

AVENUE
one

Food and Drink

Beer Selections

Domestics 7

Yuengling

Yuenling Flight

Miller Light

Coors Light

Premiums 8

Heineken

Heineken 0

Corona Extra

White Claw Hard Seltzer

Downeast Cider

Locals and Neighbors 9

Fiddlehead IPA 16oz

Allagash White 16oz

Draft Selections 9

Sam Adams Boston Lager

Sam Adams Seasonal Offering

Sam Adams Brick Red

Jacks Abby Pilsner

Harpoon IPA

Stone IPA

Blue Moon

Guinness

Desserts & Coffees

Boston Cream Pie 8

Tiramisu 8

Gluten Free Chocolate Cake 8 

with Raspberry Sauce

Cheesecake with Seasonal Berries 8

Richardson Farms Ice Cream 7

Two Scoops of Vanilla, Chocolate or Strawberry

New England Coffee 7

Tazo Teas 5

Espresso 4 | Double 5

Cappuccino | Latte 7

Mains cont.

Grilled Sea Scallops 38 

Pork belly, butternut puree, pomegranate balsamic glaze

Braised Short Rib 40 

Mashed potatoes, portabella, red wine jus and buttered broccoli



AVENUE_ONE_RESTAURANT

 **Gluten Free Item**  **Vegetarian**

House Signature Cocktails

Ginger Mule –15

Ginger Tea Infused Tito's Vodka, Ginger Beer,
Lime Juice, Simple Syrup

DTX Cosmo – 16

Ketel One Botanicals, Solerno, Cranberry & Lime Juice

Elderflower Splash– 15

Sparkling B.G.M Brut, St. Germain

Bulleit Rye Manhattan– 17

Bulleit Rye, Sweet Vermouth, Angostura Bitters, Cherry

Spicy Revel Margarita - 17

Revel Blanco, Jalapeno, Cointreau, Lime Juice

Negroni '47 – 17

Monkey 47 Gin, Campari, Sweet Vermouth, Orange Peel

Avenue Old Fashioned—15

Buffalo Trace Bourbon, Angostura Bitters,
fresh Orange Peel

Dusse Sidecar– 16

Dusse, Cointreau, Lemon Juice

Hibiscus Margarita– 16

Hibiscus Tea Infused Don Julio, Cointreau, Lime Juice

Back Bay Spritz– 16

LaMarca Prosecco, Aperol, Soda Water, Orange Peel

North End Martini– 16

Vodka, Kahlua, Espresso
Add Baily's +3

White Wines

Sparkling Whites/Champagne

	G	B
Canvas by Michael Mondavi, California	12	48
Moscato, Innocent Bystander, Yarra Valley, Australia	13	52
McBride Sisters, B.G.M. Brut NV, New Zealand	13	52
Villa Sandi, Prosecco, Treviso, Italy	13	52
La Marca, Prosecco, Veneto, Italy	14	56
McBride Sister Brut Rose, California	20	80
Moet & Chandon, Brut Imperial, Champagne, France		125

Sauvignon Blanc

The Crossings, Marlborough, New Zealand	13	52
The Seeker, Marlborough, New Zealand	14	56
McBride Sisters, Marlborough, New Zealand	16	60
Orion Swift Blank Stare, Russian River California		92

Pinot Grigio

Canvas by Michael Mondavi, Delle Venezie, Italy	12	48
Pighin Friuli, Venezia Giulia, Italy	14	54
Santa Margherita, Alto Adige, Italy		92

Chardonnay

Canvas by Michael Mondavi, California	12	48
Rodney Strong, California	13	50
Knock on Wood, Mouton Noir, Willamette Valley, Oregon	14	54
La Crema, Monterey, California	16	60
William Hill, Napa Valley, California		70

Rose/ Other Whites

Mcbride Sisters BGM Riesling, California	12	48
Chapoutier Belleruche Rose, Cotes Du Rhone, France	13	52
Love Drunk Rose by Mouton Noir, Oregon	14	56

