

POTTED & PRESERVED

SERVED WITH GRILLED BAGUETTE

- SPICY WHIPPED FETA · 5
MUSHROOM CONSERVA · 8
MARINATED OCTOPUS SALAD* · 8
ROASTED GARLIC & WHITE BEAN · 4
DAILY RILLETTES · 7

STARTERS

- PIZZA SHOP GREEK SALAD
little gem lettuce, cukes, olives, feta · 11
CAVATELLI
nettle pesto, maitakes, ricotta salata · 14
PEAR & CELERY SALAD
pecorino, walnuts, aged balsamic · 12
GEMELLI
spicy tuna pomodoro & breadcrumbs · 14
CHOPPED BEET SALAD
stilton, red grapes, hazelnuts · 13
SMOKED FISH FRITTERS*
spicy tartar sauce · 12
ANSON MILLS FARRO & PARSNIP SOUP
pancetta & herb pistou · 9
STUFFED MUSHROOMS
spanish chorizo breadcrumbs & manchego · 13
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
SPICY NEW BEDFORD FISH STEW* · monkfish, littleneck clams, potatoes, tomato, aioli · 27
ROASTED ½ CHICKEN · pepperonata, anson mills polenta, braised kale · 22
CHORIZO CAZUELA · stewed chickpeas, swiss chard, hard-boiled egg · 23
BW CHEESEBURGER* · cheddar, bacon, secret sauce, bibb lettuce, fries · 15

GRILLED

SERVED À LA CARTE

- COLOSSAL SHRIMP*
chili butter · 34
10 OZ FLANK STEAK*
chimichurri · 18
WHOLE BRANZINO*
fennel-green olive relish · 30
LAMB KOFTE*
tzatziki · 21
TOMAHAWK PORK RIB CHOP*
apricot & cherry mostarda · 26
20 OZ BONE-IN RIBEYE*
marrow-horseradish butter · 44

SIDES

TO SHARE (OR NOT)

- CHARRED BROCCOLI · 8
salsa rossa
ROOT VEGETABLE AU GRATIN · 8
sweet potatoes, celery root, parsnip
GRILLED ESCAROLE* · 8
caesar aioli
FRENCH FRIES* · 6
roasted garlic aioli
CAST IRON CORNBREAD · 6
honey-tabasco butter

*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 