

HOUSE SPECIAL

WHITE *Sangria*



Light.
Refreshing.
Perfect for Summer.

\$18

AVENUE
— o n e —

06/03/2026

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Food and Drink



BEER

DRAFT

Sam Adams Boston Lager	9
Stella Artois	9
Blue Moon	9
Harpoon IPA	9
Sam Adams Brick Red	9
Modelo Especial	9
Fiddlehead IPA	9
Guinness	9

BOTTLE

Budweiser	8
Bud Light	8
Michelob Ultra	8
Miller Lite	8
Coors Light	8
Heineken	9
Corona Extra	9

FEATURED LOCAL BREWS

Cisco Whale's Tail 12oz 10
Nantucket, Massachusetts | English-style Pale Ale 5.6% abv

Allagash White 16oz 11
Portland, Maine | Belgian-style Wheat 5.2% abv

SELTZERS | RTD | CIDERS | NON-ALCOHOLIC

Downeast Cider (5.1% abv) 9
Whiteclaw Hard Seltzer | Black Cherry (5% abv) 9
High Noon Hard Seltzer | Pineapple / Grapefruit (4.5% abv) 9
Owl's Brew | Black Cherry Pop (4.8% abv) 10
Owl's Brew | Chelsea Handler Pink/Yellow Lemonade (5% abv) 10
Owl's Brew | Lemon Mojito (5% abv) 13
Athletic Brewing | Run Wild | Non Alcoholic IPA 9
Athletic Brewing | Upside Down | Non Alcoholic Golden Ale 9
Heineken 0.0 | Non Alcoholic Pale Lager 9

DESSERT AND COFFEE

BOSTON CREAM PIE 9
A New England Classic

LEMON BLUEBERRY CAKE 9
Warm with Whipped Cream and Blueberry Compote

DARK CHOCOLATE CAKE *GFV* 9
Raspberry Sauce and Fresh Berries

CRUSTLESS CHESSECAKE *GF* 9
Gluten Free with Seasonal Berry and Raspberry and Chocolate Sauce

DUBAI CHOCOLATE AND PISTACHIO CRUNCH CAKE 9
Richardson's Pistachio Ice Cream

APPLE CRUMBLE PIE 9
Warm with Caramel and Vanilla Ice Cream

RICHARDSON FARM ICE CREAMS 8
A local Favorite Two Scoops of Vanilla, Chocolate, Strawberry or Pistachio

LAVAZZA COFFEES 7
HARVEY & SONS TEAS 5
ESPRESSO 4 | DOUBLE 5
CAPPUCINO | LATTE 7

LIMITED WINES BY THE BOTTLE

REDS

Oyster Bay Merlot, New Zealand	50
Schug Pinot Noir, California	52
Borgo Scopeto Chianti, Italy	52
Andrew Murray 2014 Syrah, California	52
Montes Alpha, Colchagua Valley, Chile	58
Ferrari Carrano Cabernet Sauvignon, California	58
Orin Swift 8 Years in the Desert Red Blend, California	80
Orin Swift Abstract Red Blend, California	80
Eternally Silenced by The Prisoner Pinot Noir, California	92
Paraduxx Red Blend, Napa, California	92
Cakebread Cabernet Sauvignon, California	110

WHITES

Chehalem Willamette 2016 Unoaked Chardonnay, Oregon	52
MacMurray Pinot Gris, California	52
Black Girl Magic Riesling, California	58
Durnberg Grüner Veltliner, Austria	58
Brown Family 2017 Grenache Rose, Washington	58
Loveblock Sauvignon Blanc, Marlborough, New Zealand	58

