



SANDWICHES

THE BEACON HILL DOUBLE*

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

16

LOBSTER ROLL

SLAW & OLD BAY FRIES

32

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

HOUSEMADE FALAFEL

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

14

TUNA MELT

CLASSIC TUNA SALAD, SUMMER MAINE TOMATOES, AMERICAN CHEESE ON TOASTED WHITE BREAD

16

SALADS

WARM ROASTED BEETS

VERMONT GOAT CHEESE FONDUE, TOASTED PINENUT PESTO, MUSTARD GREENS

14

SUMMER CHICKEN PASTA SALAD

HOUSEMADE ROTISSERIE CHICKEN, RIGATONI PASTA, CHERRY TOMATOES, HOUSEMADE RANCH DRESSING, BACON

15

CHILLED UDON NOODLE SALAD

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

19

WATERMELON AND MINT SALAD

FRESH LOCAL WATERMELON, MINT PUREE, WATERMELON RADISH, MOZZARELLA CHEESE

15

COBB SALAD

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

16

BISTRO SALAD

CUCUMBER, CHERRY TOMATO, LEMON VINAIGRETTE

12

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

12

SALAD ADDITIONS

GRILLED CHICKEN 7

GRILLED STEAK* 12

GRILLED SHRIMP 4/EA

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

TRADITIONAL QUESO

AMERICAN, CHEDDAR & SWISS, ROASTED BELL PEPPER, DICED TOMATO & CORN TORTILLA CHIPS

13

CRISPY SPICY TUNA ROLL

FLASH FRIED WITH SESAME SEAWEED AND SOY SAUCE

18

BACON AND EGGS

TRADITIONAL DEVILLED EGGS WITH SWEET RELISH, APPLEWOOD BACON

12

THREE SPREADS

MUHAMMARA, HOUSE HUMMUS, GREEN OLIVE TAPENADE AND WARM PITA

18

NEW ENGLAND SHRIMP COCKTAIL

LOCALLY SOURCED SHRIMP, HOUSE COCKTAIL SAUCE & LEMON WEDGES

14

MUSSELS MARINARA

GARLIC, WHITE WINE MIREPOIX

16

MEATBALLS

BEEF, PORK, HOUSE SAUCE AND PARMESAN

13

BRUSCHETTA

TOASTED HOUSE-MADE FOCACCIA, LOCAL SUMMER TOMATOES, ROASTED BELL PEPPER, BASIL, OLIVE OIL & SHAVED PARMESAN

15

SOUPS

FRENCH ONION SOUP

12

GAZPACHO

12

MAINS

BERKSHIRE BONE IN PORK LOIN

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

32

CHICKEN UNDER A BRICK

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

29

FAROE ISLAND SALMON*

PAN ROASTED, CARROT GINGER PUREE, BABY BOK CHOY, SOY ROASTED MUSHROOMS

29

HOUSEMADE CAVATELLI WITH SHRIMP

SHRIMP, ESCAROLE, OVERNIGHT TOMATOES, KING OYSTER MUSHROOMS, CIPPOLINE ONION, RICOTTA SALATA

26/33

FISH & CHIPS

BEER BATTERED HADDOCK, HOUSE SLAW AND FRIES

25

MONKFISH

TOMATO, KALAMATA OLIVE AND FRIED CAPER RELISH, CLAMS, MUSSELS, WHITE WINE, GARLIC, BASIL

34

STEAK FRITES*

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

32

PAN ROASTED SWORDFISH

CREAMY ROMESCO, SUMMER RATATOUILLE & MARINATED CHERRY TOMATOES

29

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

SESAME AND OLIVE OILS

12

WHIPPED YUKON GOLD POTATOES

8

BROWN BUTTER CAULIFLOWER

SUNFLOWER SEEDS

8

HOUSE SLAW

8

* 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.

EXECUTIVE CHEF - ALBERTO CORTEZ
GENERAL MANAGER - PAUL CARTON