

AVENUE ONE

DINNER

STARTERS

NEW ENGLAND CLAM CHOWDER 14
Traditional New England Style

CHICKEN DUMPLINGS 18
Sambal Mayo and Soy Glaze

A1 FLATBREAD VEG 15
Balsamic Onions, Grape Tomato, Fontina Cheese,
Zucchini Ribbons

CAESAR 16
Shaved Parmesan, Garlic Crouton

FRIED PICKLE BOMBS VEG 15
Chermoula Dip

CHICKEN WINGS GF 20
Hot Honey Lime or Traditional Buffalo Style

TOMATO SOUP V 12
Sage Garlic Oil, Crostini

CHARCUTERIE N 24
Cured Meats, Cheeses, Spreads and Breads

A1 MIXED GREENS N/GF/V 14
Chef's Blend with Honey Roasted Pears, Crispy Parsnips,
Autumn Spiced Walnuts, Apple Cider Dressing

CAPRESE GF/VEG 14
White Balsamic, Microgreens

FRIED CALAMARI 20
Lemon Aioli, Togarashi Seasoned, Hot Honey Drizzle

LAMB KOFTA 18
Smoked Eggplant, Yogurt Sauce, Sumac Onions and Lavash

SIGNATURE PLATES

BOSTON LOBSTER ROLL 40
Hot Buttered or Chilled Dill Salad

FISH & CHIPS 30
Crispy Coleslaw, Lemon and Tartar

CHICKEN PARMIGIANO REGGIANO 30
Breaded Chicken Cutlet, Tomato Sauce,
Shaved Parmesan Reggiano, Linguine

LOBSTA MAC & CHEESE 42
Four Cheese Blend, Cavatappi and Roasted Lobster

HANDHELDS

STEAK SANDWICH 24
Seared Petite Steaks, Caramelized Onions,
Mushrooms and Brie Spread, Onion Jus

GRILLED CHICKEN SANDWICH 22
Chermoula Marinaded Chicken, Berbere Mayonnaise,
Garlic Toun and Avocado

NEW ENGLAND CLUB SANDWICH 18
Shaved Turkey, Cranberry Mayo, Cobb Bacon,
Avocado on Multigrain

CHEDDAR AND BACON BURGER* 22
Grass Fed, Vermont Cheddar, Tomato, HRB Spicy Sauce

ENTREES

NEW ENGLAND COBB SALAD GF 22
Cobb Bacon, Great Hill Blue, Avocado, Dried Cranberries,
Egg and Grilled Chicken, White Balsamic

PIZZERIA ARMETTA 21
Add Pepperoni, Mushroom, Sausage, Peppers or Onions
For \$2 each

BOSTON BAKED SCROD 32
Ritz Cracker Crumbs, Lemon Butter,
Mashed Potatoes and Broccoli

MAPLE MUSTARD GLAZED SALMON GF 36
Butternut Puree, Chili Roasted Potatoes

AUTUMN SQUASH RAVIOLI VEG 26
Roasted Mushroom, Black Garlic Cream and Sage Oil

SESAME CRUSTED TOFU GF/V 22
Fried Eggplant, Jasmine Rice and Green Curry

BISTRO STEAKS GF 35
Mashed Potatoes, Sautéed Mushrooms, Red Wine Reduction

BRICK CHICKEN GF 32
Herb de Provence, Mashed Potatoes, Natural Jus

RAMEN BOWL 26
Coconut Tori Paitan Broth, Soy Egg, Mushrooms, Corn, Noodles
Choice of Beef Brisket or Chicken.
Add Shrimp for \$10

ADD TO YOUR SALAD OR ENTREE

GRILLED CHICKEN 10 | SHRIMP 10 | SALMON 12 | STEAK 12 | LOBSTER 20
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. OUR BREADS MAY CONTAIN NUTS AND ARE PRODUCED IN A FACILITY THAT ALSO PROCESSES NUTS. 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 BORN ILLNESS.