

## take out menu

### allen street antipasti for your table

#### ANTIPASTI BOARD 28

artisan charcuterie and cheese, accoutrements, house foccacia  
(burratam toma cheese, spicy salami, porchetta)

### starters

#### CAULIFLOWER SOUP 8

white cheddar, crispy focaccia, apple, scallions

#### CLAM AND POTATO CHOWDER 8

speck ham, celery, dill, lemon

#### BUTTERNUT SQUASH SOUP 7

spiced walnuts, basil, chili crema

#### ORGANIC BABY LETTUCE SALAD <sup>GF</sup> 8

cucumber, radish, house vinaigrette

#### CHOPPED KALE SALAD <sup>GF</sup> 9

apple, fennel, pumpkin seeds, gorgonzola, mustard dressing

#### SWEET POTATO HUMMUS 10

roasted red pepper, chickpeas, parsley

### pasta

(small/large)

#### LINGUINE PASTA SM 11 / LG 22

creamy walnut pesto, butternut squash, spicy kale

#### RADIATORE PASTA SM 11 / LG 22

beef short rib ragu, pecorino tartufo

### entrees

#### BERKSHIRE PORK CHOP 25

mustard spatzle, spicy kale, asian pear chutney

#### DDD HOMESTEAD HALF CHICKEN <sup>GF</sup> 25

roasted yukon potatoes, baby carrots, truffle chimichurri

#### 10<sup>OZ</sup> SIRLOIN SKIRT STEAK 33

salt & vinegar potatoes, grilled scallions, malt sauce

#### BAY OF FUNDY SALMON <sup>GF</sup> 25

honeynut squash risotto, fennel, calabrian chili pesto

#### CAROLINA TROUT <sup>GF</sup> 26

gulf shrimp, pancetta, shishito peppers, white bean chowder

#### DIVER SCALLOPS <sup>GF</sup> 28

soft polenta, watercress, butternut squash caponata

### desserts

#### WHIPPED LEMON CHEESECAKE PARFAIT <sup>GF</sup> 7

wild blueberries, pistachio wafer, vanilla crema

#### DOUBLE CHOCOLATE DEVIL'S CAKE 8

white chocolate mousse, raspberry, aged balsamico modena

## Allen Street Grill

cocktails + dining

\* Ask your server about vegetarian modifications available. · Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

