

AVENUE ONE

LUNCH

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER 14
Traditional New England Style

CAPRESE GF/VEG 14
White Balsamic, Microgreens

TOMATO BEAN SOUP GF/VEG 12
Stewed Tomato Broth, Fennel, White Cannellini

CAESAR 16
Shaved Parmesan, Garlic Crouton

STEWED CLAMS AND MUSSELS 20
Mussels and Clams, Tomato Wine Broth, Basil, Pepperoncino

SPINACH SALAD VEG 16
Ricotta Salada, Tomato, Balsamic Onions, Toasted Farro

ARANCINI VEG 11
Sicilian Rice Balls with Fontina and Pecorino Cheeses,
Ricotta and Pomodorini

A1 MIXED GREENS GF/V 14
Chef's blend with tomatoes, cucumbers, shaved vegetable
and white balsamic vinaigrette

EGGPLANT ROLLATINI VEG 16
Breaded and Stuffed with Ricotta, Spinach, Pomodorini

KALE SALAD GF/VEG 15
Beets, Carrots and Pepitas with Curry Yogurt Dressing

PIZZA & HANDHELDs

PIZZA ARMETTA 21
Add Pepperoni, Mushroom, Sausage, Peppers or Onions
for \$2 each

CHEEDED & BACON BURGER 22
Grass Fed, Vermont Cheddar, Tomato, HRB Spicy sauce

MEATBALL PARMESAN 18
Beef, Pork and Veal, Toasted Three-Cheese Semolina

SALMON SANDWICH 24
Fresh and Pastrami Smoked Salmon, Pesto Aioli, Lettuce,
Tomato, Onion on Multigrain

CHIPOTLE GRILLED CHICKEN SANDWICH 22
Cilantro Lime Marinade, Chipotle Aioli, Avocado,
Toasted Bulkie Roll

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

LOBSTER GRILLED CHEESE 36
Gruyere, Roasted Lobster, Pesto Aioli, Brioche

STEAK N CHEESE 22
Seared Petite Steaks, Caramelized Onions, Mushrooms and
Brie Spread, Onion Jus

MAINS

CHICKEN CUTLET SALAD 22
Crispy Romaine, Shaved Reggiano, Warm Balsamic, Grape
Tomato, Balsamic Onion

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

VEGETABLE RISOTTO GF/VEG 24
Pecorino Cheese, Seasonal Roasted Vegetables and Herbs

FISH & CHIPS 28
Crispy Coleslaw, Lemon and Tartar

SHRIMP AND PENNE PUTTANESCA 32
Shrimps, Capers, Olives, Tomato, Anchovies

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

VEG VEGETARIAN | V VEGAN | GF GLUTEN FREE

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.