

APPETIZERS

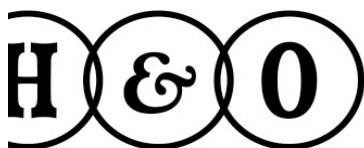
CRAB RANGOON DIP	9
<i>warm, with wonton chips & crudite</i>	
SESAME FRIED GREEN BEANS	6
<i>chili-mango dip</i>	
P.E.I MUSSELS	9.5
<i>andouille sausage, white beans, tomato, fennel, garlic</i>	
MEZZE PLATE	10
<i>salami, fried provolone, artichoke, olive, red pepper hummus, pita</i>	
BLACKENED SCALLOPS	10.5
<i>maple grits, celery & pecan salad, remoulade</i>	
BABYBACK RIBS	9
<i>fresh grape bar-b-que, creamy ranch slaw</i>	
TAMALE POPPER	8.5
<i>cream cheese & poblano, chipotle ketchup, lime-radish slaw</i>	
GREEK CHICKEN THIGHS	8.5
<i>watercress, chick pea, cucumber salad and creamy tahini</i>	

SALADS

ITALIAN CHOP CHOP	9.5
<i>arugula, salami, pepper, artichoke, parmesan, fried provolone, balsamic</i>	
HIPPIE KALE SALAD	8.5
<i>carrot, beet, flax, cucumber, miso, nutritional yeast, rice</i>	
BEEF & BACON SALAD	9
<i>pistachio, orange, shallot, bleu cheese, vinaigrette</i>	
CURRIED CHICKEN SALAD	10
<i>cucumber, avocado, grape, papadam, cashew, greens</i>	
GREEK SALAD	9
<i>spinach, beet, feta, artichoke, olives, falafel crouton, tahini</i>	
HOUSE SALAD	6
<i>maple-mustard vinaigrette</i>	
<i>add fresh goat cheese & toasted almonds (+3)</i>	
CAESAR SALAD	8
<i>crisp romaine, parmesan, warm crouton, caesar dressing</i>	
<i>add sirloin (+5), shrimp (+4), chicken (+4), lobster & avocado (+5), salmon (+4.5)</i>	

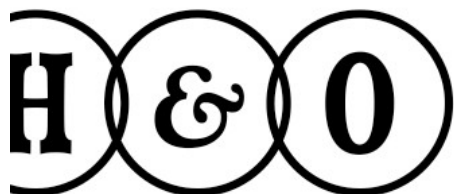
SANDWICHES

LOBSTER B.L.T.	<i>aioli, romaine, tomato, good bacon</i>	13
MUFFALETTA	<i>ham, salami, provolone, olive spread, pickled peppers, aioli</i>	10
ITALIAN VEGETABLE PANINI		10
	<i>artichoke spread, olives, spinach, pepper, tomato, zucchini, parmesan</i>	
CRAB MELT	<i>tomato, swiss, avocado, aioli</i>	13
BLACK FOREST HAM & ASPARAGUS	<i>brie, jam</i>	10
TURKEY or TEMPEH REUBEN	<i>kraut, russian dressing, swiss</i>	10
MEATLOAF CLUB	<i>spicy mayo, cheddar, bacon, tomato, caramelized onion</i>	10
TURKEY & GOAT CHEESE	<i>cucumber, tomato, dill, watercress</i>	10
CHICKEN CAESAR MELT	<i>avocado, tomato, onion, aioli, parmesan</i>	10



ENTRÉES

GRILLED SIRLOIN	16 (5 oz) - 24 (10oz)
<i>smashed new potato, mushroom-shallot fricassee, asparagus, kale, ramp butter</i>	
JAMAICAN JERK MEATLOAF	18
<i>black eyed peas, yam fries, callaloo collards, curried carrots, pineapple gravy</i>	
COQ AU VIN	18
<i>celery root & potato gratin, braised leek, pea puree, watercress, white wine-thyme demi glace</i>	
LOBSTER & SHRIMP SCAMPI	22
<i>tomatoes, fennel, shallot, garlic, red pepper, pernod, butter, pesto, linguini (gluten free available)</i>	
SPRING FLING FAGIOLI	17
<i>asparagus, cauliflower, celery root, zucchini, peas, tomato, kale, white bean, pesto & parmesan with gluten free fusilli</i>	
PORK or TOFU TONKATSU	18
<i>scallion rice, cabbage & radish slaw, miso snap pea, tempura oyster mushroom, tonkatsu sauce</i>	
SOPES MOLE	16.5
<i>house-made tortilla, black beans, rice, goat cheese, avocado, lime cream, zucchini-pepper & tomato tinga, pickled cabbage</i>	
ITALIAN SEAFOOD STEW	22
<i>salmon, shrimp, mussels, scallop, tomato-pepper broth, rosemary-parmesan fries, arugula-fennel salad, saffron aioli</i>	
PAPADAM CRUSTED SALMON	20
<i>rice, dhal, crispy cauliflower, korma-carrot & raisin salad, cashew, mango chutney</i>	
LOW COUNTRY SALMON CAKES	18
<i>sweet potato & peanut salad, collard greens, dilly beets & green beans, old bay tartar sauce</i>	
BOYDEN BEEF BURGER	11
<i>house made bun, fries add cheese (+1), avocado, bacon (+2)</i>	
GARLIC ROSEMARY LEYDEN LAMB BURGER	11
<i>feta, spinach, peppers, harissa mayo, house made bun, fries</i>	
FALAFEL BURGER	10
<i>cucumber, spinach, tomato, lemon tahini, pita, fries</i>	



