



## appetizers

### Grilled Focaccia Bruschetta | \$11

with roasted beets,  
avocado, ricotta salata  
and fresh basil

### Old World Meatballs | \$9

made with beef, pork  
and veal, finished  
in a rich pomodoro sauce

### Crispy Flatbread | \$11

topped with roasted butternut squash,  
seared mushrooms, caramelized onions,  
creamy goat cheese, baby arugula  
and aged balsamic

### Ahi Tuna Tartare\* | \$14

sashimi grade tuna served with  
avocado, chipotle chili soy sauce,  
spicy mayonnaise  
and crispy wontons

### Brown Sugar Braised Pork Belly | \$9

ginger, soy, and chili  
glazed with sticky rice

### Warm Naan Bread with Three Spreads | \$10

tuscan white bean,  
honey whipped ricotta  
and toasted walnut muhamara

### Roasted Garlic Knot | \$10

with extra virgin olive oil,  
flaked sea salt and fresh herbs

### Simple Mixed Green Salad | \$8

with red wine vinaigrette  
and sea salt

## entrée salads

### Grilled Orange Chili Glazed Shrimp Salad | \$18

grilled red onion, edamame, avocado, bean sprouts,  
and pickled cabbage, topped with wakame and  
citrus vinaigrette

### Warm Goat Cheese and Sesame Roasted Beet Salad | \$16

crushed almond goat cheese fritters,  
grilled fennel, mandarin oranges and  
field greens with ginger vinaigrette

### Grilled Skirt Steak Salad\* | \$17

with roasted tomatoes, grilled red onion, bacon,  
maytag blue cheese, shaved radishes, romaine,  
and green goddess dressing topped with  
warm poached egg

### Crunchy Vegetable Salad | \$13

thin sliced carrots, cucumbers, celery, shaved  
cauliflower, red peppers and feta cheese  
tossed with baby arugula and lemon vinaigrette

add blackened chicken | \$3   shrimp | \$6   tuna | \$9

### Newbury Street Chunky Chicken Salad | \$16

roasted chicken, mayonnaise, toasted almonds  
and capers with field greens, sliced tomatoes  
and Irish soda bread

## for the table

### Macaroni and Cheese | \$9

baked with three cheeses, topped with buttery bread crumbs

### Grilled Asparagus | \$8

with parmesan cheese, pancetta and lemon aioli

### Seared Oyster Mushrooms | \$8

with sea salt and herbs

### Slow Roasted Cauliflower | \$8

over tomato soffrito

### Maple Butter Roasted Acorn Squash | \$7

with cranberry marmalade

### Warm Roasted Beets | \$7

with toasted sesame seeds and aged balsamic

## entrées

### Pan Roasted Salmon | \$18

with salsa romesco, and shaved asparagus salad

### Grilled Marinated Lamb Chops\* | \$22

with harissa mint pesto and torched feta

### Seared Jumbo Sea Scallops | \$19

with mascarpone polenta and tomato soffritto

### Grilled Skirt Steak\* | \$19

with red wine braised shallots and french fries

### Slow Roasted Half Chicken | \$17

with rosemary jus and toasted garlic

### Wild Mushroom Risotto | \$18

with braised shallots, white truffle oil,  
parmesan cheese and red wine reduction

### Fish and Chips | \$17

with caper remoulade and pickled cabbage

### Spaghettini and Meatballs | \$18

old world meatballs and roasted chilies tossed  
in pomodoro sauce with parmesan cheese

### Stephi Burger\* | \$15

caramelized onions, roasted mushrooms, applewood  
smoked bacon, cheddar cheese and brioche bun

### Shaved Brussels Sprouts | \$7

with roasted butternut squash and smokey bacon

### Grilled Broccolini | \$7

with toasted garlic, pinenuts and marinated olives

### Pan Roasted Yukon Home Fries | \$7

with caramelized onions, herbs and garlic

### Creamy Mashed Potatoes | \$7

whipped with garlic

### Toasted Quinoa | \$8

with roasted sweet potato, medjool dates  
and local honey

18% gratuity will be added to parties of 6 or more.  
Before placing your order, please inform your server  
if a person in your party has a food allergy.

\*These items are served raw, undercooked or may be cooked to your liking. Consuming raw or undercooked fish, seafood, meats or eggs may increase your risk of food borne illness.