Fish and Chips 24

Deep- Fried, crispy coleslaw, lemon, and tarter

Thin- Crust Pizza 18

Add pepperoni, mushroom, sausage, peppers, onions +2 each

Mains

Seafood Ravioli 32

Lobster and shrimp, pink vodka sauce

Katsu Pork 16

Panko-crust, rice and spicy broccoli

Mushroom Bolognese 25

Tomato, herbs and seasonal mushrooms, mafaldine

Smoked Cheddar Mac & Cheese 20

Which balsamic mushrooms 24, pulled chicken 28, or roasted lobster 32

Maple Mustard Salmon 32

Roasted beets, feta crumbs, fingerling potatoes

Roasted Chicken 29



All-natural, onion jus, seasonal vegetables, roasted garlic mashed potatoes

Baked Boston Scrod 28

Ritz cracker crumbs, mashed potatoes, lemon butter and broccoli

*NY Strip Steak 42

All- Natural, Madeira butter, Potato au gratin

 **Gluten Free Item**  **Vegetarian**

Parties of 6 or more will be subject to a service charge of 18%

Before placing your order, please inform your server if a person in your party has a food allergy.

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Salads

Spinach Salad 15

Feta, apples, beets, quinoa, roasted onions, orange yogurt dressing

Romaine Salad 15

Artichokes, olives, tomatoes and chickpeas, white balsamic dressing

Cesar Salad 15

Whole leaves, shaved parmesan, creamy dressing and garlic crouton

Rotisserie Chicken Salad 22

Kale, cranberries, butternut squash, almonds, mustard vinaigrette

Salmon Wedge 24

Chili lime, iceberg, blue cheese, tomato, red onion, citrus dressing

New England Cobb 22

Lettuce, chicken, avocado, cob– smoked bacon, edd, cranberry, Great Hill blue cheese

Add to any salad

Chicken 8, steak tips* 10, shrimp 10, grilled mushrooms 8 or lobster 20

Lighter Fare

Quesadilla 18

Chicken, mushroom, beef, or shrimp +2

*Mongolian Steak 25

Spicy tender tips, sesame vegetables

Red Wines

Pinot Noir

	G	B
Canvas by Michael Mondavi, California	12	48
The Seeker, Puy de Dome & Mediterranee, France	13	52
Maison Noir, OPP, Willamette Valley, Oregon	16	64
Meiomi, California	18	80
Boen Tri Appellation, California		85
Eternally Silenced, By Prisoner, California		110

Merlot

Silver Gate Vineyards, California	12	48
Los Osos, by J. Lohr, Paso Robles, California	15	60
Decoy, Napa Valley, California		80
Duckhorn, Napa Valley, California		135

Cabernet Sauvignon

Canvas by Michael Mondavi, California	12	48
Imagery, California	13	52
Murphy Goode, California	13	52
Cline Cellars, North Coast, California	16	64
Montes Estate Alpha, Colchagua Valley, Chile	18	72
Daou, Paso Robles, California		90

Other Reds

Shiraz, The Stump Jump, McLaren Vale, Australia	12	48
Cab/Syrah Blend, Palisades by Joel Gott, Washington	13	52
Malbec, Callia, Finca La Esperanza, Argentina	15	60
Syrah, Renegade by Ancient Peaks, California	16	64
Paraduxx by Duckhorn, Napa Valley, California		92

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Starters

Boston Clam Chowder 12

New England traditional style

Vegetable Soup 12  

Seasonal vegetables, herbs and beans

New England Crab Cakes 20

Remoulade, lemon and crispy slaw

Chicken Dumplings 18

Sriracha and soy dip

Spinach & Artichoke Dip 12 

Seasonal vegetables, herbs and beans

Fried Calamari 18

Pepperoncini and spicy tomato sauce

Tomato Mozzarella 15  

White balsamic and arugula microgreens

Pork Belly Tacos 16

Rice vinegar cabbage, ponzu sriracha

Sharable

Charcuterie 24

Select local cheeses, cured meats, crackers and spreads

Flatbread 15 

Mushroom, blue cheese, red onion and tomatoes

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Chicken wings 18

Smokey and sticky, blue cheese dip

Beer Batter Chicken 20

Samuel Adams beer batter, crispy coleslaw, mesquite ranch

Handhelds

Chicken Sandwich 16

Grilled breast, pesto aioli, fresh mozzarella and tomatoes

Turkey Club Sandwich 16

Bacon, multigrain, avocado, tomato and lemon aioli

Tacos 20

Choice of fish, chicken, beef, mushroom or shrimp +2

* Cheddar Bacon Burger 18

Twin Patties, cheddar, tomato and HRB spicy sauce

Salmon Sandwich 20

Fresh-smoked salmon pieces, pesto aioli, multigrain bread

Lobster Grilled Cheese 28

Gruyere, roasted lobster, pesto aioli, brioche

 **Gluten Free Item**  **Vegan Friendly**

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