

DINNER

winter 2018

1 SHEPARD STREET | CAMBRIDGE, MA

SNACKS

- CHAMOMILE RICOTTA | *rye cracker, honey* 7
- CHICKEN LIVER MOUSSE | *hi-rise concord bread, house mustard°* 9
- WARM HOOLIGAN | *caramelized onions, sourdough* 13

STARTERS

- PANISSE | *kimchi aioli* 12
- HAY ROASTED OYSTERS | *sorrel cultured butter°* 18
- MUSSELS | *jack's abbey lager, fries* 16
- KALE SALAD | *buttermilk dressing, almonds* 11
- NANTUCKET BAY SCALLOPS | *calamari, cauliflower butter, potato gnocchi* 23
- CAVATELLI | *mixed mushrooms, kale pesto* 18
- TAGLIATELLE | *braised brisket* 20

MAINS

- CODFISH | *winter vegetable ratatouille, mustard greens, egg vinaigrette* 27
- CASSOULET | *marfax beans, duck confit, pork sausage* 25
- PORK CHOP | *braised cabbage, delicata squash°* 28
- ROASTED CHICKEN | *roasted carrots, thyme* 29
- STEAK TIPS | *pavé potatoes, braised endive°* 29

SIDES

- RUSSIAN BANANA POTATOES | *scallions, dill, cultured butter* 9
- CHARRED BROCCOLI | *preserved lemon, chili oil* 9
- BRUSSELS SPROUTS | *fish sauce caramel, mint* 8
- SALT ROASTED SWEET POTATOES | *pomegranate molasses* 9

Bread service from our sibling, Hi Rise Bread Co.

Please notify your server if anyone in your party has a food allergy
°Consuming raw or undercooked foods increases your risk of food borne illness
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