

224

BOSTON

RESTAURANT & TAVERN

APPETIZER

*OYSTERS 3.25 ea

mignonette sauce, cocktail sauce, lemon

BURRATA, PROSCIUTTO, & SOPPRESSATA 22

peach compote, aged balsamic, crostini

MUSSELS BIANCO 17

garlic, ginger, white wine, basil.

SHORT RIB PUTINE 18

shredded mozzarella, hand-cut french truffle fries, black garlic gravy, parmesan, sunny side up egg

CRISPY FRIED CALAMARI 16

cherry pepper aioli, lemon

PISTACHIO PESTO BRUSSELS SPROUTS 16

parmesan cheese

OVEN ROASTED SPICY CHICKEN WINGS 16

blue cheese dressing, celery

MEAT BALLS & POLENTA 15

marinara sauce, pecorino romano, basil

SALAD

GRILLED ROMAINE 16

prosciutto, soft-boiled egg, bagna cauda, pecorino romano

ARUGULA 14

cucumber, cherry heirloom tomato, lemon vinaigrette, pecorino romano

CAESAR 15

hearts of romaine, bocarones, crotons, caesar dressing, pecorino romano

Add:

*salmon 14, *sirloin 15, *chicken 8, *Shrimp 4 each

ENTREE

PENNE ALLA VODKA 25

tomato sauce, garlic, chili flakes, pecorino romano

RIGATONI BOLOGNESE 26

house made pasta, classic ragu, english peas, basil, pecorino romano

*GAMBERONI ALLA SCAMPI 32

tiger shrimp, house made spaghetti, garlic, white wine-lemon sauce, tomato, pecorino romano, basil

*PAN-SEARED SALMON 35

lemon shrimp risotto, english peas, beurre blanc

224 BURGER 20

caramelized onion aioli, yellow cheddar, apple wood smoked bacon, hand-cut french fries, house made sesame bun

MEATLOAF 26

pork & beef, fresh herbs, potato puree, broccolini, black garlic gravy

SIDES

french fries 7, truffle parmesan fries 10, potato purée 7, broccolini 10, scalloped potatoes 10,

BONE-IN PORK CHOP 33

scalloped potato, crispy brussels sprouts, port wine reduction, thompson raisins

CHICKEN PARMESAN 28

house made rigatoni pasta, marinara sauce, fresh mozzarella, oregano, basil, pecorino romano

BRAISED SHORT RIBS 35

potato puree, heirloom baby carrots, chicken jus

PRIME NY STEAK FRITES 38

truffle parmesan french fries, blue cheese butter, chicken jus

TRUFFLE MAC & CHEESE 18

house made cavatappi english peas, garlic & herb breadcrumbs

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BEER

BUD LIGHT (4.2%) \$6

GUINNESS (4.2%) \$8

LEINENKEUGEL'S SUMMER
SHANDY (4.2%) \$7

CASTLE ISLAND IPA (6.5%) \$8

KONA BIG WAVE (4.2%) \$7

CARLSON DRY HARD CIDER (5.5%) \$8

HIGHNOON (4.8%) \$8

CORONA (4.2%) \$8

NOTCHY CRAFT PILS NA \$7
(NON-ALCOHOLIC)

COCKTAILS

HIBISCUS MARGARITA \$14
TEQUILA, TRIPLE SEC, HIBISCUS SIMPLE SYRUP,
LIME & OJ

WATERMELON MARGARITA \$14
TEQUILA, TRIPLE SEC, WATERMELON,
SIMPLE SYRUP, LIME & OJ

SPICY MARGARITA \$14
GHOST PEPPER TEQUILA, TRIPLE SEC, LIME &
OJ

SPICY PINEAPPLE MARGARITA \$14
GHOST PEPPER TEQUILA, TRIPLE SEC, LIME, OJ
& PINEAPPLE

GIN BLOSSOM \$14
EMPRESS GIN, ST ELDER, LEMON, SIMPLE
SYRUP, SODA WATER

PISTACHIO MARTINI \$15
AMARETTO, BAILEY'S, BLUE CURACAO

ESPRESSO MARTINI \$15
VANILLA VODKA, IRISH CREAM, COLD BREW

APEROL SPRITZ \$14
APEROL, ST. ELDER, PROSECCO

MORGAN MULE \$14
CAPTAIN BLACK RUM, LIME, GINER BEER

OLD FRIEND \$14
BOURBON, APEROL, SWEET VERMOUTH

SWEET HEAT REFRESHER \$15
21 SEED JALAPENO CUCUMBER
TEQUILA, WATERMELON JUICE,
LIME JUICE

HARVEST/WHITE/ROSE/RED SANGRIA \$14

WINE

WHITE

2022 ALBARINO, BURGANS,SPAIN	\$12/\$48
2022 PINOT GRIGIO, SISI,ITALY	\$11/\$44
2022 SAUVIGNON, CROWDED HOUSE, NEW ZEALAND	\$15/\$60
2021 CHARDONNAY, RAYMOND, NAPA	\$15/\$60
2022 SAUVIGNON BLANC, ATTITUDE, FRANCE	\$15/\$60
2022, GRUNER, VELTLINER, LANDHAUS MAYER, AUSTRIA	\$12/\$48
2022 MARCO SCLARIS, ROSE, ITALY	\$12/48

RED

2020 PINOT NOIR, LOVE NOIR,CA	\$13/\$52
2020 SUPER TUSCAN, PIEVASCIATA, TOSCANA, ITALY	\$15/\$60
2021 CABERNET SAUVIGNON, SILVER PALM, SANTA ROSA, CA	\$15/\$60
2022 RED BLEND, GHOSTRUNNER, NAPA	\$12/\$48
(ZINFANDEL, CAB SAUVIGNON, SYRAH & PETITE SIRAH)	\$12/\$48
2022 ANNA MARIA, DOLCETTO, ITALY	\$16/\$64
2019 , CANTALORO, TOSCANA, ITALY	\$13/\$50
2020 BARBERA, LANGHE, ITALY	