

AVENUE ONE

DINNER

SOUPS & APPETIZERS

NEW ENGLAND CLAM CHOWDER 14 Traditional New England Style	MEATBALL 16 Beef, Pork and Veal, Fresh Ricotta, Tomato Sauce
TOMATO BEAN SOUP GF/V 12 Stewed Tomato Broth, Fennel, White Cannellini	CHARCUTERIE 24 Cured Meats, Cheeses, Spreads and Breads
STEWED CLAMS AND MUSSELS 20 Mussels and Clams, Tomato Wine Broth, Basil, Pepperoncino	FRIED CALAMARI 20 Pepperoncini, Spicy Tomato Sauce
ARANCINI VEG 11 Sicilian Rice Balls with Fontina and Pecorino Cheeses, Ricotta and Pomodorini	EGGPLANT ROLLATINI VEG 16 Breaded and Stuffed with Ricotta, Spinach, Pomodorini

SALADS

CAPRESE GF/VEG 14 White Balsamic, Microgreens	CAESAR 16 Shaved Parmesan, Garlic Crouton
SPINACH SALAD VEG 16 White Balsamic, Ricotta Salada, Tomato, Balsamic Onions, Toasted Farro	NEW ENGLAND COBB SALAD GF 22 Cob Bacon, Great Hill Blue, Avocado, Dried Cranberries, Egg and Grilled Chicken, White Balsamic
A1 MIXED GREENS GF/V 14 Chef's blend with tomatoes, cucumbers, shaved vegetable and white balsamic vinaigrette	KALE SALAD GF/VEG 15 Beets, Carrots and Pepitas with Curry Yogurt Dressing

ADD TO YOUR SALAD
GRILLED CHICKEN 10 SHRIMP 10 SALMON 12 BEEF MEDALLIONS 12 LOBSTER 20

PIZZA & FLATBREAD

PIZZA ARMETTA 21 Add Pepperoni, Mushroom, Sausage, Peppers or Onions for \$2 each
A1 FLATBREAD VEG 15 Balsamic Onions, Grape Tomato, Fontina Cheese, Zucchini Ribbons

VEG VEGETARIAN | V VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

PARTIES OF 6 OR MORE WILL BE SUBJECT TO A SERVICE CHARGE OF 20%. 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 FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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HAND HELDS

STEAK N CHEESE 22

Seared Petite Steaks, Caramelized Onions, Mushrooms and Brie Spread, Onion Jus

LOBSTER GRILLED CHEESE 36

Gruyere, Roasted Lobster, Pesto Aioli, Brioche

SALMON SANDWICH 24

Fresh and Pastrami Smoked Salmon, Pesto Aioli, Lettuce, Tomato, Onion on Multigrain

CHEDDAR AND BACON BURGER* 22

Grass Fed, Vermont Cheddar, Tomato, HRB Spicy Sauce

NEW ENGLAND CLUB SANDWICH 18

Shaved Turkey, Cranberry Mayo, Cob Bacon, Avocado on Multigrain

CHIPOTLE GRILLED CHICKEN SANDWICH 22

Cilantro Lime Marinade, Chipotle Aioli, Avocado, Toasted Bulkie Roll

PASTA

SEAFOOD LINGUINI MACCHIATO 34

Clams, Mussels, Calamari, Shrimp, Pink Wine Sauce, Basil

VEGETABLE RISOTTO GF/VEG 24

Pecorino Cheese, Seasonal Roasted Vegetables and Herbs

SHRIMP AND PENNE PUTTANESCA 32

Shrimp, Capers, Olives, Tomato, Anchovies

BUTTERNUT RAVIOLI VEG 28

Balsamic Braised Garlic and Shallots, Cream and Blue Cheese Crumble

ADD TO YOUR PASTA

GRILLED CHICKEN 10 SHRIMP 10 SALMON 12 BEEF MEDALLIONS 12 LOBSTER 20

MAINS

CHICKEN PARMIGIANO REGGIANO 28

Breaded Chicken Cutlet, Tomato Sauce, Shaved Parmigiano Reggiano, Linguine

MUSTARD GLAZED SALMON GF 36

Crunchy Kale Salad with Yogurt, Cranberries and Toasted Pumpkin seeds

BOSTON BAKED SCROD 30

Ritz Cracker Crumbs, Lemon Butter, Mashed Potatoes and Broccoli

ROASTED CHICKEN GF 32

Haricot Vert, Carrots and Simple Mashed Potatoes

CHICKEN FRANCAISE 28

Breaded, White Wine Lemon Butter, Linguine

FISH & CHIPS 28

Crispy Coleslaw, Lemon and Tartar

IRISH BEEF STEW 35

Guinness Braised Beef with Parsnips, Carrots, Potatoes and Hearty Herbs

SIDES

PASTA AND SAUCE VEG 9

Penne, Rigatoni or Linguine with Tomato Sauce

MASHED POTATO GF/VEG 9

Creamy Yukon Gold

BROCCOLI GF/VEG 9

Steamed & Buttered

SAUTÉED SPINACH GF/VEG 9

EVOO and Garlic

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