

AVENUE

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Food. Thoughtfully Sourced. Carefully Served.

SHARE

Irish Nachos
14
Waffle fries, cheese sauce, beef chili, cob bacon

Tempura Shrimp
18
General Tso sauce

NE Crab Cakes
20
Romanesco sauce and pickled cucumber

Beef Tender Tips
18
Chimichurri sauce, herb fondue

Fried Tuna
18
Tempura fried, soy glaze, tobiko caviar

Curry Chicken Satay
14
Cucumber raita, chickpea salad

Chicken Dumplings
16
Pan-fried, sriracha vinaigrette

Sam Adams Poached Shrimp
15
Served with cocktail and horseradish sauces

Lobster and Crab Fondue
20
Cream, herbs, crostini

Fried Calamari
16
Edamame guacamole, spiced peppers and carrots

SOUPS AND GREENS

White Bean and Tomato Soup
10
Tomato, fennel, fresh basil

New England Clam Chowder
12
Chef's signature recipe

Beantown Beef Chili
14
Beans, Sam Adams brew, Grafton cheddar

Caesar Salad
12
Romaine, parmesan cheese, white anchovy, traditional Caesar dressing

New England Cobb Salad
18
Cob bacon, Great Hill blue cheese, dried cranberries, egg, chicken, avocado, lemon dijon vinaigrette

A1 Salad
12
Mixed greens, shaved crudité, citrus herb

Spinach Salad
14
Red quinoa, sliced local feta, oranges, roasted beets, olive oil dressing

SIGNATURE DISHES

Steak Frites*
34
NY sirloin, garlic butter, demi-glace, salt & vinegar shoestrings

Broiled Beef Filet*
6 oz. 35
Pepper crusted, gremolata, mashed potatoes

Vegetable Risotto
23
Seasonal vegetables, Arborio rice, pecorino cheese

Fish & Chips
22
Choice of crispy haddock or salmon, coleslaw, French fries, tartar sauce

"Tofurky" Spaghetti
21
Brown rice pasta with vegan tofu chorizo and chicken, herb olive oil

Crispy Seared Haddock
26
Soy broth, braised gingered vegetables, crunchy slaw

Seafood Ravioli
28
Lobster and shrimp, tomato vodka cream, chive oil, fried leeks

Baked Scrod
26
Butter cracker crusted, lemon butter sauce

Honey Glazed Salmon*
26
Mustard cream, blistered tomatoes, spinach, couscous

Bucatini all'Amatriciana
20
Thick spaghetti, guanciale, pecorino cheese, tomato sauce

Stewed Chicken
25
Thyme and sherry vinegar essence, grilled artichokes

SANDWICHES

Boston Club 15
Turkey, cob bacon, cranberry aioli on rosemary bread

Bostonian Burger* 20
Grass-fed beef burger, Great Hill blue cheese, cob smoked bacon, molasses BBQ sauce

French Onion Chicken Sandwich 16
Caramelized onions, Gruyère and brie cheese, brioche

Salmon Sandwich 20
Fresh and pastrami-smoked, herb aioli

Lobster Grilled Cheese 26
Roasted lobster meat, Gruyère cheese, herb aioli spread

FLATBREADS

Smoked Salmon 18
Pastrami cured, tomato, mozzarella, caper cream

BBQ Chicken 16
Pickled onions, local blue cheese

Green & Red 14
Creamed artichoke, spinach, garlic tomatoes, Smith's gouda

BOARDS

Charcuterie Plate 22
Local cheeses, cured meats, pâté, mostarda, onion jam, cornichon

Cheese Plate 16
Selection of New England's own

SIDES

Sautéed Green Leaves
Risotto
Mashed Potatoes
Seasonal Vegetables
Baked Potato
Quinoa
9 each

EXTRAS

Grilled Shrimp 10
Grilled Chicken 8
*Seared Crab Cakes** 12
*Grilled Steak Tips** 12
*Seared Salmon** 12
served with entrée or salad

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.