Scholars

APPETIZERS

Fried Pickles ** 6
House Aioli

Ahi Tuna* 13
Smoked Paprika, Banana & Avocado Salsa

Four Cheese Empenadas** 8
Cotija, Smoked Gouda, Cheddar, Swiss

Beef Tartare* 14
Caper Dijon Aioli, Deep Fried Soft Boiled Egg, Grilled Baguette

Rabbit Fritters 12
House Aioli, Carrot Ginger Slaw

Steamed Mussels* 14
Smoked Salt, Tarragon, Roasted Tomatoes

Confit Pork 9
Honey Butter, Apricot Chutney, Apple Cornbread

Coconut Curry Shrimp 14
Raisin Butter Toast

Pork Pot Sticker Box 12
Stir Fry Vegetables, Ponzu Sauce

Braised Beef Tongue Sliders 13
Gremolata, Pickled Beets

Cheddar Bacon Stuffed Gnocchi 10
Pesto Cream Sauce, Stewed Tomatoes, Rustic Bread

RAW BAR

Oysters $2.50

Shrimp Cocktail $2.50

Littlenecks $2.50

ENTREES

Mackin' Cheese Al Forno 14
Linguica, Baked Beans, Roasted Cherry Tomatoes

Fish N Chips* 16
Jalapeño Breaded Haddock, Lime Parmesan Frites,
Smoked Paprika Tartar Sauce

Seared Scallops* 20
Peach & Pine Nut Risotto, Red Pepper Coulis, Greens

Lasagna Cupcakes** 14
Chipotle Marinara, Rapunzel Salad

Lavender Half Chicken 18
Herbed Polenta, Seasonal Vegetables

Seared Salmon* 21
Blood Orange Maramalade, Jasmine Rice,
Seasonal Vegetables

NY Strip Au Poive* 32
Hennessey Cream Sauce, Smoked Blue Cheese Mashed Potato,
Seasonal Vegetable

Full Rack Of Ribs 21
Apple Cornbread, Seasonal Vegetable

Apple Cider Pork Belly 19
Apple Hash, Cider Reduction, Toasted Sesame Glaze

BURGERS

Apple Chutney Burger* 10
Smoked Gouda, Maple Smoked Bacon

Quesadilla Burger* 10
Banana & Avocado Salsa, Habanero Aioli, Cotija cheese

Scholar's House Burger* 12
Bacon Fat Burger, Smoked Maple Syrup,
Melted Brie, Grilled Tomato

Garbanzo Burger 11
Cucumber Yogurt Sauce, Smoked Tomato, Habanero Aioli, Foccacia

SOUPS & SALADS

School Street Caeser 9
Romaine, Parmesan Crisp, Grilled Cheese Croutons, Anchovies

Scholar's House Salad** 9
Greens, Herbs, House Vinaigrette

Carribean Jerk Chicken Salad 13
Mango Ginger Vinaigrette, Fried Plantains, Shaved Coconut

Bruchetta Salad ** 11
Mozzarella, Tomatoes, Olive, Artichoke Hearts,
Balsamic Reduction, Grilled Rustic Bread

Fried Oyster Salad 14
Frisse, Chicharonnes, Cherry Tomato, Lemon, Olive Oil

French Onion Soup Gratinee 6
Parmesan Crostini, Swiss, Mozzarella Cheese

New England Clam Chowder Bread Bowl 9
Oyster Crackers and Fresh Dill

Chef's Soup Du Jour 5
Made with fresh seasonal ingredients every day

FLATBREADS & PIZZAS

Za'atar Flatbread** 12
Pine Nuts, Goat Cheese, Hummus, Labneh

Prosciutto Pizza 13
Caramelized Onions, Mozzarella Cheese, Red Sauce

Margharita Flatbread** 11
Sliced Tomatoes, Buffalo Mozzarella, Basil, Red Sauce

Tuscan Flatbread** 13
Sundried Tomato, Pesto, Goat Cheese, Red Sauce

A 20% gratuity may be added to parties of six or more. Please inform your server of any food allergies.
*Consuming raw or undercooked food may cause foodborne illness ** Vegetarian dish

