

POTTED & PRESERVED

SERVED WITH GRILLED BAGUETTE

- SPICY WHIPPED FETA · 5
MAINE MUSSELS ESCABECHE · 6
DAILY RILLETES · 7
MUSHROOM PÂTÉ · 8
ROASTED GARLIC & WHITE BEAN · 4

STARTERS

- PIZZA SHOP GREEK SALAD
little gem lettuce, cukes, olives, feta · 11
WARREN PEAR & CELERY SALAD
pecorino, walnuts, balsamic · 12
CHOPPED BEET SALAD
stilton, red grapes, hazelnuts · 13
SPLIT PEA SOUP
nueske's bacon · 9
HOUSE-MADE GEMELLI
spicy tuna pomodoro & breadcrumbs · 14
SMOKED FISH FRITTERS
spicy tartar sauce · 12
BAKED PROVOLONE & MORTADELLA
a&j king sourdough · 12
SMOKED BEEF CHEEK MARMALADE
grilled country bread & horseradish · 14
CRISPY PORK RIBS
honey za'atar glaze & labne · 15

MAINS

- SPICE-ROASTED SQUASH · tahini, pomegranate, farro, pine nuts · 21
ARCTIC CHAR · roasted carrots, turnips, pickled shallots · 24
MOULES FRITES · one lb maine mussels, beer, mustard, caraway, fries · 21
PORTUGUESE FISH STEW · monkfish, littleneck clams, potatoes, escarole, aioli · 27
CALABRIAN ROASTED ½ CHICKEN · pepperonata, anson mills polenta, braised kale · 22
CHORIZO CAZUELA · stewed chickpeas, swiss chard, hard-boiled egg · 23
BW CHEESEBURGER · grafton cheddar, bacon, secret sauce, bibb lettuce, fries · 15

GRILLED

SERVED À LA CARTE

- 10 OZ FLANK STEAK
chimichurri · 18
LONG-BONE PORK CHOP
apricot & cherry mostarda · 26
WHOLE BRONZINO
salmoriglio · 30
20 OZ BONE-IN N.Y. STRIP
marrow-horseradish butter · 44
LAMB SKEWER
tzatziki · 24
½ SPANISH OCTOPUS
salsa verde · 50

SIDES

TO SHARE (OR NOT)

- CHARRED BROCCOLI · 8
salsa rossa
GARLICKY BRAISED GREENS · 8
CAST IRON CORNBREAD · 8
honey-tabasco butter
ROOT VEGETABLE AU GRATIN · 8
sweet potatoes, celery root, parsnip
FRENCH FRIES · 8
roasted garlic aioli

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.
PLEASE INFORM THE SERVER OF ANY FOOD ALLERGIES IN YOUR PARTY.

Buttonwood 