

# AVENUE






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Food. Thoughtfully Sourced. Carefully Served.

## Appetizers

<b>New England Clam Chowder</b>	12
Chef's signature recipe	
<b>White Bean &amp; Tomato Soup</b>  	10
Toasted fennel, fresh basil	
<b>New England Crab Cakes</b>	20
Romanesco sauce and pickled cucumbers	
<b>Mediterranean Dips</b> 	12
Red pepper hummus, tabbouleh trifle, pickled vegetables	
<b>Sam Adams Poached Shrimp</b>	15
Served with cocktail and horseradish sauces	
<b>Curry Chicken Satay</b> 	14
Cucumber raita, chickpea salad	
<b>Tempura Shrimp</b>	18
General Tso sauce	
<b>Fried Calamari</b>	16
Edamame guacamole, spiced peppers and carrots	
<b>Irish Nachos</b>	14
Waffle fries, cheese sauce, beef chili, cob bacon	
<b>Beantown Beef Chili</b>	14
Beans, Sam Adams brew, Grafton cheddar	

## Greens

<b>A1 Salad</b>  	12
Mixed greens, shaved crudité, citrus herb dressing	
<b>Caesar</b>	12
Chopped romaine lettuce, traditional dressing, shaved parmesan, white anchovy, garlic crouton	
<b>Organic Chicken Salad</b> 	16
Pulled white and dark meat chicken, fresh apples, chestnut, honey roasted pecans, shaved clothbound cheddar, sweet gem lettuce, orange yogurt dressing	
<b>Spinach Salad</b> 	14
Red quinoa, sliced local feta, oranges, roasted beets olive oil dressing	
<b>Mozzarella and Tomatoes</b> 	12
Fresh and cured tomatoes, basil oil	

### Top any entrée or salad

Grilled Chicken 8  
Steak Tips\* 12  
Salmon\* 12  
Shrimp 10  
Crab Cakes 12

### New England Style Cobb Salad 18

Cob bacon, Great Hill blue cheese, grilled chicken, dried cranberries, egg wedges, avocado, lemon dijon vinaigrette

### Chicken Panini 14

Blackened chicken, lime aioli, roasted peppers, cheddar cheese on pressed ciabatta

### Boston Club 15

Sliced turkey, cob bacon, local heirloom tomatoes, cranberry aioli, rosemary bread

### Avenue One Soup & Sandwich Express 14

Your choice of chowder or white bean soup, served with a ½ chicken panini

### Salmon Sandwich 20

Fresh and pastrami-smoked, herb aioli

## Signature Dishes

### Lobster Grilled Cheese 26

Roasted lobster meat, Gruyère cheese, herb aioli spread

### Fish & Chips 22

Choice of Salmon or Haddock  
Crispy fried with coleslaw,  
French fries and tartar sauce

### Argentinean Steak Frites\* 20

Marinated with chimichurri sauce,  
garlic parmesan fries

### "Tofurky" Spaghetti 21

Brown rice pasta with vegan tofu chorizo and chicken, herb olive oil

### Bucatini all'Amatriciana 20

Thick spaghetti, guanciale, pecorino cheese and tomato sauce

### Frittata 14

Zucchini and potato, baby kale and goat cheese salad

### French Onion Chicken Sandwich 16

Caramelized onions, Gruyère and brie cheeses, brioche

### Reuben 16

Corned beef, Gruyere, sauerkraut and 1000 island on marble rye

### Bostonian Burger\* 20

Grass-fed beef burger, Great Hill blue cheese, cob smoked bacon, molasses BBQ sauce

### Flatbreads

#### Smoked Salmon 18

Pastrami cured, tomato, mozzarella, caper cream

#### BBQ Chicken 16

Pickled onions, local blue cheese

#### Green and Red 14

Creamed artichoke, spinach, garlic tomatoes, Smith's gouda

 Gluten-Free Item

 Vegan Friendly

Before placing your order, please inform your server if a person in your party has a food allergy.

The Massachusetts Health code requires the following consumer advisory on all menus: \*Denotes food items that are cooked to order or are served raw. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of six or more will be subject to an 18% service charge for the server.