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BEERS

Draft

Kona Longboard Lager, Hawaii, 4.6%	*5*
Goose Island Matilda, Illinois, 7.0%	*8*
Widmer Brothers Drifter Pale Ale, Oregon, 5.7%	*5*
Bear Republic Racer 5 IPA, California, 7.0%	*6*
Guinness (20 oz.), Ireland, 4.2%	*7*
Rapscallion Premier, Massachusetts, 7.0%	*5*
Sam Adams Boston Lager, Massachusetts, 4.9%	*5*
Long Trail Double Bag, Vermont, 7.2%	*5*
Allagash White, Maine, 5.2%	*5*
Cisco "Whale's Tale" Pale Ale, Massachusetts, 5.6%	*5*
Radeberger Pilsner, Germany, 4.8%	*5*
Smuttynose Brown, New Hampshire, 6.7%	*5*
Victory Prima Pilsner, Pennsylvania, 5.3%	*5*
Harpoon IPA, Massachussets, 5.9%	*5*
U.F.O. White, Massachusetts, 4.8%	*5*
Palm Export, Belgium, 5.4%	*5*

Bottle

Anchor Liberty Ale, California, 6.0%	*6*
Lagunitas A Little Sumpin' Sumpin' Ale, California, 7.5%	*6*
Wells Banana Bread Beer, England, 5.2%	*6*
Otter Creek Alpine Black IPA, Vermont, 6%	*5*
Sierra Nevada Pale Ale, California, 5.6%	*5*
Weihenstephaner Hefeweissbier, Germany, 5.3%	*6*
Samuel Smith The Famous Taddy Porter, England, 5.0%	*7*
Oaked Arrogant Bastard Ale, California, 7.2%	*9*
Dogfish Head 90 Minute IPA, Delaware, 9.0%	*9*
Green Flash West Coast IPA, California, 7.3%	*9*
Chimay Grande Reserve, Belgium, 9.0%	*12*
Wachusett Blueberry, Massachusetts, 3.6%	*5*
Sankaty Light, Massachusetts, 4.4%	*5*
Modelo Especial, Mexico, 4.4%	*5*
Old Chub Scotch Ale (12 oz. can), Colorado, 8.0%	*5*
Magners Irish Cider (20 oz.), Ireland, 4.5%	*8*
"Pretty Things" Jack d'or (22 oz.), Massachusetts, 6.4%	*12*
Steenbrugge Tripel Ale (750 ml), Belgium, 8.7%	*18*
Bourbon County Stout, Illinois, 13.0%	*12*
Bud/Bud Light	*4*
Coors Light	*4*
Narragansett Lager (16 oz. can)	*3*
Clausthaler N/A	*4*

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HISTORY CLASS

Scholars Gin & Tonic
Pennsylvania Blue Coat Gin,
house cinchona syrup, soda, fresh lime *8*

In the Pirate Fashion
House Seven St. Lucia spiced rum,
orange, cranberry, sugar, bitters *9*

The Charlie Car
Brandy, Cointreau, fresh peach, fresh sage leaves,
simple syrup, fresh lemon juice, peach bitters *10*

1822
House cherry infused bourbon,
Punt e Mes Vermouth,
Angostura Bitters, house marinated cranberries *10*

Boston Tea Party
House blend honey peach tea infusion,
fresh lemon sour, fresh lime, soda *10*

Independence Day
Hennessy, Cointreau, champagne,
raw sugar cube
soaked in Peychaud's bitters *10*

Dyer's Revenge
House Cajun vegetable infused vodka
and secret "bloody" mix *10*

Granary Ground
Bulleit Bourbon, peach liqueur, yellow peach puree,
fresh lemon sour, Fee Brothers peach bitters,
soda *10*

Living Waters
Cognac, Fernet Branca, St. Germain,
Peychaud's bitters, Angostura bitters,
marinated cranberries *10*

Tremontaine
Gail Force Nantucket Gin, Elderflower Liqueur,
English cucumber, fresh spearmint,
fresh lime juice *10*

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FIELD TRIPS

Nor'easter at Night
Gosling's Black Seal Rum, fresh lime juice, Peychaud's bitters, Ginger beer *9*

Olive's Fzzzz
House Rosemary Infused Gin, lemon juice, simple syrup, fresh rosemary *9*

The Strawberry Miller
Myers's White Rum, mint, strawberry, lemon, lime, sugar, ginger beer *8*

Boston Bog
Germana Cachaca, simple syrup, marinated Boston bog cranberries, fresh raspberry, fresh lime juice *8*

The Movie Star
Gail Force Nantucket Gin, mint, house ginger syrup, fresh lime juice, ginger ale *8*

"Lagerita"
Blanco Tequila, triple sec, fresh lime juice, fresh lemon sour, Modelo Especial *10*

