

DINNER

Kyle Cook, *Executive Chef*

BULFINCH
SOCIAL

SMALL PLATES

Roasted Cauliflower (v) 10

*sauce vierge,
garlicky crumbs*

Eggplant Timbale (v) 11

*thinly sliced eggplant, roasted to-
mato, fresh mozzarella & parmesan
cheese*

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*

Caribbean Lettuce Wraps 12

*crispy tender pork,
spicy vinegar slaw*

Lobster & Crab Cake 19

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

Crispy Calamari 15

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

SALADS

Mediterranean

Beans & Grains (v) 13

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

Asparagus &

Prosciutto Salad (gf) 15

*arugula, macerated tomato,
castelvetrano olive
tapenade vinaigrette*

Shaved Brussels Sprout

& Crispy Kale Caesar 13

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

LARGE PLATES

Not So Classic

Bacon Cheeseburger 19

*horseradish cheddar,
secret sauce,
bacon mostarda,
boston lettuce, fries*

8 oz Prime Bavette Steak (gf) 29

garlic mustard, bordelaise

Fried Chicken 24

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

Pan Roasted

George's Bank Cod (gf) 26

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

BREAKFAST

Mon - Fri, 6.30 - 11 AM

Sat - Sun, 7 - 11.30 AM

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.*