

STARTERS

- BRAISED PORK SHOULDER MINI TACOS - 16**
CORN TORTILLAS, PICO DE GALLO, POBLANO SOUR CREAM, QUESO
- GRILLED BEEF SKEWERS - 16**
MARINATED CHOICE BEEF, POMEGRANATE MOLASSES, SCALLION
- MUSSELS FRITES - 17**
PEI MUSSELS, WHITE WINE, GARLIC, HERBED BUTTER BROTH, FRENCH FRIES
- LUMP CRAB CAKE - 21 +\$3**
REMOULADE, AVOCADO, FRISÉE, GRAPEFRUIT
- PROSCIUTTO & BURRATA - 17**
HOUSE MADE BURRATA, BASIL, GARLIC BREAD, EXTRA VIRGIN OLIVE OIL
- SOUP OF THE DAY - 13**
CHEF'S SELECTION OF THE FINEST SEASONAL INGREDIENTS
- CRISPY FALAFEL - 12**
CHICKPEAS HERBS, SPRING ONION, TZATZIKI, CUCUMBER
- SCALLION PANCAKE - 13**
CRISPY, WITH 3 CHILI SOY VINEGAR DIPPING SAUCE
- TUNA CEVICHE* - 20 +\$3**
CITRUS & SPICE MARINATED SUSHI GRADE TUNA, SESAME, CUCUMBER & CARROT, WONTON CHIPS
- FRIED CALAMARI - 18 +\$3**
GREEN PAPAYA, BANANA PEPPERS, CILANTRO, GREEN CURRY AIOLI
- KALE & BEET SALAD - 14**
KALE, BEETS, ROASTED HEIRLOOM BEETS, HONEYCRISP APPLE, DRIED CRANBERRIES, PECORINO, HONEY LEMON VINAIGRETTE
- CAESAR SALAD - 12**
ROMAINE, CROUTONS, LEMON CAESAR DRESSING, PARMESAN
- GREEN & BLUE SALAD - 14**
MIXED GREENS, ALMONDS, PEAR, BLUE CHEESE VINAIGRETTE

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|--------------------------------|------------------------------|-----------------------------|
| ADD GRILLED CHICKEN - 9 | GRILLED ASPARAGUS - 9 | MAC & CHEESE - 9 |
| FRENCH FRIES - 6 | ROASTED BRUSSELS - 7 | SAUTEED BROCCOLI - 8 |

*THESE ITEMS CONTAIN RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
**CONSUMING THESE ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE INFORM YOUR SERVER TO ANY AND ALL POSSIBLE FOOD ALLERGIES.

d̄bar
Food | Drink | Nightlife

DINE OUT
BOSTON
SINCE 2001

MARCH 1ST - 31ST

3 COURSES - \$41

CHOOSE FROM ENTIRE MENU!
(1 STARTER, 1 ENTRÉE & 1 DESSERT)

+\$ = ADDITIONAL CHARGE APPLIES

SIDES

DESSERTS

- CRÈME BRULÉE - 10**
SEASONAL FRUIT
- CHOCOLATE BROWNIE CAKE - 10**
VANILLA ICE CREAM

OWNER - BRIAN PICCINI | GENERAL MANAGER - MYLES STOUT | EXECUTIVE CHEF - BRUNO MAIA | MANAGER - ROB DIOTALEVI

ENTRÉE

- GIANNONE CHICKEN UNDER A BRICK - 26**
MASHED POTATO, GRILLED ASPARAGUS, MUSHROOM MADEIRA JUS
- TUNA & SALMON POKE BOWL* - 32 +\$5**
SUSHI RICE, AVOCADO, CARROT, EDAMAME, SPICY AIOLI, SESAME SOY DRESSING
- MARINATED GRILLED STEAK TIPS - 28**
CHOICE CERTIFIED ANGUS BEEF, MASHED POTATO, BROCCOLI, PIQUILLO BBQ SAUCE
- WHISKEY GLAZED PORK LOIN - 25**
GRILLED 8OZ PORK LOIN, PUMPKIN SPAETZLE, BRUSSELS, GLAZED APPLES
- PARMESAN GNOCCHI - 26**
HOUSE-MADE GNOCCHI, PEARL ONIONS, CARROTS, CHEESE PUMPKIN, MAITAKE MUSHROOMS, HERBED MASCARPONE-CRÈME FRAICHE, CRISPY CARROTS
- BEEF BRISKET MAC & CHEESE - 21**
SMOKED BRISKET, DITALINI PASTA
- BUTTERNUT SQUASH RISOTTO - 23**
CARNAROLI RICE, BUTTERNUT SQUASH, KALE, CRANBERRY COULIS
- HOT ITALIAN SAUSAGE CAVATELLI - 26**
HANDMADE CAVATELLI, TOMATO, BROCCOLI RABE, WHITE WINE, RED PEPPER FLAKES
- PENNE BOLOGNAISE - 23**
VEAL, BEEF & PANCETTA, PARMESAN, CREAMY TOMATO SAUCE
- 8oz d̄bar BURGER* - 20**
HAND-CUT FRIES, CHEDDAR, BACON, LETTUCE, TOMATO
- HERB CRUSTED COD - 28**
GIGANTE BEAN CASSOULET, KALE, SMOKED SWEET PAPRIKA OIL
- LAMB TOP STEAK - 29 +\$5**
HARISSA MARINATED LAMB, PARSLEY RISOTTO, BRUSSELS, LAMB JUS,
- NY STRIP FRITES - 35 +\$10**
HERBED PARMESAN FRIES, HARICOT VERTS, BORDELAISE

CHECK OUT OUR
SISTER RESTAURANTS IN
BACK BAY, SOUTH END &
DOWNTOWN CROSSING



Deuxave