

POTTED & PRESERVED

SERVED WITH GRILLED BAGUETTE

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

MARINATED OCTOPUS SALAD* · 9
CHICKEN LIVER MOUSSE · 6

STARTERS

SNAP PEA SALAD · treviso & ricotta salata · 13
LITTLE GEM SALAD · stilton & bacon vinaigrette · 14
MARBLE POTATO SALAD · haricots verts, french onion, black truffle · 14
ROASTED GARLIC SOUP · crispy parsnips · 9
GREEN GARLIC CAMPANELLE · clams, chili, breadcrumbs · 15
BROILED OYSTERS · chili butter · 16
CRISPY PORK RIBS · honey za'atar glaze & labne · 15

MAINS

ENGLISH PEA PANCAKES · maitake mushrooms, quinoa-pistachio crumble · 24
FAROE ISLAND SALMON* · fingerling potatoes, english peas, green goddess · 26
MOULES FRITES* · one lb maine mussels, crème fraîche, thyme, fries · 22
NEW BEDFORD SEA SCALLOPS* · artichokes, roasted shallots, grape & almond salsa verde · 29
ROASTED ½ CHICKEN · bulgur, apricots, golden raisins, harissa · 24
GARLIC SAUSAGE · spaetzle, fiddleheads, oyster mushrooms · 25
BW CHEESEBURGER* · cheddar, bacon, secret sauce, bibb lettuce, fries · 17

GRILLED

SERVED À LA CARTE

WHOLE BRANZINO*
salmoriglio · 31

FLANK STEAK*
chimichurri · 19

LAMB KOFTE*
tzatziki · 24

TOMAHAWK PORK RIB CHOP*
mango chutney · 27

SIDES

TO SHARE (OR NOT)

GRILLED ASPARAGUS · 9
sweet potato muhammara
CAST IRON CORNBREAD · 6
honey-tabasco butter

ROASTED SPRING CARROTS · 8
almond tarator & pea tendrils 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 