

# DISTRICT

kitchen + bar  
NEWTON MASSACHUSETTS

## SMALL PLATES AND SHARES

### CHIPS and GUAC

Corn Tortillas | Guacamole - 12.5

### SEASONAL HUMMUS

Grilled Pita | Crudité - 10

### BUFFALO CAULIFLOWER

Tempura | House-Made Hot Sauce | Bleu Cheese Crumble - 11

### DISTRICT WINGS *GF*

Pound of Dry-Rubbed Roasted Wings | House BBQ - 14

### MINI STREET TACOS

Tomato Jalapeño Relish | Shaved Cabbage | Baja Sauce

Chicken - 11 or Shrimp - 13

### \*SEARED AHI NACHOS

Wontons | Wasabi-Avocado Crema | Wakame | Tobiko - 14.5

### CALAMARI

Cauliflower | Onion | Jalapeño Vinegar - 14

### LOBSTER TATER TOTS

House-Made Tots | Fresh Maine Lobster | Bacon Sriracha - 16

### CRAB CAKES

Super-Lump Crab Cakes | Balsamic | Arugula | Remoulade - 18

### PROSCIUTTO FLATBREAD

Mozzarella | Marinara | Caramelized Onion | Arugula - 14

### MUSHROOM FLATBREAD

Leek Puree | Fresh Mozzarella | Spinach | Red Onion - 14

## SOUPS

New England Style Seafood Chowder - 9

Chef's Broth of The Day - 7

## SUPPER

### \*ESPRESSO-CRUSTED PORK CHOP

\*16 Ounce Center Cut All-Natural Bone-In Chop  
Caramelized Apple | Pomegranate Reduction  
Mascarpone Polenta | Shaved Celery and Arugula - 26

### \*14 OUNCE-CUT ANGUS NY STRIP

Mushroom Demi-Glace | Fingerlings | Asparagus - 32

### CHAR-GRILLED LAMB CHOP

Lemon Risotto | Arugula | Feta | Olive Tapenade  
Tomatoes | Aged-Balsamic | Mint-Oil Drizzle - 38

### \*LEMON-GINGER SCALLOPS

Purple Sticky-Rice Cake | Sautéed Vegetable Medley  
Baby Bok Choy | Carrots | Cucumber - 28

### FAROE ISLAND \*SALMON *GF*

Crispy Skin-On Faroe Salmon | Parmesan Risotto Cake  
Asparagus | Lemon Butter Sauce - 29

### BRAISED SHORT-RIBS *GF*

Balsamic Roasted Brussel Sprouts | Bacon | Mashed - 27

### PAN ROASTED CHICKEN

10 oz Bone-In Breast | Basil Potato Puree  
Roasted Baby Carrots | Pan Jus - 23

### SHRIMP + BLACK PEPPER TAGLIATELLE

5 Jumbo Shrimp | Sundried Tomatoes | Spinach  
Light Basil-Garlic Cream Sauce - 27

### SEAFOOD MEZZALUNA

Lobster | Shrimp | Scallops | Tomato-Brandy Cream Sauce  
Shaved Asparagus | Grated Parmesan - 31

### LOBSTER MAC N' CHEESE

Maine Lobster | White Cheddar Mac | Toasted Panko - 29

### BRAISED LAMB GNOCCHI

Lamb Ragu | Mushrooms | House-Made Gnocchi - 24

## SIDES

CHAR-GRILLED ASPARAGUS - 6

BALSAMIC ROASTED BRUSSEL SPROUTS - 6

FRIES or SWEET POTATO FRIES - 5

HOUSE or CAESAR SALAD - 4

*SPLIT PLATE - 3*

## SALADS

*Chicken 5 | \*Brandt Sirloin 8 | Faroe Island \*Salmon 8 | Shrimp 7 | Lobster 12*

### FATTOUSH

Baby Kale | Farro | Tomato | Cucumber | Garbanzo  
Onion | Feta | Parsley | Mint | Lemon Vinaigrette | Pita - 13

### ROASTED BEET + ARUGULA *GF*

Balsamic | Whipped Goat Cheese | Ruby Red Grapefruit  
Avocado | Vanilla Grapefruit Reduction - 14

### SHREDDED SPROUT SALAD

Roasted Butternut | Crispy Chickpeas | Dried Cranberries  
Candied Walnuts | Maple Cranberry Vinaigrette - 14

### FRISÉE + ENDIVE

Granny Smith | Candied Pecans | Crispy Prosciutto  
Crumbled Bleu | Apple-Maple Vinaigrette - 13

### SUPPER SALAD

Iceberg | Hard Boiled Egg | Tomatoes | Red Onion  
Cucumbers | Bacon | Carrot | Balsamic - 13

### SALAD NIÇOISE

\*Seared Ahi-Tuna | Mixed Greens | Tomatoes | Kalamata Olives  
Sliced Fingerlings | Artichoke | Lemon Vinaigrette - 19

### \*STEAK and SPINACH

\*All Natural *BRANDT* Sirloin | Tomato | Pickled Onion  
\*Soft-Boiled Egg | Roasted Fingerlings | Sherry Vinaigrette - 19.5

## BURGER + HANDHELDS

### \*THE DISTRICT 118 BURGER

\*Black Angus Burger | Aged White Cheddar  
Bacon | Crispy Onion | Jalapeño Marmalade - 16

### \*SALMON BURGER

\*Faroe Island Salmon | Wilted Spinach | Caper Aioli  
Crispy Fennel | Brioche Bun - 18

### SHORT-RIB GRILLED CHEESE

Aged Cheddar | American | Caramelized Onion - 14.5

### QUINOA VEGGIE BURGER

Shitake | Crimini | Portabella | Garbanzo | Parmesan  
Swiss | Caramelized Onions | Red Pepper Relish - 14

### THE GOAT

Grilled Chicken Breast | Light Cajun | Roasted Red Peppers  
Spinach | Tomato | Pesto-Goat Cheese - 14

*SUBSTITUTE GLUTEN-FREE BUN - 2*

\*Item cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. More information about the safety of consuming raw food is available upon request. Before placing your order, please inform your server if a person in your party has a food allergy

3.3.2019