

MASS AVE

Rather than offer individual portions of starters and main courses, all of our dishes are designed for sharing with friends and will be served continuously throughout your meal.

zucchini carpaccio- shaved zucchini, red onion, fried capers, romano cheese, lemon, evoo - 6

beet salad - roasted beets, fennel, walnuts, red onion, oranges, zest and evoo - 6

edamame with smoked salt - 4

roasted roma tomato with humbolt fog, arugula, balsamic reduction - 7

bruschetta - marinated pearl tomatoes, herbed goat cheese spread, grilled focaccia - 7

tacos

*grilled skirt steak carne asada, guacamole, salsa freca - 8

braised chicken, citrus infused sour cream, smoked pepper relish, crispy tortillas - 7

lobster poached in a chipotle beurre blanc, sauteed corn, shallot - 12

*cajun spiced mahi mahi, avocado puree, mango salsa - 11

sides

crispy fried tator tots, blue cheese dip - 8

hand cut truffle parmesan fries, rosemary - 8

*devils on horseback - 8

tuna tartar - sesame, soy, green beans, fresh herbs, yuzu marinated asian pears - 14

sauteed sage gnocchi, roasted acorn squash, candied walnuts, balsamic brown butter - 5

hand-rolled meatballs, grilled focaccia bread, house made pesto ricotta cheese - 8

dumplings

pork and cabbage - 6

shrimp - 7

communal

meat paella, chorizo, braised chicken and rabbit, fava and green beans - 24

Cheese fondue made with emmenthaler and gruere, fresh baked francese bread - 14
*add tenderloin skewers - 18

island creek oysters, red wine mignonette, cocktail sauce - 2.50 ea.

truffled mac and cheese, peas, broccoli, mushrooms - 19

moule frites, large maine mussels, rosemary garlic shoe strings, lobster tomato broth - 11

fontina stuffed arancini, red sauce - 8

shaved serrano ham - 5

braised duck spring rolls, asian dipping sauce - 7

braised short rib, sour cream and onion scalloped potatoes, sauteed wild mushrooms - 8

*fried chicken, honey glazed buttermilk biscuits, gravy - 7

*grilled hanger steak,crispy fried tator tots, caramelized onions, worchestershire demi glace - 9

sliders

*kobe cheese steak, gruyere, dijon aioli, caramelized onions - 9

*kobe beef, muenster cheese, bacon aioli, sunny side up quail egg, cracked black pepper brioche bun - 11

grilled cheese, roasted roma tomatoes, brioche bread, shot of tomato bisque - 6

lobster grilled cheese, creamy brie, muenster, tarragon, brioche bread, lobster tomato bisque - 14

18% gratuity added to six or more. * consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. ** please let your server know if you have food allergies.

The Grace Margarita \$9

Pink Peppercorn Margarita Salt + Rocks

The Snack Bar \$12

The Dirty Vodka on the Rocks w Sicilian Marinated Olives + Manchego Cheese

Sienna \$12

Spiced Rum, Elderflower Liqueur, Yuzu Juice, + Fresh Basil

The Lincoln Latte \$11

Vodka, fresh Espresso, Chocolate Liqueur, + a Dash of Cream served up

Common Chocolate \$11

Vodka, Chocolate + Orange Liqueur, Luxardo Amaretto served up

Pomp + Circumstance \$12

Gin, Blueberry Sauce, Apple Cider topped w Bubbly + Thyme served up

Public on the Rocks \$11

Gin, Dill, Limes + Maraschino Liqueur

Sterling Side Car \$11

Cognac, Orange Liqueur, Lemon

First \$11

Aperol Apertif with Prosecco + OJ on the Rocks

Amber \$11

Westport Rivers Sparkling with fresh Pomegranate Puree

The Mass \$11

A Mezcal shot in An Edible Cucumber Cup

The Book Club \$9 each

A line of Vodka Sodas/Tonics with Oversized Fresh Fruit Garnishes

Raspberry/lime

Grapefruit

Clementine + Wheatgrass