

# 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-glaze, 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.