

DISTRICT

kitchen + bar

NEWTON MASSACHUSETTS

SMALL PLATES AND SHARES

CHIPS and GUAC

Corn Tortillas | Guacamole - 12.5

SEASONAL HUMMUS

Grilled Pita | Crudité - 10

DISTRICT WINGS *GF*

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

*SEARED AHI NACHOS

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

CALAMARI

Cauliflower | Onion | Jalapeño Vinegar - 14

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 has a food allergy.

MENU 12.08.18

SALADS

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

*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

SHREDDED SPROUT SALAD

Roasted Butternut | Crispy Chickpeas | Dried Cranberries
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

HANDHELDS

NEW ENGLAND STYLE LOBSTER ROLL

Tarragon Mayo | Lemon Zest | House Made Chips - 25

THE GOAT

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

SHORT-RIB GRILLED CHEESE

Aged Cheddar | American | Caramelized Onion - 14.5

*THE DISTRICT 118 BURGER

* 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 - 26

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

LOBSTER MAC N' CHEESE

Lobster | White Cheddar Mac | Panko - 26

*PAN SEARED DAY-BOAT SCALLOPS

Roasted Pepper Israeli Couscous
Castelvetro Olives | Swiss Chard | Gremolata - 28

BRAISED LAMB GNOCCHI

Lamb Ragu | 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

FRIES or SWEET POTATO FRIES - 5

HOUSE or CAESAR SALAD - 4

SPLIT PLATE ADD \$3