

DINNER

Kyle Cook, *Executive Chef*

BULFINCH
SOCIAL

SMALL PLATES

Roasted Cauliflower (v) 10

*sauce vierge,
garlicky crumbs*

Aloha Wings (gf) 12

*char-grilled, tropical
buffalo sauce, celery slaw*

Coq Au Vin Wonton 13

*braised chicken, glass noodles,
red wine chicken jus*

Baby Back Ribs 12

*tea braised, apple soy lacquer,
sweet potato slaw*

Lobster & Crab Cake 19

*fire roasted tomato &
guajillo chile aioli,
crushed avocado*

Crispy Calamari 17

*hot peppers, castelvetro
olives, arugula,
jalapeno mint aioli*

Hearty Sausage, Kale & White

Bean Soup (gf) 12

*lemon scented creme fraiche,
grilled artisanal bread*

Not So Classic

Bacon Cheeseburger Slider 6 ea.

*1/4 lb. wagyu patty,
horseradish cheddar, secret sauce,
bacon mostarda*

Cognac Chicken Crespelle 16

*braised chicken stuffed crepes
topped with caramelized onions &
mushrooms in a cognac cream sauce*

Crispy Brussels Sprouts 9

apple mustard, crispy cured meats

SALADS

Mediterranean

Beans & Grains (v) 13

*chick peas, black beans, cucumber,
onion, farro, quinoa, fresh herbs,
cherry tomato vinaigrette*

Shaved Brussels Sprout

& Crispy Kale Caesar 13

*tomato powder, house dressing,
croutons, parmesano reggiano*

Nicoise Salad (v, gf) 15

*smashed marble potatoes,
haricot vert, oven dried tomato,
hard boiled egg, lettuce,
sherry mustard vinaigrette*

LARGE PLATES

Beef Bourguignon Poutine 19

*tender braised beef, crispy potatoes,
VT cheddar cheese curds*

Lamb Gemelli 25

*lamb ragu, tomato, parmesan,
toasted hazelnut pesto*

8 oz Prime Bavette Steak (gf) 29

garlic mustard, bordelaise

Fried Chicken 24

*whole cornish hen, blackened corn
salsa, ricotta salata*

Pan Roasted

George's Bank Cod 26

*wild mushrooms, asparagus, fregola,
sopressata broth, fine herbs,
espelette powder*

BREAKFAST

Mon - Fri, 6.30 - 11 AM

BRUNCH

Sat - Sun, 7 AM - 1 PM

COCKTAILS

Daily, 3 - 4 PM

BAR *Sun-Thurs, 3-11 PM*

Fri-Sat, 3 PM - 12 AM

DINNER:

Sun-Thurs, 4 - 9 PM

Fri-Sat, 4 - 10 PM

v - vegetarian gf - gluten free

Before placing your order, please inform your server if a person in your party has a food allergy. Consumption of undercooked meat, poultry, egg or seafood may increase the risk of foodborne illnesses.