A gratuity of 18% may be included for parties of six or more. Before placing your order, please inform your server if anyone in your party has any food-related allergies. Separate checks are possible only when arranged in advance. We accept up to four different payments per table. To encourage safety it is our house policy that we serve no more than three alcoholic beverages to our guests in one sitting. Thanks for your support!

APPETIZERS

CRAB RANGOON DIP

warm, with wonton chips & crudite

SESAME FRIED GREEN BEANS

chili-mango dip

P.E.I MUSSELS

andouille sausage, white beans, tomato, fennel, garlic

MEZZE PLATE

salami, fried provolone, artichoke, olive, red pepper hummus, pita

BLACKENED SCALLOPS

maple grits, celery & pecan salad, remoulade

BABYBACK RIBS

fresh grape bar-b-que, spicy slaw

TAMALE POPPER

chipotle ketchup, lime-radish slaw, cream cheese & poblano

GREEK CHICKEN THIGHS

watercress, chick pea, cucumber salad and creamy tahini

SALADS

ITALIAN CHOP CHOP

arugula, salami, pepper, artichoke, parmesan, fried provolone

HIPPIE KALE SALAD

carrot, beet, flax, cucumber, miso, nutritional yeast, rice

BEEF & BACON SALAD

pistachio, orange, shallot, bleu cheese, vinaigrette

CURRIED CHICKEN SALAD

cucumber, avocado, grape, papadam, cashew, greens

GREEK SALAD

spinach, beet, feta, artichoke, falafel crouton, tahini

HOUSE SALAD

maple-mustard vinaigrette

add fresh goat cheese & marcona almonds (+3)

CAESAR SALAD

crisp romaine, parmesan, warm crouton, caesar dressing

add sirloin (+5), shrimp (+4), chicken (+4), lobster & avocado (+5), salmon (+4.5)

SANDWICHES

LOBSTER B.L.T. *aioli, romaine, tomato, good bacon*

MUFFALETTA *ham, salami, provolone, olive spread, pickled peppers, aioli*

ITALIAN VEGETABLE PANINI

artichoke, olive spread, spinach, pepper, tomato, zucchini, parmesan

CRAB MELT *tomato, swiss, avocado, aioli*

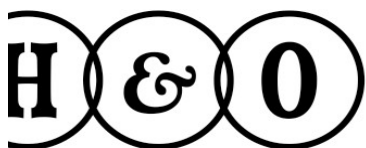
BLACK FOREST HAM & ASPARAGUS *brie, jam*

TURKEY or TEMPEH REUBEN *kraut, russian dressing, swiss*

MEATLOAF CLUB *spicy mayo, cheddar, bacon, tomato, caramelized onion*

TURKEY & GOAT CHEESE *cucumber, tomato, dill, watercress*

CHICKEN CAESAR MELT *avocado, tomato, onion, aioli, parmesan*



ENTRÉES

GRILLED SIRLOIN

16 (5 oz) - 24 (10oz)

smashed new potato, mushroom-shallot fricassee, asparagus, kale, ramp butter

JAMAICAN JERK MEATLOAF

black eyed peas, yam fries, callaloo collards, curried carrots, pineapple gravy

COQ AU VIN

celery root & potato gratin, braised leek, pea puree, watercress, wine, thyme

LOBSTER & SHRIMP SCAMPI

*tomatoes, fennel, shallot, garlic, red pepper,
pernod butter, pesto, linguini (gluten free available)*

SPRING FLING FAGIOLI

*asparagus, cauliflower, celery root, zucchini, peas, tomato,
kale, white bean, pesto & parmesan with gluten free fusilli*

PORK or TOFU TONKATSU

*scallion rice, cabbage & radish slaw, miso snap pea,
tempura oyster mushroom, tonkatsu sauce*

SOPES MOLE

*house-made tortilla, black beans, rice, goat cheese, avocado, lime cream,
zucchini-pepper & tomato tinga*

ITALIAN SEAFOOD STEW

*salmon, shrimp, mussels, scallop, tomato-pepper broth,
rosemary-parmesan fries, arugula-fennel salad, saffron aioli*

PAPADAM CRUSTED SALMON

rice, dahl, crispy cauliflower, korma-carrot & raisin salad, cashew, mango chutney