The Painkiller
House seven St. Lucia spiced rum, fresh coconut cream, orange juice, pineapple juice, fresh-grated nutmeg *9*

Lost in Space
Beefeater Gin, crème de frambois, fresh lemon sour, egg white, fresh raspberry, soda *10*

STUDY GROUP (Pitchers)
Glass 10 Pitcher 40

Kati's Weissen-gria – Allagash White, Sailor Jerry's Spiced Rum, peach liqueur, triple sec, fresh lemon juice, fresh peaches and oranges

Grounds for Divorce – House infused habanero tequila, white peach puree, fresh lime juice, Muscado, fresh lime

Tequila Smash – Cuervo Tradicional Silver Tequila, limoncello, fresh watermelon, basil leaves, ginger ale, fresh fruit juices

Spring Break – Pussers Royal Navy Rum, fresh lime juice, simple syrup, orange juice, bitters, nutmeg

Sangria 101 – House recipe!

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HOMEROOM

The Abacus
Cold River Potato Gin, fresh lemon juice, simple syrup, champagne, house marinated cranberries, lemon twist *10*

The Brat Pack
Ketel One Vodka, sherry, Stirrings bitter orange bitters, scorched orange peel essence *10*

Spanish 101
Milagro Blanco, crème de cassis, fresh grapefruit juice, fresh lime juice, agave nectar, soda *9*

The Compass
Cold River Blueberry Vodka, basil, simple syrup, fresh lemon juice *9*

The Rulebreaker
Black Bottle Scotch, Budweiser *9*

The Dropout
Tito's Texas Vodka, seasoned salt, lime zest, Racer 5 IPA *9*

The Dead Poet
Hendrick's Gin, dry vermouth, St. Germain, celery bitters, grapefruit twist *10*

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WINE SELECTIONS

Sparkling

	Gl	Btl
Marquis De La Tour Brut Rose, France	8	30
Graham Beck NV Brut, South Africa	11	40
Borgo Magredo Prosecco, Grave del Fruili	10	40
Nicolas Feuillatte, Champagne		75

Rose

Syrah, Mourvedre Jean-Luc, Colombo Provence	8	32

White

Pinot Grigio, Bertani Velante, Veneto	9	36
Riesling, Gotham Project, Germany	7	
Gruner Veltliner Moser Green Eyes 2009, Austria	8	32
Sauvignon Blanc, Isabel, New Zealand	9	36
Vermentino Sella & Mosca “La Cala” Sardinia	7	28
Verdicchio Vignedileo Marche	7	28
Torrontes Crios, Mendoza	9	36
Liocco Chardonnay, Sonoma	12	48

Red

Pinot Noir, Vignerons de Buxy, Burgundy	9	36
Petit Syrah, McManis 2009, California	7	28
Sangiovese, Castello di Fonterutoli “Badiola”, Tuscany	10	40
Cotes du Rhone Jean-Luc Colombo “Les Abeilles”, Central coast	7	28
Meritage, Hahn, Central Coast	10	40
Malbec, Callia, San Juan	7	28
Zinfandel, Gotham Project, Germany	8	
Tempranillo, Garnacha Cortijo, Rioja	7	28
Cabernet Sauvignon, Sharecroppers, Columbia Valley	11	44

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WINE SELECTIONS

White Bottles

	Btl
Riesling, Charles Smith Kung Fu Girl, Washington	40
Pinot Gris, Torii Mor Winery Willamette Valley	48
Pinot Grigio, Bottega Vinaia, Delle Venezia	50
Chenin Blanc, Chateau Soucherie, Anjou	46
Sauvignon Blanc, Fournier, Loire	32
Garnacha Blanc, Cellar Pino, Terra Alta	40
Chardonnay, Calera, Central Coast	50

Red Bottles

Pinot Noir, A to Z, Oregon	45
Sangiovese, Chianti Colli Senesi Il Palagetto, Tuscany	38
Malbec, La Posta “Cocina”, Argentina	40
Cabernet Sauvignon, Joseph Carr, Napa	55
Merlot, Charles Smith Velvet Devil, Columbia Valley	37
Tempranillo Vizcarra, Ribero Del Duero	50
Syrah, L’Ecole No. 41, Columbia Valley	60

Sweet

	Gl	Btl
Lambrusco Dolce “Quercioli”, Romagna	8	40
Muscat de St Jean de Minervois 375ml Langeudoc	10	32