COCKTAILS

From the Library

The Royal Bermuda Yacht Club Cocktail - aged rum, orange liquer, velvet falernum, lime **- $10**
Vintage Spirts and Forgotten Cocktails - 1983

Ward 8 - rye, lemon, orange, sugar, grenadine - *Boston Locke-Ober Cafe - 1978* **- $10**

Hanky Panky - gin, italian vermouth, fernet branca | *Savoy Cocktail Book - 1952* **- $9**

Fire in the Orchard - apple brandy, mezcal, pear liqueur, lillet, lemon, agave **- $11**
Drink & Tell - 2012 (Tyler Wang)

Shaddock - genever, casoni, elderflower liqueur, lemon | *Drink & Tell - 2012 (Josh Childs)* **- $10**

Picador (aka. Margarita) - tequila, orange liqueur, lime | *Cafe Royal Cocktail Book - 1937* **- $10**
Try it AUDUBON style!

Old Fashioned Cocktail - a little sugar, a little water, liquor, bitters | *American Folklore - 1806?* **- $10**

Tom Collins - gin, lemon, sugar, soda | *Flowing Bowl What & When to Drink - 1891* **- $10**

BEER

Drafts

Harpoon - Boston Irish Stout, 4.3% ABV **- $7**

Pretty Things - Jack D'Or, 6.4% ABV **- $7**
Saison

Rising Tide - Daymark, 5.5% ABV **- $6**
Rye Beer

Notch - Session Pils, 4.0% ABV **- $6**

Founders - All Day IPA, 4.7% ABV **- $6**

Jack's Abby - Hoponius Union, 6.7% ABV **- $6**
Hoppy Lager

Goose Island - 312 Urban Wheat, 4.2% ABV **- $6**

Ballast Point - Sculpin IPA, 7.0% ABV **- $6**

Bottles & Cans

Brooklyn - Pennant Ale, 5.0% ABV **- $5**

Spencer - Trappsit Ale, 6.5% ABV **- $7**

Bengali Tiger (16 oz. can) - 6.4% ABV **- $6**

Sapporo (12 oz. can) - 5.0% ABV **- $5**

Rogue - Hazelnut Brown, 6.2% ABV **- $6**

Dogfish - Aprihop, 7.0% ABV **- $7**

Yuengling - Lager, 4.4% ABV **- $5**

Bud Heavy - 5.0% ABV **- $5**

Bud Light - 4.2% ABV **- $5**

Pacifico - 4.5% ABV **- $5**

Downeast Cider (12 oz. can) - 5.1% ABV **- $6**

New Grist - Gluten Free, 5.1% ABV **- $5**

WINE

By the Glass

White

'12 Valle Reale, Vigne Nuove, Abruzzo, ITL *Trebbiano - **$8**

'13 Domaine du Rin du Bois, Touraine, FR *Sauvignon Blanc - **$8**

'12 La Val, Albarino, Rias Baixas, ESP - **$10**

'12 Eve, Chardonnay, WA - **$8**

Sparkling

NV Borgo del Col Alto, Prosecco - **$9**

Rosé

'13 Mulderbosch, Rose, Stellenbosch, South Africa - **$9**

Red

'11 Rickshaw, Pinot Noir, CA - **$10**

'12 La Grange de Piaugier, Cotes du Rhone, FR *Grenache - **$9**

'11 Librandi, Ciro Rosso, Calabria, ITL *Gaglioppo - **$9**

'12 Vallentin Bianchi, Cabernet, ARG - **$9**

Please inform your server if you or anyone in your party has any food related allergies

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AUDUBON BOSTON

BITES

Homemade Spreads - grilled pita with choice of one or more: pea ricotta, garlic feta, white bean, BLT, or red pepper goat cheese - **$4 each**

Relish Plate - grilled toast with pickled cauliflower and radishes, kumquat jam, mustard, cheese of the day **- $12**

Salt & Pepper Shrimp - szechuan peppercorn, jalapeño, pear sauce, broccolini salad - **$9**

Honey Jalapeno Wings - with arugula salad, dill dressing - **$9**

Yuca Cakes - with mixed greens, mojo sauce - **$8**

Pork Potstickers - lotus root, red bell pepper, snow pea, shishito pepper, water chesnuts - **$10**

LIGHTER FARE

Spicy Bean Chili - vegetarian with sour cream and shredded cheddar - **$7 bowl | $4 cup**

Soup Du Jour - grilled baguette - **$8 bowl | $5 cup**

Kale Salad - butternut squash, almonds, yogurt dressing - **$9**

Carrot Salad - mixed greens, red onion, poached egg, sesame seeds, ginger dressing - **$10**

Grain Salad - farro, barley, bulghur, baby romaine, cucumber, cherry tomato, curry vinaigrette - **$8**

Charred Asparagus Salad - portabello, baby spinach, red oinion, parmesan, balsamic dressing - **$10**

MORE THAN LIGHT

Crab Melt - brioche, lettuce, tomato, pickle with choice of: roasted potatoes or slaw **- $12**

Pork Muffuleta - olive loaf, provolone, olive spread with choice of: roasted potatoes or slaw - **$12**

Focaccia Grilled Cheese

Ramie's Favorite - muenster, fontina, with choice of: roasted potatoes or slaw - **$9**

BBT - muenster, fontina, bacon, basil, tomato, with choice of: roasted potatoes or slaw - **$11**

No Name - muenster, fontina, jalapeños, potato chips with choice of: roasted potatoes or slaw - **$10**

BURGERS

Veggie Burger - house made patty of *brown rice, farro, black bean, corn, carrot, celery, shallot, ginger, garlic, scallion, parsley, cilantro, oats (gluten free)* served on brioche bun, lettuce, tomato, pickle, with choice of: roasted potatoes or slaw - **$9**

8oz Burger - lettuce, tomato, pickle, with choice of: roasted potatoes or slaw **- $9**

Burger Toppings - $1 each

cheese: swiss, cheddar, blue cheese, american

bacon, bacon jam, grilled onion, caramelized onion, fried egg, portabello

FULL FARE

AVAILABLE AFTER 4:00pm

Corn Husk Flounder - grilled corn, edamame, red bell pepper, sticky brown rice, arugula, cherry pepper chimichurri sauce - **$15**

Airline Chicken - cous cous risotto, onion, parsnip, grilled raddichio, arugula, shredded fontina - **$15**

Turkey Meatloaf - baby potatoes, carrots, turnips, beer gravy - **$15**

Spring Pea Ravioli - crispy mortadella, spring peas, pea tendrils, light butter sauce - **$15**

Steak - ever changing cut, wasabi butter, baby potatoes, shishito pepper relish - **$mkt**

GRILLED

Artichoke - roasted garlic sauce - **$4**

Brussel Sprouts - dijon wine sauce - **$4**

Avocado - queso fresco, sweet chili sauce - **$6**

1/2 Italian Sausage - locally sourced, roasted fennel, caraway cream sauce - **$7**

Grilled Pizette - house made dough

Audubon Style - white bean, roasted pepper, taleggio, acg flakes - **$10**

Weekly Special - please ask your server - **$mkt**