



SNACKS

- CARROT HUMMUS · walnut dukkah, sumac, pita · 12
- SMOKED SALMON DIP* · dill, capers, ritz crackers · 11
- STUFFED DATES* · blue cheese, bacon-onion jam · 10
- PEPPERONCINI QUESO · ricotta, feta, dill, lemon, sourdough · 13

STARTERS

- BURRATA* · pistachio pesto, kumquat-marmalade, prosciutto, sourdough · 22
- GREEK SALAD · romaine, cucumbers, kalamata olives, onion, radish, feta · 16
- ARUGULA SALAD · parmigiano-reggiano, lemon, olive oil · 14
- BRASSICA SALAD · kale, brussel sprouts, cabbage, broccoli, piquillo-pepper goat cheese, hazelnuts · 16
- CHICKEN WINGS* · vermont maple syrup, house teriyaki, scallions · 18
- PEI MUSSELS* · coconut broth, lime leaf, lemongrass, chiles, thai herbs · 22

MAINS

- GRILLED PORK CHOP* · polenta, charred broccolini, capers, calabrian chile butter · 35
- ROASTED FLUKE* · local parsnips, spring onion, asparagus, peas, meyer lemon · 38
- CHICKEN UNDER A BRICK* · sunchoke pureé, braised greens, morel mushrooms, marsala · 32
- PRIME BRANDT BEEF NY SIRLOIN* · potato pavé, red wine demi glace, arugula, pickled red onion · 49
- ROASTED SWEET POTATO · tahini greens, local turnip pureé, pistachio-ginger crisp · 28
- HOMEMADE SPAGHETTINI* · shrimp, pancetta, calabrian chiles, san marzano tomatoes · 22/34
- BW CHEESEBURGER* · cheddar, bacon, bibb lettuce, secret sauce & french fries · 24

SIDES

- CAST IRON CORNBREAD · honey-tabasco butter · 10
- FRENCH FRIES* · smoked pork tallow, herbs, parmesan, roasted garlic aioli · 10
- GRILLED BROCCOLINI · caesar, sourdough croutons, lemon · 11
- FRIED BRUSSEL SPROUTS · gochujang, sesame, lime · 12

51 Lincoln Street Newton MA · 617.928.5771
Executive Chef/Owner : Aaron DePaolo
Sous Chef: Ryan Bethel

Please note: For parties of 8 or more, an auto gratuity of 20% may be automatically applied as a 'service charge'. 100% of the service charge goes directly to our service staff - servers, bartenders, food runners, bussers . Additional gratuities are appreciated, but not required.

*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

HOUSE COCKTAILS

LINCOLN SUNSET · barr hill gin, elderflower, lemon, red wine float · 16
THE LAST EMPRESS · empress gin, yellow chartreuse, luxardo, lemon · 16
PENICILLIN · blended scotch, islay scotch, lemon, honey-ginger simple · 18
PAPER PLANE · bourbon, amaro nonino, aperol, lemon · 16
POM-TINI · vodka, dry curacao, pomegranate, lemon, absinthe · 16
TIGER ON THE HIGHLANDS · tequila blanco, passionfruit, lime, pineapple, honey · 16
REPOSADO & REPEAT · reposado tequila, chartreuse, lime, agave · 18

MOCKTAILS & NON-ALCOHOLIC

PINA NO-LADA · pineapple, coconut cream, lime, vanilla · 10
BLOOD-ORANGE MULE · blood orange juice, lime, simple, ginger beer · 8
GUINNESS 0.0 · non-alcoholic draught · 7
KIT · “on your mark” NA blonde ale · 6

WINE BY THE GLASS

**please ask your server for vintage related questions*

SPARKLING

DIORAMA · cava · penedès, spain · 13
SCARPETTA · rosé brut · venezia, italy · 14

WHITE

LA CALA · vermentino · sardinia · 14
KUMUSHA · sauvignon blanc · south africa · 15
CAMP · chardonnay · california · 15

ROSÉ

VILLA WOLF · pinot noir · pfalz, germany · 12

RED

CHEMISTRY · pinot noir · oregon · 15
TÈH · barbera blend · italy · 15
MRS · syrah blend · greece · 18
DANCING CROW · cabernet sauvignon · california · 15
LEVIATHAN · red blend · northern california · 22
IL BORRO TOSCANA · super tuscan · tuscan · 34

FEATURED SPIRITS

WhistlePig 12yr old world rye · 32
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Hillrock Solera aged Bourbon · 26
Green Spot Pot Still Leoville Barton Whiskey · 18
Volcán de mi Tierra X.A · 38

DRAFT BEER

STRONG SIDE · future self pale ale · 5.2% · 9
AERONAUT · robot crush pilsner · 5.1% · 9
ZERO GRAVITY · green state lager · 4.9% · 9
MAINE BREWING Co. · lunch ipa · 7% · 12
FIDDLEHEAD · new england style IPA · 6.2% · 9
WIDOWMAKER · blue comet IPA · 7.1% · 9
LONE PINE · portland pale ale · 5.2% · 9
ALLAGASH WHITE · belgian-style wheat beer · 5.2% · 9

CANNED/BOTTLED BEER

WIDOWMAKER · “devil’s staircase” ipa · 5% · 12
AUSTIN STREET · “patina” pale ale · 5.3% · 12
BRICK&FEATHER · “universal longitude” pale ale · 6% · 12
BLACK HOG · “cold pizza” dry hopped pilsner 5.5% · 9
STORMALONG · dry cider · 6.5% · 8
FOUR QUARTERS · “phaze” ipa · 6.5% · 11
BISSELL BROTHERS · “the substance” ipa · 6.6% · 12
MAST LANDING · “neon sails” ne ipa · 6.2% · 12
FOAM · “lovers rock” coffee porter · 6% · 11
FOAM · “built to spill” double ipa · 8% · 12
GLUTENBERG · “gluten free” pale ale · 5.5% · 10
GUINNESS · irish dry stout · 4.2% · 8
BEER'D · “whisker’d wit” · 5.2% · 10
TWO ROADS · “no limits” hefeweizen 5% · 8
SCHILLING · “alexander” czech pilsner · 5% · 10
ZERO GRAVITY · ‘mclighty’ light lager 3.2% · 6
BELL’S · ‘light hearted’ ipa · 4% · 7
MILLER HIGH LIFE · 4.6% · 5
HAMM’S · classic american lager · 4.7% · 4