

A p p e t i z e r s

New England Clam Chowder with Crispy Bacon 9

Spring Dug Parsnip Soup with Warm Spices and Garlic Chips 9

Grilled Shrimp Salad Romaine, Endive, Cucumber and Radish with a Tarragon Buttermilk Dressing 12

Asparagus, Golden Beet and Goat Cheese Terrine Watercress, Toasted Walnuts, Pickled Ramps and Vin Cotto 11

Simple Salad of Equinox Farms Organic Mesclun Greens and Chardonnay Vinaigrette 7

Grilled Calamari with Chickpeas, Chorizo and Smoked Paprika 11

Meze Plate Grilled Flatbread, Seasoned Ricotta, Eggplant Salsa, Lentil and Bulgur Dip, Olive Salad, Pickled Peppers 11

F l a t b r e a d s 12

Caramelized Onion, Bacon and Gruyere

Tomato, Basil and Mozzarella

Grilled Escarole, Fontina and Walnuts

Black Olive, Seasoned Ricotta Topped with Dressed Arugula

S a n d w i c h e s

Nubar Burger* Meyer Beef, Handcut Fries, Brioche Bun, Pickles, Lettuce, Tomatoes 12

Extras North Country Bacon, Cheddar, American, Swiss, Great Hill Blue, Grilled Onions, Grilled Portobellos 1

Grilled Vegetables Pesto and Aged Provolone on Focaccia 9

Grilled Chicken Bacon, Pesto, Tomato and Muenster on Sourdough 10

Meatballs Marinara, Mozzarella 9

E n t r e e s

Roasted Gloucester Cod Fennel, Leeks, Slow Roasted Tomatoes and Saffron 20

Grilled Steak Frites Cress Salad, Ramp Butter* 21

Pappardelle Pasta with Braised Lamb Shoulder Sundried Tomatoes, Olives and Pecorino 20

D e s s e r t s 8

Lemon Panna Cotta, Rhubarb Compote, Almond Cornmeal Cookies

Flourless Chocolate Espresso Torta

Strawberry Shortcake, Whipped Cream

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Executive Chef: Tom Connaughton Chef de cuisine: Bill Flumerfelt

A p p e t i z e r s

New England Clam Chowder with Pat's Littlenecks and Crispy Bacon 9

Spring Dug Parsnip Soup with Warm Spices and Garlic Chips 9

Grilled Shrimp Salad Romaine, Endive, Cucumber and Radish with a Tarragon Buttermilk Dressing 12

Asparagus, Golden Beet and Goat Cheese Terrine Watercress, Toasted Walnuts, Pickled Ramps and Vin Cotto 11

Simple Salad of Equinox Farms Organic Mesclun Greens and Chardonnay Vinaigrette 7

Maine Peeky Toe Crabcake with a Slow Roasted Cherry Tomato and Bacon Salad with Lemon Basil Aioli 13

Lobster, Morel and Spring Vegetable Ragout with a Crisp Mascarpone Risotto Cake 13

Taleggio Polenta with Wilted Baby Spinach and a Crispy Poached Egg* 9

Grilled Calamari with Chickpeas, Chorizo and Smoked Paprika 11

Meze Plate Grilled Flatbread, Seasoned Ricotta, Eggplant Salsa, Lentil and Bulgur Dip, Olive Salad, Pickled Peppers 11

Salting, Smoking and Curing Tasting of Artisanal Cured Pork Products

Traditional Garnishes Conichons, Mustard, Pickled Onions, Dried Fruit Compote, Crostini 12

F l a t b r e a d s 12

Caramelized Onion, Bacon and Gruyere

Tomato, Basil and Mozzarella

Grilled Escarole, Fontina and Walnuts

Black Olive, Seasoned Ricotta Topped with Dressed Arugula

S a n d w i c h e s

Nubar Burger* Meyer Beef, Handcut Fries, Brioche Bun, Pickles, Lettuce, Tomatoes 12

Extras North Country Bacon, Cheddar, American, Swiss, Great Hill Blue, Grilled Onions, Grilled Portobellos 1