SIGNATURE COCKTAILS

MAESTRO SIDE CAR 18

Maestro Dobel Reposado Tequila | Cointreau | Lemon Juice

GINGER MULE 18

Ginger Tea Infused Tito's Vodka | FeverTree Ginger Beer | Lime Juice

HIGH WEST MANHATTAN 18

High West Double Rye | Sweet Vermouth | Angostura Bitters | Cherry

SPICY PATRON MARGARITA 20

Patron Silver Tequila | Jalapeno | Cointreau | Lime Juice

NEGRONI "1830" 20

Tanqueray Gin | Campari | Sweet Vermouth | Orange Peel

AVENUE OLD FASHIONED 19

Maker's Mark Bourbon | Angostura Bitters | Fresh Orange Peel

HIBISCUS MARGARITA 19

Hibiscus Tea Infused Dos Hombres Mezcal | Cointreau | Lime Juice

NORTH END MARTINI 19

Smirnoff Vodka | Kahlua | Espresso | Add Baily's +3

SIGNATURE COCKTAILS

BEEFEATER GIN FIZZ 18

Beefeater Gin | St Germain | Mionetto Prosecco | Lemon

ARCTIC BERRY SPRITZ 20

Grey Goose Vodka | Chambord | Pineapple Juice | Canvas Brut

DIPLOMATIC PUNCH 18

Diplomatico Reserva Rum | Amaretto | Cranberry Juice

SEASONAL SANGRIA 16

Canvas Red | Seasonal Fruits

MOCKTAILS

ELECTRIC PUNCH 15

Pineapple | Orange | Cranberry Juice | Fever-Tree Sicilian Lemonade

MISS DAISY 15

Hibiscus tea | Triple-Sec Syrup | Sour Mix | Lime Juice | Fever-Tree Ginger Beer

GOLDEN HOUR COOLER 15

Apple Juice | Orange Juice | Fresh Lemon Juice | Fever-Tree Ginger Beer

Mocktail Club® RTD Bali Breeze 16

Coconut | Lychee | Lemongrass

Mocktail Club® RTD Capri Spritz 16

Pomegranate Juice | Cranberry Shrub | Decaffeinated Tea | Lemongrass

ENTREES

BOSTON BAKED SCROD 32

Ritz Cracker Crumbs, Lemon Butter, Mashed Potatoes and Broccoli

CHICKEN PARMIGIANO REGGIANO 30

Breaded Chicken Cutlet, Tomato Sauce, Parmigiano Reggiano, Linguine

SPINACH AND CHEESE RAVIOLI VEG 26

Lemon Mushroom Broth and Stewed Vegetables

PINEAPPLE HALLOUMI SKEWERS VEG/GF 20

Tandoori Marinated, Wilted Spinach, Crunchy Chickpeas

NEW ENGLAND COBB SALAD GF 22

Cob Bacon, Great Hill Blue, Avocado, Dried Cranberries, Egg and Grilled Chicken, White Balsamic

JALAPENO MAPLE GLAZED SALMON GF 36

Carot Puree and Crispy Potatoes with Feta Crumbles

FISH & CHIPS 30

Crispy Coleslaw, Lemon and Tartar

PIZZA ARMETTA 21

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

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 foodborne illness, especially if you have certain medical conditions.