LOW COUNTRY SALMON CAKES

*sweet potato & peanut salad, collard greens, dilly beets
& green beans, old bay tartar sauce*

BOYDEN BEEF BURGER

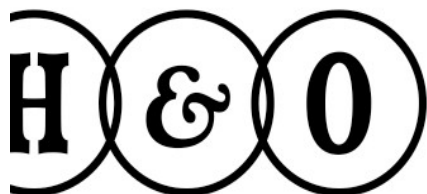
*house made bun, fries
add cheese (+1), avocado, bacon (+2)*

GARLIC ROSEMARY LEYDEN LAMB BURGER

feta, spinach, peppers, harissa mayo, house made bun, fries

FALAFEL BURGER

cucumber, spinach, tomato, lemon tahini, pita, fries



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APPETIZERS

BUTTERNUT, BACON & APPLE FRITTERS	8.5
<i>cranberry-maple mayo</i>	
BUFFALO BRUSSELS	6
<i>red hot, bleu cheese & pickled celery</i>	
MEZZE PLATE	10
<i>fried manchego, marcona almond, white bean hummus, arugula, pepper, artichoke & olive salad,</i>	
SESAME-TAMARI & HONEY GLAZED PORK RIBS	9
<i>spicy slaw</i>	

SALADS

SPANISH CHOP CHOP	9.5
<i>crispy manchego, peppers, almonds, orange, artichoke & olive</i>	
BANH MI KALE SALAD	9
<i>rice, radish, daikon, cucumber, tofu, nuc mon dressing</i>	
WALDORF SALAD	10
<i>chicken, apple, cherry, celery, walnut, bleu cheese</i>	
ARUGULA, PEAR & BUTTERNUT SALAD	9
<i>brussels sprouts, shallot, spiced pecan & goat cheese</i>	
SPINACH, BEET & FALAFEL SALAD	9
<i>eggplant, red onion, feta, tahini</i>	
HOUSE SALAD	6
<i>maple-mustard vinaigrette</i>	
<i>add fresh goat cheese & marcona almonds (+3)</i>	
CAESAR SALAD	8
<i>crisp romaine, parmesan, warm crouton, caesar dressing</i>	
<i>add sirloin (+5), shrimp (+4), chicken (+4), lobster & avocado (+5), salmon (+4.5)</i>	

SANDWICHES

=Lunch Break Special=

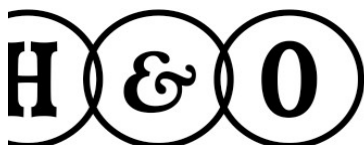
combine any half sandwich with a cup of soup or a house salad 8.5

half cheddar panini & a cup of soup 7.5

a cup of soup & house salad 7.5

**add \$2.5 for the Lobster Melt*

TURKEY-BUTTERNUT	<i>caramelized onion, pear, cheddar, cranberry-maple mayo</i>	10
MEDITERRANEAN VEGETABLE	<i>white bean hummus, portobello, eggplant, pepper, onion, spinach & feta</i>	10
LOBSTER CAESAR MELT	<i>tomato, parmesan, onion, aioli, romaine, avocado</i>	13
BLACK FOREST HAM	<i>cream cheese, pickled onion, spinach & tomato</i>	10
TURKEY or TEMPEH REUBEN	<i>kraut, russian dressing, swiss</i>	10
MEATLOAF CLUB	<i>spicy mayo, cheddar, bacon, tomato, caramelized onion</i>	10



ENTRÉES

PASTA E FAGIOLI	17
<i>white bean, onion, butternut, kale, roast garlic, apple, walnut, parmesan, cranberry-parsley pesto, gluten-free fusilli pasta</i>	
COCONUT CRUSTED SCALLOPS	10.5
<i>dahl, watercress, mango chutney</i>	
P.E.I MUSSELS	9.5
<i>andouille sausage, tomato, peppers, chili, old bay aioli, crouton</i>	
SOUTHERN SHRIMP CAKES & GRITS	18
<i>collards, green tomato relish, bacon remoulade, pickled beets</i>	
BOYDEN BEEF BURGER	11
<i>house made bun, fries</i> <i>add cheese (+1), avocado, bacon (+2)</i>	
GARLIC ROSEMARY LEYDEN LAMB BURGER	11
<i>feta, spinach, peppers, harissa mayo, house made bun, fries</i>	
FALAFEL BURGER	10
<i>cucumber, spinach, tomato, lemon tahini, pita, fries</i>	

BEVERAGES

COFFEE 2.5	
TEA 2.5	
ICED TEA or COFFEE 2.5	
MAINE ROOT SODAS 3	
<i>cola, root beer, orange, ginger ale, diet cola</i>	
HOT CHOCOLATE 3	
JUICES 2.5	
<i>cranberry, orange, grapefruit, pineapple, fresh lemonade (\$3)</i>	

