

SNACKS

– 7ea – 3 for 18

Squash, Currants,
Pecorino, Hazelnuts
Brown Butter

Chips & Three-Onion Dip*

Crostino of Roasted
Sunchoke, Lardo,
Sunflower

Heirloom Eggs, Pickled
Green Tomatoes,
Boquerones*

Smoked Cashews,
Currants & Rosemary

Ubiquitous Kale Salad,
Fennel, Creamy Pistachio

Grilled Cauliflower
Caponata, Sesame
Crackers

MARKET CRUDO*

Cauliflower Kimchee, Chili Oil,
Uni Aioli – 15

GRILLED CARROTS

House Yogurt, Spicy Honey,
Pistachio & Benne Granola – 8

ANSON MILLS FARRO GRAN ARSO & LEMON-ROASTED FIG

Montasio & Walnut Frico – 16

SMOKED MOOSABEC FARM MUSSELS*

Parsley Crostino, Tarragon, Aioli
– 13

PICKLED CORN PANCAKES

Buttermilk, Maple, Shishitos – 9

LITTLE GEM LEAVES

Cacio y Pepe, Croutons,
Sweet Lemon Pickles – 10

JANUARY.2014

MESQUITE TORTELLINI

Grilled Broccoli, Bianco Sardo &
Colatura – 13

LOCALLY FORAGED MUSHROOMS*

60-degree Egg, Pine Nut & Citrus
Crumble – 11

CHICKEN FRIED LOCAL RABBIT*

Celery, Apple, Blue Cheese,
Chili Oil – 14

SALT COD & TURNIP BRANDADE

Chick Pea, Fennel Cracker
Pickled Mustard Seeds – 13

GRILLED STRIPED BASS*

Smoked Celery Root Remoulade,
Pickled Ramps – 16

LOCAL CATCH*

On the Plancha, with thoughtful
sides... – MARKET PRICE

CLAMS FROM PAT WOODBURY

Smoked Pig's Tail, Parsley & Chili
Toast – 15

ALDEN & HARLOW

HARVARD SQ

WHOLE WHEAT PASTA

Honey, Sunchoke, Parsley,
Manchester Cheese – 14

ISLAND CREEK OYSTER GRATIN

Uni, Creamed Leeks & Guanciale
– 16

SECRET BURGER*

(limited availability)
Our 8oz House Creekstone Grind,
Your Faith, House Made Roll – 14

GRILLED LAMB SIRLOIN*

Cocoa Rub, Grilled Carrot &
Coriander Mash, Ramp Puree
– 16

CRISPY BERKSHIRE PORK BELLY

Cold Smoked Grits, Roasted
Kumquat, Earl Grey Cure... – 13

CREEKSTONE FARMS NEW YORK STRIP*

Marrow, Fennel, Blood Orange
– 80Z 19 or 160Z 34

WOOD ROASTED BEEF NECK

Parsnips, Vinegar,
Radishes – 12

HICKORY SMOKED BLOOD PUDDING

Carolina Gold Rice, Figs,
Romesco – 10

GRILLED FOIE GRAS

Spiced Fruit, Sherry Vinegar,
Warm Crumpet – 17

Chef/Owner: Michael Scelfo

It's all done in house, friends are noted & we use local when we can...

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. | Before placing your order please inform your server if anyone in your party has a food allergy.

COCKTAILS

MCGREGOR'S GARDEN

Fighting Cock Bourbon, Spiced Parsnip Puree, Benedictine, lemon – 10

THE SANDHILL CRANE

St. George Terroir Gin, Herbed Cranberry Shrub, Vermont Maple, Lime – 11

CARTIER'S DISCOVERY

Rittenhouse Rye, House Roasted Pumpkin Vermouth, Dry Curacao, Santa Maria Al Monte – 12

COUNTDOWN

Aylesbury Duck Vodka, Honeyed Kumquat, Cinnamon, and Lemon – 11

HOT TIGER'S MILK

House Spiced Rum, Demerara Rum, Coconut, Honey, Bitters, Cinnamon & Orange Oil – 10

RIVER RUN

Bonded Applejack, Dry Oloroso Sherry, House Bitter, Demerara, and a touch of Brine – 10

GOLDING'S BASTARD

Chinook Hop infused Mezcal, Pimms, Demerara, Lime, Ginger Beer – 11

DR. ZAIUS

Privateer Silver and Old Monk Rums, Banana, Pineapple, Lime, Angostura Bitters – 11

THE BELL TOWER

Rye Whiskey, Cognac, Carpano Antica, Green Chartreuse, Rosemary & Ginger Essence – 11