Grilled Vegetables Pesto and Aged Provolone on Focaccia 9

Grilled Chicken Bacon, Pesto, Tomato and Muenster on Sourdough 10

Meatballs Marinara, Mozzarella 9

E n t r e e s

Roasted Gloucester Cod Fennel, Leeks, Slow Roasted Tomatoes and Saffron 20

Grilled Swordfish Green Olive and Preserved Lemon Vinaigrette, Olive Oil Poached Fingerling Potatoes 26

Pan Roasted Bell and Evans Statler Chicken Breast Farro, Spring Vegetables, Herbs 19

Grilled Steak Frites Cress Salad, Ramp Butter* 21

Grilled Korobuta Pork Loin Fregola and Pat's Littleneck Clams* 24

Pappardelle Pasta with Braised Lamb Shoulder Sundried Tomatoes, Olives and Pecorino 20

Braised Veal Breast with Baby Artichokes, Semolina Dumplings and Lemon 19

Mediterranean Vegetable Pave with Porcini Broth and Thyme 17

Pan Roasted Duck Breast Rhubarb and Tart Cherry Gastrique, Wild Rice Confit Pancake* 27

S i d e s 5

Truffle Fries, Spring Vegetables, Farro, Wild Rice Pancakes, Braising Greens, Semolina Dumplings

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DESSERTS-\$8

LEMON PANNA COTTA, RHUBARB COMPOTE, ALMOND CORNMEAL COOKIES

FLOURLESS CHOCOLATE ESPRESSO TORTA

STRAWBERRY SHORTCAKE, WHIPPED CREAM

COOKIE PLATE WITH CHOCOLATE SAUCE

CHRISTINA'S ICE CREAM WITH FRESH BERRIES

NUBAR SPECIALTY COCKTAILS

Basil and Lime Gimlet Triple 8 Gale Force Gin,
Fresh Basil, Fresh Lime Juice 10

L'Oreintale Beauport Vodka, Canton Ginger Liqueur,
Orange Juice, Splash of Merlet Framboise Liqueur 10

Elder Cosmo Grey Goose Citron, St. Germain Elderflower
Liqueur, Ruby Red Grapefruit Juice 11

Ruby Sidecar Hennessy VS, Gran Marnier, Fresh Lemon
Juice, Ruby Red Grapefruit Juice 11

The Aviator Right Gin, Crème de Violette, Cold Creek
Cherry Liqueur, Fresh Lemon Juice 11

The Broadnax Jazz Age Manhattan Michter's Straight
Sweet Vermouth, Rye, Bitters 11

The Harvard Garden Hendrick's Gin, St. Germain
Elderflower Liqueur, Fresh Cucumber, Tonic Water 11

Sazerac Corner Creek Bourbon, Lucid Absinthe,
Simple Syrup, Bitters 11

Nubar Bossa Nova Germana Cachaca, Simple Syrup,
Passion Fruit Puree, Fresh Lemon, Finished with
La Poema Cava 10

Pomegranate Martini Pearl Pomegranate Vodka,
Merlet Triple Sec, Pomegranate Puree, Fresh Lemon 11

Lady Godiva Van Gogh Double Espresso Vodka,
Triple 8 Vanilla Vodka, Godiva Milk Chocolate Liqueur 11

DRAFT BEER

\$5: Sam Adam's Boston Lager | Sam Adam's Seasonal
RapsCALLION Honey Pale Ale | RapsCALLION Harvard Lager
Blue Moon White Ale **\$6:** Guinness

BOTTLED BEER

\$4: Budweiser | Corona | Heineken | Bud Light
Miller Lite | Amstel Light | St. Pauli Girl Non-Alcoholic
\$5: Stella Artois | Sierra Nevada Pale Ale | Trinity IPA
Ipswich Ale | Ithica Apricot Ale | Long Trail Pale Ale
Estrella Damm Gluten Free | Sam Light

SPARKLING

gl 1/2 btl

Cava, Poema, Rias Baixas	8	30
Prosecco, Mionetto Organic, Italy	9	34
Domaine Carneros Brut, Carneros 2006	11	42
Moet et Chandon Imperial, Epernay	25	45 85

WHITE

gl btl

Chardonnay

CK Mondavi, California 2009	7	26
Luis Latour Bourgogne Blanc, Beaune 2009	9	34
Sequoia Grove, Carneros 2009	11	42
La Crema, Sonoma Coast 2008		46
Argyle, Willamette Valley 2007		50
Grgich Hills, Napa 2008		80

