



## SNACKS

- WALNUT MUHAMMARA · pomegranate molasses, sesame-walnut dukkah, pita · 12
- SMOKED SALMON DIP\* · dill, capers, ritz crackers · 11
- STUFFED DATES\* · blue cheese, bacon-onion jam · 10
- GOAT CHEESE SPREAD · cherry peppers, extra virgin olive oil, pinenuts, sourdough · 11

## 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
- SPINACH SALAD · allendale farm spinach, radish, snap peas, herb labneh, tahini, seeds · 17
- PARMESAN ARANCINI · alla vodka sauce · 12
- PEI MUSSELS\* · coconut broth, lime leaf, lemongrass, chiles, thai herbs · 22

## MAINS

- SPRING PEA RISOTTO · green garlic, pistachio pesto, burrata · 29
- GRILLED PORK CHOP\* · polenta, charred broccolini, capers, calabrian chile butter · 35
- ATLANTIC COD\* · local parsnips, spring onion, asparagus, peas, meyer lemon · 36
- CHICKEN UNDER A BRICK\* · sunchoke pureé, braised greens, mushrooms, marsala · 32
- PRIME BRANDT BEEF NY SIRLOIN\* · hand-cut fries, red wine demi glace, arugula, pickled red onion · 49
- 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: Peter Ducharme

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

PASSIONISTA · vodka, passionfruit, grapefruit, lemon, honey · 16  
MEYER SPRITZ · barr hill gin, meyer lemon, honey, soda · 16  
SPICY PALOMA · tequila blanco, ancho reyes verde, lime, grapefruit, agave · 16  
THE LAST EMPRESS · empress gin, yellow chartreuse, luxardo, lemon · 16  
PENICILLIN · blended scotch, islay scotch, lemon, honey-ginger simple · 18  
GUAVA SOUR · bourbon, lillet blanc, guava, lime · 16  
FERNET ABOUT IT · fernet, chartreuse, lime · 18  
WHITE SANGRIA · orange liqueur, rum, seasonal fruit · 15/35

## MOCKTAILS & NON-ALCOHOLIC

PINA NO-LADA · pineapple, coconut cream, lime, vanilla · 10  
PINEAPPLE EXPRESS · pomegranate, pineapple, ginger ale · 8  
CRANBERRY MULE · lime, simple, ginger beer · 8  
KIT · “on your mark” NA blonde ale · 6  
GUINNESS 0.0 · non-alcoholic draught · 7

## 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  
NISIA · verdejo · rueda · 14  
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 · 32

## FEATURED SPIRITS

WhistlePig 12yr old world rye · 32  
WhistlePig 10yr rye · 24  
Hillrock Solera aged Bourbon · 26  
Green Spot Pot Still Leoville Barton Whiskey · 18  
Volcán de mi Tierra X.A tequila · 34

## DRAFT BEER

VITAMIN SEA · elusive ne IPA · 6.8% · 9  
AERONAUT · robot crush pilsner · 5.1% · 9  
ZERO GRAVITY · green state lager · 4.9% · 9  
FIDDLEHEAD · new england style IPA · 6.2% · 9  
MAINE BREWING Co. · lunch ipa · 7% · 12  
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  
BRICK&FEATHER · “universal longitude” pale ale · 6% · 12  
BLACK HOG · “cold pizza” dry hopped pilsner 5.5% · 7  
BURLINGTON BEER · “elaborate metaphor” nepa 5.4% · 8  
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  
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