SPIRITOUS DRAFT

AH HOUSE BITTER

Alpine Style – 7

NOYES' FIREPLACE

Blended Scotch, Roasted Chestnut Infused Maple Liqueur, Swedish Punch, Mole Bitters – 10

BEER

DRAFT

BLATANT IPA – 6

JACK'S ABBY SMOKE & DAGGER – 6

WHITE BIRCH BELGIAN PALE ALE – 8

SIXPOINT THE CRISP – 8

IPSWICH OATMEAL STOUT – 6

NOTCH CERNE PIVO – 6

ASK US ABOUT OUR ROTATING BEERS

BOTTLES

FULL SAIL AMBER ALE – 6

BAHNHOF BERLINER WEISSE – 8

NOTCH PILSNER – 5

FOOLPROOF ROBUST PORTER – 6

21ST AMENDMENT BACK IN BLACK – 6

SLUMBREW ATTIC & EVES BROWN ALE – 18

DARK HORSE FORE SMOKED STOUT – 7

MYSTIC DAY OF DOOM QUAD – 18

STILLWATER STATESIDE SAISON – 8

FIRESTONE WALKER DOUBLE JACK IPA – 8

THE TAP SASSY RABBIT RYE – 14

MIKKELLER JACKIE BROWN – 28

STILLWATER AS FOLLOWS – 8

JOLLY PUMPKIN LA ROJA – 28

BROOKLYN LAGER – 6

SIXPOINT BENGALI TIGER IPA – 8

SOUTHAMPTON DOUBLE WHITE – 6

OSCAR BLUES TEN FIDY STOUT – 8

BAXTER STOWAWAY IPA – 6

WUNDERKIND CIDER – 6

LAKEFRONT NEW GRIST GLUTEN FREE – 5

ERDINGER N/A – 5

WINE

SHERRY

Gutierrez Colosia "Elcano"

Fino ————— 9

Bodegas Grant "Garrocha"

Amontillado ————— 9

SPARKLING / GLASS

08 Jean-Francois

Merieau "Bulles" Cremant

Chenin Blanc/Chardonnay,

Touraine, Loire, France — 12

NV Tenuta Pederzana

"Gibe" Lambrusco

Grasparossa, Castelvetro,

Emilia Romagna, Italy — 11

WHITE / GLASS

11 Bohigas, Xarel.lo,

Catalunya, Spain — 8

12 Louis Guntrum,

Riesling,

Rheinhessen, Germany — 10

12 Fontanafredda "Briccotondo",

Arneis, Langhe,

Piedmont, Italy — 9

13 Badenhorst "Secateurs",

Chenin Blanc,

Swartland, South Africa — 10

11 Lavernette

"La Vignes de la Roche"

Chardonnay,

Beaujolais, France — 13

RED / GLASS

09 Johanneshof Reinisch,

St. Laurent,

Thermenregion, Austria — 12

12 Schafer- mettenheim,

Dornfelder,

Rheinhessen, Germany — 8

11 Domaine st. Nicolas

"Gammes en May",

Gamay

Touraine, Loire, France — 10

08 Izadi Reserva,

Tempranillo,

Rioja Alavesa, Spain — 10

10 La Stoppa Trebbiolo,

Barbera/Bonarda,

Emilia-Romagna, Italy — 12

WINE

YR NAME

TYPE

ORIGIN

\$

SPARKLING / BOTTLE

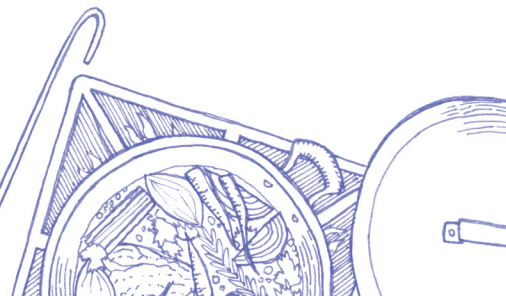
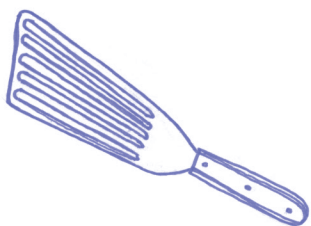
NV Lavernette "Granit" Brut Nature	Gamay	Beaujolais, France	60
NV Fitz Ritter Extra Trocken Sekt	Riesling	Pfalz, Germany	40
NV Jaquesson "Cuvee 736" Extra Brut	Chardonnay/Pinot Noir Blend	Champagne, France	125
NV Domaine de la Bergerie Rose Cremant	Cabernet Franc Blend	Loire, France	45
09 Colet-Navazos Flor-aged Extra Brut Cava	Xarel.lo	Penedes, Catalunya, Spain	85

