

POTTED & PRESERVED

SERVED WITH GRILLED BAGUETTE

SPICY WHIPPED FETA · 6
BERBERE-SPICED RED LENTILS · 6

MARINATED OCTOPUS SALAD* · 8
DEVILED HAM SALAD · 8

STARTERS

SNAP PEA SALAD · treviso & ricotta salata · 13
CAULIFLOWER SALAD · pine nuts, spiced honey, sumac · 12
PIZZA SHOP GREEK SALAD · little gem lettuce, cukes, olives, feta · 12
ROASTED GARLIC SOUP · crispy parsnips · 9
GREEN GARLIC CAMPANELLE · clams, chili, breadcrumbs · 15
STUFFED MUSHROOMS · spanish chorizo breadcrumbs & manchego · 14
CRISPY PORK RIBS · honey za'atar glaze & labne · 15

MAINS

ENGLISH PEA PANCAKES · maitake mushrooms, quinoa-pistachio crumble · 23
FAROE ISLAND SALMON* · fingerling potatoes, english peas, green goddess · 24
MOULES FRITES* · one lb maine mussels, beer, mustard, caraway, fries · 22
NEW BEDFORD SEA SCALLOPS* · artichokes, vidalia onions, grape & almond salsa verde · 29
ROASTED ½ CHICKEN · bulgur, apricots, golden raisins, harissa · 23
ANDOUILLE SAUSAGE · red beans, tuscan kale, deviled egg · 24
BW CHEESEBURGER* · cheddar, bacon, secret sauce, bibb lettuce, fries · 16

GRILLED

SERVED À LA CARTE

SWORDFISH*
chili butter · 35
WHOLE BRANZINO*
fennel-green olive relish · 31

FLANK STEAK*
chimichurri · 18

LAMB KOFTE*
tzatziki · 23

TOMAHAWK PORK RIB CHOP*
cipollini onion & sour cherry agrodolce · 27

SIDES

TO SHARE (OR NOT)

CHARRED BROCCOLI · 8
salsa rossa

RAPINI · 8
chili flake

CAST IRON CORNBREAD · 6
honey-tabasco butter

SPRING ONIONS · 7
green romesco

ROASTED SPRING CARROTS · 8
almond tarator & pea tendrill pistou

FRENCH FRIES · 6
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 