

starters

new england clam chowder	8
irish stout & three onion soup gruyere cheese, herb crostini	6
spinach & artichoke dip blended cream cheese, artichoke hearts, roasted poblanos, queso fresco served with sweet potato & yuka chips	9
brushetta melt vine-ripen tomato, basil, olive oil, scarmorza cheese	9
seared tuna* tapenade, haricots verts, micro greens, tomato saffron vinaigrette	14
cornmeal dusted calamari roasted garlic aioli & charred tomato sauce	10
orange bbq wings crispy wings tossed in sweet, pungent orange bbq sauce, celery & carrot sticks	10
bar10 tier* mediterranean blend of assorted cheese, cured meats, seafood, grilled artichokes, breads, roasted red pepper hummus, cracked and cured olives	22

salads

fatoush baby arugula, roma tomato, feta cheese, cucumber, bermuda onion, cilantro, mint, crispy pita sumac dressing	11
cobb salad iceberg lettuce, tomato, grilled chicken, egg, avocado, bacon, chives, crumbled blue cheese tossed in a balsamic vinaigrette	11
caesar cardini romaine lettuce, garlic rosemary croutons, shaved reggiano parmesan	10
add to any salad: chicken 5, skirt steak* 6 or shrimp 7	

flatbreads

margherita flat bread oven cured tomatoes, pesto, fresh basil, fresh mozzarella	13
prosciutto flatbread parmesan cheese, vine ripen tomatoes, asparagus tips, caramelized onions topped with frisee & truffle vinaigrette	15
toscana flat bread baby arugula, reggiano parmesan, mozzarella, goat cheese, artichokes white balsamic vinaigrette	15



sandwiches

char broiled cheeseburger * grafton farms cheddar, lettuce, tomato, rosemary fries, toasted brioche bun	13
open faced smoked chicken smoked sliced chicken breast, arugula, brie cheese, caramelized onions, honey mustard dressing served on a slice of toasted rye and seasonal fruit composition	12
new england lobster sliders chervil, mayonnaise, celery root, assorted terra chips	14

***Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.**

for parties of 6 or more an 18% service charge will be automatically added to the check

entrees

fish and chips guinness beer battered haddock with french fries, lemon wedges, malt vinegar and tartar sauce	15
half roasted chicken piccata semi-boneless half chicken, roasted fingerling potatoes, haricot verts & lemon caper sauce	18
pan seared gnocchi potato gnocchi, roasted tomatoes, sliced prosciutto, artichokes, bleu cheese & walnuts tossed in cream & pesto sauce add grilled chicken 6 add shrimp 8 add steak* 6	14

bar10 mini desserts

boston vanilla sponge, pastry cream, ganache, almond	4
peanut butter whoopie peanut butter, marshmallow & chocolate sponge cake	4
triple chocolate semi sweet, white, and dark chocolate	4
pistachio cannoli mascarpone filling, chocolate, cracked pizzette	4
coconut flan coconut milk flan & caramel	4
german chocolate cake coconut, chocolate mouse, macerated cherries	4
mini dessert trio your choice of three	10

Before placing your order, please inform your server if a person in your party has a food allergy.

private events

the escape lounge & the back bar are a great venue
for information inquire with your server or call 617-424-7446