

DISTRICT

kitchen + bar

NEWTON MASSACHUSETTS

SMALL PLATES AND SHARES

CHIPS and GUAC

Corn Tortillas | Guacamole - 11

SEASONAL HUMMUS

Grilled Pita | Crudité - 10

DISTRICT WINGS *GF*

Pound Of Dry-Rubbed Roasted Wings | House BBQ - 13

SEARED AHI NACHOS

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

CALAMARI

Cauliflower | Onion | Jalapeño Vinegar - 13

CRAB FRITTERS

Blue Super Lump | House Remoulade - 15

PROSCIUTTO FLATBREAD

Mozz | Marinara | Caramelized Onion | Arugula | Balsamic - 14

MUSHROOM FLATBREAD

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

*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 as a food allergy.

SALADS

STEAK and SPINACH*

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

FATTOUSH

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

BALSAMIC ROASTED BEET and ARUGULA *GF*

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

CLASSIC CAESAR

Romaine | Shaved Parmesan | Croutons - 14

SUPPER SALAD

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

CHICKEN 5 | FAROE ISLAND SALMON 8 | BRANDT SIRLOIN* 7*

HANDHELDS

NEW ENGLAND STYLE LOBSTER ROLL

Tarragon Mayo | Lemon Zest | House Made Chips - 25

YARD-BIRD and BRIE

Chicken Breast | Granny Smith | Arugula | Fig Jam - 13.5

SHORT-RIB GRILLED CHEESE

Aged Cheddar | American | Caramelized Onion - 14.5

THE DISTRICT 118*

Short Rib, Chuck and Brisket Burger | Aged White Cheddar
Applewood Smoked Bacon | Crispy Onion
Jalapeño Marmalade - 15

QUINOA VEGGIE BURGER

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

Substitute Gluten Free Bun On Any Handheld \$2

SUPPER

CHERMOULA GLAZED SALMON* *GF*

Faroe Island Salmon | Lentils | Mushrooms | Spinach - 24

BRAISED SHORT-RIBS *GF*

Balsamic Roasted Brussel Sprouts | Bacon | Mashed - 26

PAN ROASTED CHICKEN

10 oz Bone-In Breast | Basil Potato Puree
Roasted Baby Carrots | Pan Jus - 21

LOBSTER MAC N' CHEESE

Lobster | White Cheddar Mac | Panko - 26

PAN SEARED DAY-BOAT SCALLOPS

Roasted Pepper Israeli Couscous
Castelvetro Olives | Swiss Chard | Gremolata - 24

BRAISED LAMB GNOCCHI

Lamb Ragù | Mushrooms | House-Made Gnocchi - 24

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 PRIME NY STRIP*

Mushroom Demi-Glace | Fingerlings | Asparagus - 32

SIDES

CHAR-GRILLED ASPARAGUS - 6

BALSAMIC ROASTED BRUSSEL SPROUTS - 6

SAUTÉED BROCCOLI - 5

SWEET POTATO FRIES - 5

HOUSE or CAESAR SALAD - 4

SPLIT PLATE ADD \$3