W8.

STARTERS

MAPLE CHILI DUCK WINGS 12
celery chips, ranch

FRIED CLAM LETTUCE CUPS 9
whole belly fried clams, slaw, spicy remoulade

GAZPACHO 10
chipotle tomato gazpacho, shrimp, soba noodles

SALADS

add:
grilled chicken $7
flatiron steak $10*
grilled shrimp $9
miso marinated tofu $8
seared rare tuna $10
grilled salmon $12*

WEST END COBB 12
romaine, egg, tomatoes, onions, avocado, carrots, bacon, feta, poppy seed dressing

WARD 8 CAESAR 10
tuscan kale, romaine, parmesan streusel

WILD AVOCADO 11
wild rice, spicy broccoli, raisins, sunflower kernels, kale, mixed greens

MIXED GREENS 8
cucumber, tomato, carrot, balsamic

BEET, CRAN, & WHEAT BERRY 10
dried cranberries, beets, kale, wheat berries, mixed greens, goat cheese, toasted almonds, poppy seed dressing

CAPRESE 10
fresh mozzarella, grape tomatoes, kaniwa, cucumber, red onion, bibb lettuce

SANDWICHES

served with chips & house pickle
sub fries $1, sweet potato fries $1.5

CHICKEN GRINDER 11
grilled or crispy, american cheese, lettuce, tomato, onion, pickled mustard seed mayo

TURKEY AND HAM PANINI 11
american cheese, onion, tomato, cilantro, aji amarillo mayo

CHILI DOG 10
jumbo beef pearl hot dog, griddled bun, turkey chili, cheese

LOBSTER "HOLE" 24
fresh shucked lobster, black truffle mayo, griddled brioche

BLTE* 10
fried egg, slab bacon, lettuce, tomato, pimento cheese, portuguese muffin

THE BURGER* 15
aged cheddar, bacon & onion compote

SPICED TUNA SANDWICH* 16
sliced seared rare tuna, red cabbage, hijiki slaw

ENTRÉES

MAC & CHEESE 17
local new england cheese blend, vermont smoked ham, garlic spinach

GINGER-MISO SALMON* 24
organic quinoa pilaf, bok choy

STEAK FRITES* 24
seasoned fries, roasted portobellos confit onion, red wine demiglace

FLATBREAD 13
shredded mozzarella, san marzano tomatoes

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES
*MAY BE RAW OR UNDERCOOKED: CONSUMING THESE ITEMS CAN INCREASE RISK OF FOODBORNE ILLNESS