

CAULIFLOWER PUREE, GARLIC SPINACH, FIELD TOMATO CONCASSE, CAPER BROWN BUTTER, SUNFLOWER SEEDS

23

ON THE SIDE

PAN ROASTED BRUSSELS
BROWN BUTTER, GRAPES AND PECANS

8

WARM ROASTED BEETS
OLIVE OIL, HERBS

10

HANDCUT FRIES
SEA SALT

8

CRISPY FALAFEL WITH HUMMUS

12

GOUDA WHIPPED YUKON GOLD POTATO

8

BROWN BUTTER CAULIFLOWER
SUNFLOWER SEEDS

8

HOUSE SLAW

8

SESAME AND OLIVE OILS

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

2.20.19 075

EXECUTIVE CHEF - TIMOTHY PARTRIDGE
GENERAL MANAGER - PAUL CARTON