WHITE / BOTTLE

12 Ulacia Txakoli	Hondarribi Zuri	Getaria, Basque, Spain	40
11 Quinta do Ameal Vino Verde	Loureiro	Lima, Portugal	35
11 Granbazan "Etiqueta Verde"	Albarino	Rias Baixas, Galicia, Spain	45
12 J. Christopher	Sauvignon Blanc	Willamette Valley, Oregon	48
11 Peter Lauer "Senior"	Riesling	Saar, Germany	56
12 La Valentina	Pecorino	Pescara, Abruzzo, Italy	33
12 Rainer Wess "Wachuer"	Gruner Veltliner	Wachau, Austria	36
12 Abbazia di Novacella	Kerner	Alto Adige, Italy	36
12 Domaine Vacheron	Sauvignon Blanc	Sancerre, Loire, France	75
12 Scholium Project "Gemella"	Chardonnay/Verdehelo	North Coast, California	56
12 Chateau Gaudrelle "Clos le Vigneau"	Chenin Blanc	Vouvray, Loire, France	45
12 Masseria Li Veli	Verdeca	Puglia, Italy	38
11 Domino di Bebei "Lapola"	Godello/Albarino/ Dona Blana	Ribera Sacra, Galicia, Spain	68
11 Royal Tokaji	Furmint	Tokaji, Hungary	36
11 Gilbert Picq "Dessus la Carriere"	Chardonnay	Chablis, Burgundy, France	60
10 Nicolas Joly "Les Vieux Clos"	Chenin Blanc	Savennieres, Loire, France	98
10 Les Vins de Vienne	Viogner	Condrieu, Rhone, France	79

RED / BOTTLE

12 Valle dell' Acate	Frapatto	Vittoria, Sicily, Italy	36
12 Clos Cibonne	Tibouren	Cotes de Provence, France	50
09 Brandborg "Bench Lands"	Pinot Noir	Umpqua Valley, Oregon	40
10 Telmo Rodriguez "Gaba do Xil"	Mencia	Valdeorras, Galicia, Spain	35
11 Pavillon de Chavannes	Gamay	Cotes de Brouilly, Beaujolais, FR	42
11 Manzone "le Ciliege"	Dolcetto	Alba, Piedmont, Italy	45
11 Nuraghe Crabioni	Cannonau	Sardegna, Italy	42
11 Scholium Project "1mn"	Cinsault	Lodi, California	98
11 Coudray-Montpensier	Cabernet Franc	Chinon, Loire, France	36
09 Daniel Rion "Les Beau Monts"	Pinot Noir 1er Cru	Vosnee Romanee, Burgundy, FR	120
07 Bodegas Orben "Orben"	Tempranillo	Rioja Alavesa, Spain	70
05 Chateau Musar	Cabernet/Cinsault/Carignan	Bekaa Valley, Lebanon	96
09 Robert Sinskey "POV"	Cabernet/M2erlot/Cabernet Franc	Carneros, Napa, Caifornia	84
11 Domaine Gramenon "Sierra du Sud"	Syrah	Cotes du Rhone, France	60
11 Broc Cellars "Cassia"	Grenache	Santa Barbara, California	70
10 Domaine Chante Cigale	Grenache Blend	Chateaneuf du Pape, Rhone, FR	75





ALDEN & HARLOW

HARVARD SQ



TAZA 72% DARK CHOCOLATE
Walnuts, Fruit Preserves, Grilled Bread – 9

SMOKED CHOCOLATE BREAD PUDDING
Jacobsen Salt Ice Cream – 9

ROASTED PARSNIP COBBLER
Ginger Ice Cream, Blueberries, Star Anise – 9

SINGLE COMPOSED CHEESE SELECTION – 11

DIGESTIFS

- AH Draft Bitter – 7
- Santa Maria Al Monte – 9
- Amaro Montenegro – 9
- Ricard Pastis – 10
- St George Absinthe – 10
- Nardini Aquavite – 11
- Fernet Branca – 9

STUMPTOWN COFFEE, BROOKLYN, NY – 4

- Hair Bender
- House Decaf

MEM TEA, SOMERVILLE, MA – 3

- English Breakfast
- Rose Cascarilla
- Jasmine
- Moroccan Mint
- Sevan Blend
- Decaf English Breakfast

