

starters

new england clam chowder	8
roasted chicken & curried lentil soup cured tomato, lime, roasted ginger	7
spinach & artichoke dip reggiano parmesan, boursin, white cedar cheeses terra, sweet potato, yucca, pita chips	10
cornmeal dusted calamari roasted garlic aioli & charred tomato sauce	12
tagine chicken wings preserved lemon cilantro dressing, celery sticks	12
bar10 tier* mediterranean blend of assorted cheese, cured meats, seafood, grilled artichokes, breads, roasted red pepper hummus, cracked and cured olives	18
cracked & cured olives citrus chili pepper infused oil, grilled flatbread	5

salads

fatoush baby arugula, roma tomato, feta cheese, cucumber, bermuda onion, cilantro, mint, crispy pita sumac dressing	14
pomegranate capris baby spinach, frisee, mint & scallions tossed with a citrus vinaigrette	15
caesar cardini romaine lettuce, garlic rosemary croutons, shaved reggiano parmesan	12

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
toscana flat bread baby arugula, reggiano parmesan, mozzarella, goat cheese, artichokes white balsamic vinaigrette	15

lunch



sandwiches

char broiled cheeseburger * portuguese cheddar, lettuce, tomato, rosemary fries, toasted brioche bun	14
oven roasted turkey wrap avocado, apple wood smoked bacon, bibb lettuce, tomato, vermont cheddar	13
new england lobster sliders assorted terra chips	18

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

for parties of 8 or more an 18% service charge will be automatically added to the check

entrees

pan seared salmon cured tomato, fennel, canellini bean ragout	22
slow roasted chicken yukon gold puree, asparagus thyme reduction	20
kettle chip crusted cod served with broccolini cured tomato lemon cream sauce	20
grilled skirt steak* chimichurri, herb roasted fingerlings asparagus	18

desserts

boston cream pie	7
apple caramel pie butter pecan gelato	7

bar10 mini desserts

pumpkin spice ginger anglaise gram cracker crumb	3
triple chocolate white & dark chocolate mousse oreo cookie crumble & raspberry sauce	3
anjou pear and cranberry streusel topping	3

private events

the escape lounge & the back bar
are a great venue

for information inquire with your server
or call

617-424-7446