

menu

Mass Ave // Dinner

garden table

shareable snacks

fried olives \$11

Panko fried green Castelvetrano olives with dill cheese dip

sweet potato crisps \$7

Black pepper aioli

truffle fries \$10

Sriracha aioli and dill cheese dip

chips and queso \$7

chicken wings \$16

Spicy peach with buttermilk blue cheese

whipped feta dip \$12

Extra virgin olive oil, red pepper flakes, olive tapenade, herbed naan

hot honey burrata \$18

House made hot honey, toasted baguette, prosciutto

crab cakes \$16

Three crab cakes* served on a bed of greens with a sriracha aioli

wagyu meatballs \$15

Wagyu + pork meatballs* in red sauce

salads

add chilled herbed chicken, chicken salad, hot smoked salmon or shrimp* \$7, salmon filet* \$14

house salad \$7

Mixed greens, cucumber, tomato, carrot, basil vinaigrette

chop chop salad \$16

Mixed greens, bacon, sunflower seed, egg, avocado, tomato, pickled red onion, housemade buttermilk blue cheese dressing

mediterranean salad \$14

Mixed greens, pico, couscous, feta, roasted tomato, kalamata olive, greek dressing

rachel from Friends salad \$15

Quinoa, feta, cucumber, chickpeas, mint, parsley, red onion, lemon vinaigrette

wedge salad \$15

Romaine leaf lettuce, cherry tomato, crispy pork lardon, red onion, housemade blue cheese dressing or dijon mustard vinaigrette

plates

blackened shrimp tacos* \$18

Flour tortilla, lettuce, sweet chili aioli, pickled red onion, queso fresco, side of cilantro rice & beans

wagyu burger* \$29

Lettuce, tomato, pickled onion, gouda, garlic aioli, served with fries and sriracha aioli

whiskey cream chicken \$21

Wild mushroom, onion, mashed potato, green beans

seared salmon* \$27

Green beans, pesto fried rice

pastas

add grilled chicken or shrimp* \$7, salmon filet* \$14, three wagyu + pork meatballs* \$14. gluten free pasta +\$3

ruben's pasta \$16

Penne, asparagus, tomato, onion, garlic, parmesan, white wine cream

creamy basil pesto penne \$15

Penne, basil, spinach, sundried tomato, sunflower seed pesto cream

pasta pomodoro \$14

Angel hair, garlic, fresh tomato sauce, parmesan

lemon caper angel hair \$15

Angel hair, tomato, garlic, capers, lemon, extra virgin olive oil

sweets

flourless chocolate torte \$12

lemon cheesecake \$12

Fruit puree

peanut butter chocolate cake \$12

Layered chocolate cake, peanut butter mousse, fudge brownie

kids

for guests 12 and under. served with french fries and a soft drink. sub fresh fruit for +\$2

chicken tenders \$12

Served with fries

buttered noodles \$12

Penne served with parmesan cheese

grilled cheese \$12

Served on texas toast with fries

Let your server know of any allergies the kitchen should be aware of when composing your dish.

Also, consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. All items are denoted with an asterisk.*

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seasonal drinks

Rosemary's Bellini \$13

Crepe de peche liqueur, rosemary, prosecco

You Was My BABY \$13

Vodka, apple, cinnamon, ginger liqueur, lemon

Coco Loco \$13

Vodka, orgeat, vanilla, dark chocolate, orange

Not Your Moms Banana Bread \$13

Tequila, licor 43, espresso, banana, brown sugar

Pie Felicia! \$13

Rum, pecan, maple, cream, black walnut

Pear + Plum \$13

Gin, elderflower, spiced pear, plum, lemon

Harvest Moon \$13

Bourbon, marshmallow, sweet potato, black walnut

Go Nuts Milk Punch \$13

Spiced rum, white rum, orgeat, vanilla, pistachio, toasted almond

HOT COCO \$13

Rum, dark chocolate liqueur, steamed milk, cocoa

Spill The Tea \$13

Gin, earl grey simple syrup, fontbonne, lemon

house drinks

GT Toddy \$11

**Served HOT* Bourbon, earl grey, lavender, lemon*

GT Mimosa \$10

Prosecco + your choice of orange, pineapple or cranberry juice.

House Lush Love or Neon Nectar juice +\$1

Hoosierita \$13

Jalapeno tequila, mezcal, Hoosier Heater, lime

Ladies Who Brunch \$14

Vodka, elderflower liqueur, house Lush Love juice, prosecco

Matcha-tini \$15

Fresh matcha, coconut rum, Antica Torino, pineapple, lime, bitters

Espresso Martini \$14

Fresh espresso, vodka, coffee liqueur, simple

Make it pumpkin spice or abuelitas cocoa +\$1

Sangria \$12

House brandy, citrus fruit, choice of red or white wine

spritzes

Aperol Spritz \$12

Aperol, prosecco, soda

Sarti Spritz \$12

Sarti rosa (blood orange, mango, passionfruit), soda, prosecco

Spooky Spritz \$13

Vodka, prosecco, vanilla, passionfruit, orange, Detox Dream, black walnut

gt classics

GT Daiquiri \$12

Light rum, lime, simple, dry orange curaçao, orange bitters

GT Mule \$12

Vodka + Agroseltzer ginger beer or seasonal soda choice

Old Fashioned \$12

Choice of rye or bourbon, simple, bitters

Manhattan \$12

Choice of rye or bourbon, sweet vermouth, bitters

GT Margarita \$12

Blanco tequila, dry curacao, lemon, lime, simple

GT Paloma \$12

Tequila, Agroseltzer grapefruit soda, lime

wine list

bubbles

La Luca Prosecco \$10/\$32

Jeio Prosecco Rose \$14/\$54

Francois Montand Brut \$12/\$48

white

La Torre Pinot Grigio - Friuli, IT \$12/\$42

Auntsfield Sauvignon Blanc - Marlborough, NZ \$12/\$42

Joseph Drouhin Chardonnay - Burgundy, FR \$14/\$52

rose

Maison Nicholas Idiart Esperance - France \$10/\$36

red

Anne Amie Pinot Noir \$15/\$54

The Fableist Cabernet Sauvignon \$15/\$62

Poggiosecco Chianti - Tuscany, IT \$13/\$48

The Pairing Red Blend \$16/\$55

zero proof

Espresso Martini \$12

Fresh espresso, Seedlip Spice 42, simple

Aperitif Spritz \$11

N/A aperitif, n/a bubbles, soda

Lazy Dayz Spritz \$12

Nowadays 10mg THC spirit, n/a bubbles, choice of seasonal flavor (we can not add THC to alcoholic beverages)

No-Mosa \$9

N/A bubbles + your choice of orange, pineapple or cranberry juice. House Lush Love or Neon Nectar juice +\$1

Rotating N/A beer \$6

Inquire with your server for current selection