Sauvignon Blanc

Pacifico Sur, Curico Valley, Chile 2010	7	26
Starborough, Marlborough 2010	8	30
Pomelo, California 2009	8	30
Kim Crawford, Marlborough 2009		40
Domaine Fouassier Organic, Sancerre 2008	11	42
Lucien Crochet, Sancerre 2008		55

Other Varietals/Blends

Pinot Grigio, Santa Marina 2009	7	22
Viognier, Cono Sur, Chile 2009	7	26
Albarino, Martin Codax, Rias Baixas 2009	8	30
Riesling, SA Prum Essence, Mosel 2009	8	30
Rose, Chateau Pesquie Terrasses, Ventoux 2010	8	30
Pinot Gris, Helfrich, Alsace 2008	10	38
Riesling, Dr. Hermann Kabinett, Mosel 2008		40
Gewurztraminer, Trimbach, Alsace 2008		42
Vouvray, Marc Bredif, Loire Valley 2008		45
Caymus Conundrum, Napa Valley 2009		50

RED gl btl

Cabernet Sauvignon

Casillero del Diablo, Chile 2008	7	26
Tutunjian Single Vineyard, Chile 2008	8	30
Napa Creek, Napa Valley 2006	8	30
Oberon, Napa Valley 2008		40
Simi, Alexander Valley 2007		50
Mt. Veeder, Napa Valley 2007		80

Pinot Noir

Cycles Gladiator, California 2009	7	26
Valley of the Moon, Carneros 2009	11	42
Cloudline, Willamette Valley 2008	11	42
Drouhin, Cote de Beaune Villages 2006		50
Adelsheim, Willamette Valley 2009		55
Luis Jadot Premier Cru, Beaune 2007		70

Zinfandel

Cline, California 2008	8	30
Zinfandel, 7 Deadly Zins, California 2007	10	38
Lolonis Estate, Mendocino 2007		50
Ridge, York Creek, Santa Cruz Mountains 2007		70

Other Varietals/Blends

Carmenere, Apaltagua Reserva, Apalta Valley 2008	7	26
Merlot, McManis, California 2009	8	30
Shiraz, Penfolds Hyland Ranch 2008	9	34
Chianti, L'Oca Ciuca, Italy		30
Malbec, Crios, Mendoza 2009	8	30
Malbec, Catena, Mendoza 2008		40
Proprietary Blend, Veramonte Primus, Chile 2009	11	42
Carmenere, Apaltagua Grial, Apalta Valley 2007		55

AFTER DINNER DRINKS

Scotch

Johnnie Walker Swing 12

Johnnie Walker Red 8

Johnnie Walker Black 9

Macallan 12

Laphroaig 10yr 12

Talisker 10yr 12

Lagavulin 12yr 12

Oban 14 yr 12

Balvenie 12 yr 12

Balvenie 14 yr 12

Cognac and Brandy

Hennessey VS 8

Hennessey VSOP 12

Courvoisier VS 8

Courvoisier VSOP 12

Remy VSOP 12

Remy XO 25

Laresingle Armagnac 12

La Captive Poir 12

La Captive Calvados 12

Port and Dessert Wine

Quinta Do Noval 7

Fonseca Bin #27 8

Grahams LBV Ruby 9

Churchill 10yr Tawny 12

Ramos Pinto 10yr Tawny 14

BV Muscat, Rutherford 18 (375ml)

Peter Lehman Noble Semillon 35 (375ml)

Artisanal Spirits

Old Overholt Rye 9

Michters Straight Rye 9

Knob Creek 8

Michters Bourbon 9

Baker's 9

Basil Hayden 9

Corner Creek Bourbon 9

Triple Eight Nor'Easter Bourbon 9

1792 Ridgemont Reserve Bourbon 9

Booker's 10

Appetizers

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Traditional Garnishes Conichons, Mustard, Pickled Onions, Dried Fruit Compote,
Crostoni 12

Flatbreads 12

Caramelized Onion, Bacon and Gruyere

Tomato, Basil and Mozzarella

Grilled Escarole, Fontina and Walnuts

Black Olive, Seasoned Ricotta Topped with Dressed Arugula

Sandwiches

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