BUTTERNUT HUMMUS
Romesco, Roasted Red Pepper
Spiced Pepitas, Herb Crema
11

BAKED OYSTERS “SAVANNAH”
(2) Duxbury Oysters, Lobster Porcini
Cream, Parmesan
12

CRISPY TATER CUBES
Joppiesaus, Farm House Gouda
Beet Pickled Egg
13

SQUASH FRITTERS
English Coastal Cheddar, Hot Honey
Red Miso Aioli
11

KENTUCKY “PROSCIUTTO”
Father’s Country Ham
Beer Cheese, Pickled Onion
16

PUMPKIN HAYDARI
Turkish Yogurt, Feta, Mint
Walnut Dulka, Chili
15

STEAK TARTARE
Caper Relish, Lavender Aioli, Truffle
Honey, Herb Salad, Sea Salt
18

CHARRED MAITAKE MUSHROOM
Whipped Miso, Yaki Sauce
Sesame
16

TUNISIAN CHICKEN
Spicy Chicken, Harissa, Green Olive
Dates, Mozzarella, Garlic Sauce
17

GOBI MANCHURIAN
Fried Cauliflower, Paneer, Kashmiri
Mozzarella, Manchurian Chili Sauce
12

SUJUK
Turkish Beef Sausage, Mozzarella
Basil, Marrow Butter, Onion & Parsley
15

JAMON SERRANO
Spanish Ham, Tomato Romesco
Aged Manchego, Baby Arugula, Apple Ali-oli
17

CHICKEN & QUINOA MEATBALLS
Chinese Garlic Sauce, Spicy Mayo
Spicy Peanuts
16

SEARED KING TRUMPET MUSHROOMS
Sumac Yogurt, Crispy Cauliflower
Pickled Turnip
17

SEARED BRUSSELS SPROUTS
Garlicky Walnuts, Feta
Mirasol Pepper Sauce
15

SHRIMP 65
Garlic Fried Shrimp, Kashmiri Chili
Spicy Tikka Sauce, Curry Leaves, Lime
17

KALE & ORZO SALAD
Roasted Brussels Sprouts, Grilled Radicchio, Feta
Banyuls Vinaigrette, Burnt Raisins
Sunflower Seeds
14

CRISPY TUNA FREGOLA*
(10 oz) Fregola, Baby Arugula
Roasted Cauliflower, Green Olives
Pine Nuts, Calabrain Chili
Dipping Sauce
75

NIMAN RANCH LONG BONE
RIBEYE STEAK*
(2 lb) Steak Fries
Black Garlic Butter
Marinated Mushrooms
110

GRILLED “VIPER” CHOP
24 hr. Pork Short Rib
Kimchee Fried Rice, Spicy
“Muchim” Sauce, Crispy Shallot & Sesame
95

*Please be advised that consuming raw, cooked to order or under cooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses. There are a lot of ingredients in our kitchen, and not all ingredients are listed on every dish. Please tell us if someone in your party has a dietary allergy prior to ordering our delicious food.

The skill of cooks and kitchen staff is equally as important as the quality of the service. Unfortunately traditional tipping has created great disparities in the earnings between service staff and kitchen and support staff. Under MA law, no gratuity may be shared with our kitchen staff. As an alternative to raising prices, we implement a 3% Kitchen Appreciation Charge on food items to be shared with the non-tipped employees working behind the scenes tonight. If you would like this charge removed, please just ask. We thank you for allowing us to share your generosity with our entire staff.
Cocktails

PASSIONFRUIT MULE 14
vodka, passionfruit, ginger, lemon

GIN & TONIC 14
gin, rosemary-grapefruit tonic, star anise, lemon

DERECHO 14
dark rum, ginger, allspice dram, lime, chocolate aztec bitters

DAHLIA 14
loita reposado, lillet, dramblue, lemon

CHURN & BURN 15
brown butter bourbon, five spice demerara, angostura

MEZCAL ME MAYBE 14
mezcal, pamplemousse, cinnamon, lime, egg white

THE SUN ALSO RISES 14
white rum, blood orange, cherry heering, lime

RIVIERA 14
gin, blue curaçao, almond, lemon, egg white

MONKEYS IN A PEAR TREE 15
monkey shoulder, spiced pear, vanilla, almond, orange bitters

NANA GONE WILD 15
pierre ferrand 1840, palo cortado sherry

cinnamon demerara, banana liqueur, lemon

DERECHO 14
dark rum, ginger, allspice dram, lime, chocolate aztec bitters

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cinnamon demerara, banana liqueur, lemon

SLOW MOTION 15
bourbon, nardini, east india sherry

GRANDE DAME 14
don julio, ancho reyes, cucumber, lime

ROSE THORN 15
hendrick’s, combier rose, lemon, mint, pomegranate

SLOW MOTION 15
bourbon, nardini, east india sherry

ESPERO MARTINI 15
vodka, espresso, vanilla, kahlua

1975 15
vodka, st germain, lavender, lemon, bubbles

RUBICON 15
gin, lemon, rosemary, maraschino, flame chartruese

WARD 8 14
rye, sherry, grenadine, lemon, orange

Tea Service Cocktails
$50 for 2+ to share

CLEPPATRA
vodka, peppermint, white creme de cacao, lemon, mole bitters
(refreshing, bright, vanilla & citrus)

ANTOINETTE
scotch, chamomile, italicus, aperol, honey
(savory, floral, spiced & fruity)

Large Format Cocktails
$95 for 4+ to share

FIRST LOVE
vodka, banana liqueur, coconut, passionfruit, lime

HEARTBREAKER
spicy tequila, mezcal, grenadine, orgeat, lime, angostura

Wines by the Glass

Sparkling
CAVA
gramona grand cuvee (brut) 12
louis bouillot (brut rosé) 14
pol roger white foil (brut) 24

CREMANT
louis bouillot {brut rosé} 14

CHAMPAGNE
pol roger {brut} 24

White
SAUVIGNON BLANC
domaine de reuilly (reuilly) 14
terras gauda (rias baixas) 14
vadaperti (campania) 13
domaine lafage centenaire (roussillon) 13
pascal clement (burgundy) 15

ALBARINO

FANALGHNHA

GRENAHE BLANC

CHARDONNAY

Greyhound

GIN & TONIC
gin, rosemary-grapefruit tonic, star anise, lemon

THE SUN ALSO RISES
white rum, blood orange, cherry heering, lime

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Beers

Half Bottles

White
RIESLING 2017
hugel (alsace) 36

SAUVIGNON BLANC 2018
pascal jolivet (sancerre) 40

CHARDONNAY 2017
domaine matrot (meursault) 68
mayacamas vineyards (napa) 60

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pascal jolivet (sancerre) 40

CHARDONNAY 2017
domaine matrot (meursault) 68
mayacamas vineyards (napa) 60

Red
PINOT NOIR 2017
adelheim (willamette) 43

NEBIBLIO 2016
viatti castiglione (barolo) 60

ZINFANDEL 2016
ridge vineyards (dry creek) 67

CABERNET SAUVIGNON 2016
stags leap wine cellars (napa) 68

CABERNET SAUVIGNON 2016
diamond creek volcanic hill (napa) 105

1975
vodka, st germain, lavender, lemon, bubbles

RUBICON
gin, lemon, rosemary, maraschino, flame chartruese

WARD 8
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notch pils..................6 switchback ale..................7
peak fresh cut pilzer.........8 left hand milk stout..........8
spencer trappist.............8 whaler’s rise APA.............7

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