ENTREES

BOSTON LOBSTER ROLL 40

Hot Buttered or Chilled Dill Salad

STEAK SANDWICH 24

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

SALMON SANDWICH 24

Fresh Salmon, Pesto Aioli, Lettuce, Tomato, Onion on Multigrain

NEW ENGLAND CLUB SANDWICH 18

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

CHEDDAR AND BACON BURGER* 22

Grass Fed, Vermont Cheddar, Tomato, HRB Spicy Sauce

CHIPOTLE GRILLED CHICKEN SANDWICH 22

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

GRILLED HAM AND CHEESE 22

Cure 81 Ham, Cranberry Aioli, Sliced Apples, Balsamic Onions

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

WHITE WINES

SPARKLING WHITE | CHAMPAGNE

G B

Canvas by Michael Mondavi, California 16 60

McBride Sisters Brut Rose 84

Mionetto, Prosecco, Trivisio, Italy 16 60

Chandon Brut Rose, Napa, California 110

Moet & Chandon, Brut Reserve Imperial, France 130

Veuve Clicquot Yellow Label, Reims, France 140

Maschio Zero, Alcohol-Free 14 45

SAUVIGNON BLANC

The Crossings, Marlborough, New Zealand 15 54

Benziger Family Vineyards, Monterey, California 16 58

Squealing Pig, Marlborough, New Zealand 63

Kim Crawford, Marlborough, New Zealand 17 62

PINOT GRIGIO

Canvas by Michael Mondavi, Delle Venezie, Italy 14 54

Banfi Le Rime, Toscana, Italy 15 58

Santa Margherita, Alto Adige, Italy 82

CHARDONNAY

Canvas by Michael Mondavi, California 14 54

Kendall Jackson, California 15 58

Mer Soleil "Reserve", Monterey, California 19 90

Louis Latour, "Grand Ardeche", Burgundy, France 65

Hess Collection, Napa, California 21 100

OTHER NOTEWORTHY WHITES

Chateau Ste. Michelle Dry Riesling, Columbia Valley, WA 15 58

RED WINES

ROSE

	G	B
La Vielle Ferme, Rose, Cotesde Provence, France	14	54
Avaline, Rose, Cotes Du Rhone, France	16	75
Chapoutier Bellerouche, Rose, Cotes Du Rhone, France		60

PINOT NOIR

Canvas by Michael Mondavi, California	14	54
The Seeker, Puy deDôme&Méditerranée, France	15	58
Meiomi, California	18	80
Neilson, Santa Barbara, California	17	75
Portlandia, Willamette, Oregon		82
Boen Tri Appellation, California		95

CABERNET SAUVIGNON

Canvas by Michael Mondavi, California	14	54
Martin Ray Vineyards, California	16	70
Paso d'Oro, Paso Robles, California	18	80
Caymus Bonanza, California	19	85
Banshee, Sonoma, California		85
Daou, Paso Robles, California		90
JUSTIN, Paso Robles, California		110

OTHER INTERESTING REDS

Shiraz, The Stump Jump, McLaren Vale, Australia	14	60
Malbec, Frontera, Colchagua Valley, Chile Red Blend	14	55
Decoy by Duckhorn, California Red Blend	16	64
The Prisoner, California Red Blend		100
Quilt Thread count, California		70

SOUPS | STARTERS

NEW ENGLAND CLAM CHOWDER 14

Traditional New England Style

SUMMER TOMATO SOUP V 12

Stewed Tomato Broth, Fennel, White Cannellini

CHICKEN WINGS 20

Choose Between Jalapeno Maple Glaze or Traditional Buffalo Style

MEATBALLS 18

Beef, Pork and Veal, Fresh Ricotta, Tomato Sauce

CHARCUTERIE 24

Cured Meats, Cheeses, Spreads and Breads

CHICKEN DUMPLINGS 18

Sambal Mayo, Soy Glaze

FRIED CALAMARI 20

Pepperoncini, Spicy Tomato Sauce

A1 FLATBREAD VEG 15

Balsamic Onions, Grape Tomato, Fontina Cheese. Zucchini Ribbons

SMASHED CRISPY POTATOES 15

With Feta, Dill, Bacon and Mesquite Ranch

FRIED DILL PICKLE CHEESE BOMBS VEG 15

Hot Honey Sriracha Dip

A1 MIXED GREENS GF/V 14

Chef's Blend with Tomatoes, Cucumbers, Shaved Vegetables,
White Balsamic Vinaigrette

CAESAR 16

Shaved Parmesan, Garlic Crouton

CAPRESE GF/VEG 14

White Balsamic, Microgreens

ADD TO YOUR SALAD or PASTA

GRILLED CHICKEN 10 | SHRIMP 10 | SALMON 10 | STEAK 12 | LOBSTER 20