

## 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
- TOM YUM MUSSELS - 17**  
PEI MUSSELS, LEMONGRASS, RED JALAPEÑO, GINGER, LIME, CILANTRO, SCALLIONS
- LUMP CRAB CAKE - 21**  
REMOULADE, AVOCADO, FRISÉE, GRAPEFRUIT
- PROSCIUTTO & BURRATA - 19**  
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**  
CITRUS & SPICE MARINATED SUSHI GRADE TUNA, SESAME, CUCUMBER & CARROT, WONTON CHIPS
- FRIED CALAMARI - 18**  
GREEN PAPAYA, BANANA PEPPERS, CILANTRO, GREEN CURRY AIOLI
- BEET SALAD - 14**  
ARUGULA, BEETS, ROASTED HEIRLOOM BEETS, HONEYCRISP APPLE, DRIED CRANBERRIES, GOAT CHEESE CROQUETTES, HONEY LEMON VINAIGRETTE
- CAESAR SALAD - 12**  
ROMAINE, CROUTONS, LEMON CAESAR DRESSING, PARMESAN
- GREEN & BLUE SALAD - 14**  
MIXED GREENS, ALMONDS, PEAR, BLUE CHEESE VINAIGRETTE

## SIDES

- ADD GRILLED CHICKEN - 9
- HONEY ROASTED CARROTS - 7
- FRENCH FRIES - 6
- MAC & CHEESE - 9
- GRILLED ASPARAGUS - 9
- 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.

## ENTRÉE

- GIANNONE CHICKEN UNDER A BRICK - 26**  
MASHED POTATO, GRILLED ASPARAGUS, MUSHROOM MADEIRA JUS
- MARINATED GRILLED STEAK TIPS - 29**  
CHOICE CERTIFIED ANGUS BEEF, MASHED POTATO, BROCCOLI, PIQUILLO BBQ SAUCE
- HERB MARINATED PORK LOIN - 27**  
GRILLED 8OZ PORK LOIN, WHOLE GRAIN SPAETZLE, GRUYERE, ARUGULA, ROASTED HEIRLOOM CARROTS
- PARMESAN GNOCCHI - 26**  
HOUSE-MADE GNOCCHI, PEARL ONIONS, PEAS, FAVA BEANS, MAITAKE MUSHROOMS, HERBED MASCARPONE-CRÈME FRAICHE, CRISPY CARROTS
- BEEF BRISKET MAC & CHEESE - 21**  
SMOKED BRISKET, DITALINI PASTA
- ARTICHOKE RISOTTO - 25**  
CARNAROLI RICE, ARTICHOKE, PEAS, BURRATA
- SUN-DRIED TOMATO CHICKEN SAUSAGE CAVATELLI - 26**  
HANDMADE CAVATELLI, TOMATO, BROCCOLI RABE, WHITE WINE, RED PEPPER FLAKES
- PENNE BOLOGNAISE - 23**  
VEAL, BEEF & PANCETTA, PARMESAN, CREAMY TOMATO SAUCE
- 8oz ōbar BURGER\* - 20**  
HAND-CUT FRIES, CHEDDAR, BACON, LETTUCE, TOMATO
- HERB CRUSTED COD - 28**  
GIGANTE BEAN CASSOULET, KALE, SMOKED SWEET PAPRIKA OIL
- NY STRIP - 35**  
GOAT CHEESE CROQUETTES, ZUCCHINI WRAPPED ASPARAGUS, BORDELAISE
- CHICKEN PARMESAN - 25**  
BREADED CHICKEN CUTLETS, ARUGULA, KUMATO TOMATO, FETA, OREGANO LEMON VINAIGRETTE, SPICY MARINARA
- PINK PEPPERCORN CRUSTED SEARED TUNA - 35**  
GINGERED FORBIDDEN RICE, SCALLION SOUBISE, MANGO CHUTNEY

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

*Deuxave*



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