

# LOWER MILLS

## TAVERN

GUESTS ARE ASKED TO KINDLY  
WEAR MASKS WHEN NOT SEATED

DINE-IN • TAKE-OUT • DELIVERY  
• WEEKEND BRUNCH 11am-3pm •

MONDAY - WEDNESDAY 4pm - 10pm  
THURSDAY + FRIDAY 4pm - 11pm  
SATURDAY 11am - 11pm  
SUNDAY 11am - 10pm

**BEST OF  
BOSTON  
2018**  
AWARDED BY BOSTON MAGAZINE

**BEST NEIGHBORHOOD BAR** 🍷

## SOUPS AND SALADS

### SWEATER WEATHER GUMBO

andouille sausage, harvest greens, creole vegetables 8.

### PASTA FAGIOLI 🌱

tomato + root vegetable broth,  
red beans, basil, petite pasta 7.

### AUTUMN ARUGULA SALAD 🌱🌱

caramelized squash, brussels sprouts,  
toasted pepitas, fresh sage, smoked gouda,  
pomegranate balsamic dressing 12.

### CAESAR SALAD\*

romaine hearts, shaved parmesan,  
mustard croutons, caesar dressing 11.

### KALE POWER BOWL 🌱🌱🌱

burrata, golden beets, roasted parsnips,  
wild rice, shaved leeks, toasted walnuts,  
herbed fig + peppercorn dressing 12.

### SALAD ADD-ON'S .....

egg\* +1. • bacon +2. • bean burger +5.  
• grilled or fried chicken +6. • steak\* +8.

ALL OUR DRESSINGS ARE MADE IN HOUSE

## TODAY'S DELIVERIES

daily specials made with the  
fresh fish, meat + produce delivered  
this morning from our local vendors

WE PROUDLY PARTICIPATE IN LOCAL  
COMMUNITY SUPPORTED AGRICULTURE

MENU BY EXECUTIVE CHEF CARA MARIE NANCE

## SIDES

HAND-CUT FRIES 🌱🌱	7.
TRUFFLE FRIES 🌱🌱	8.
CAULIFLOWER PURÉE 🌱🌱	6.
CINNAMON BRUSSELS 🌱🌱	7.
RICE PILAF 🌱🌱	7.
ROASTED SWEET POTATOES 🌱🌱	7.

🌱 GLUTEN-FREE

🌱 PLANT-BASED

🌱 VEGETARIAN

🌱 CONTAINS NUTS

## APPETIZERS

### TRUFFLED POLENTA CAKES 🌱🌱

chef's mushrooms, cauliflower purée,  
sage pesto, mission fig jam,  
crispy leeks 13.

### GARAM MASALA BEEF SATAY\* 🌱

curried yogurt, pomegranate glaze,  
petite autumn greens 14.

### CAPE COD CIDER CLAMS

shaved parmesan, fennel + white beans,  
bacon, braised apple butter, toast points 15.

### FRIED BUTTERNUT RAVIOLI 🌱

maple lump crab + leek butter,  
toasted hazelnuts 14.

### SZECHUAN-PEPPERED BEEF BRUSCHETTA\*

horseradish cream, shaved red onions,  
citrus gremolata 14.

### BUTTERNUT MAC AND CHEESE 🌱

cinnamon roasted brussels sprouts,  
smoked gouda 12.

## RAW BAR LOCAL OYSTERS: ROTATING\*

SERVED WITH FRENCH ONION  
MIGNONETTE. HOUSE-MADE  
COCKTAIL SAUCE. 🌱  
ROTATING MP.

## PLATES

### STEAK FRITES\* 🌱

rosemary-grilled ribeye, garlic truffle butter, citrus herbed fries, tapenade aioli 26.

### WALNUT-CRUSTED COD 🌱🌱

buttered leek + baby kale rice pilaf, fig beurre blanc, fried leeks 22.

### SPINACH FETTUCCINE

house-made chicken sausage, chef's mushrooms, braised onions,  
petite autumn greens, sage parmesan cream sauce 20.

### SHORT RIB RAGU 🌱

parmesan cauliflower purée, roasted root vegetable medley,  
sage pesto arugula salad, mushroom au jus 24.

### FIG-GLAZED CAULIFLOWER STEAK 🌱🌱

harvest vegetable barley, pomegranate balsamic reduction, cashew crumble 18.

## SANDWICHES

served with choice of fries or salad

upgrade to truffle fries +1. | add fried egg\* +1. | gluten-free bun +1.

### BUTTERMILK FRIED CHICKEN

vermont cheddar, bacon, lettuce,  
tomato, onion, creamy ranch;  
on seeded brioche 14.

### THE LMT BURGER\*

american cheese, bacon,  
house sauce, lettuce, tomato,  
onion; on seeded brioche 14.

### SHORT RIB GRILLED CHEESE

smoked gouda, sharp white cheddar,  
roasted squash, caramelized onions;  
on sourdough bread 14.

### WHITE BEAN AND BARLEY BURGER 🌱

maple brussels slaw, pepitas, fig jam,  
baby arugula; on whole wheat bun 13.

## WOODSTONE PIZZAS

substitute coconut mozzarella +2. 🌱 substitute gluten-free crust +2. 🌱

### TOMATO AND MOZZARELLA 🌱

fresh mozzarella, shaved parmesan, sliced hothouse tomatoes, garlic oil, basil 12.

### HOUSE-MADE CHICKEN SAUSAGE

fresh mozzarella, braised leeks, roasted fennel, rosemary oil, sweet potatoes 13.

### QUATTRO FORMAGGI 🌱

BURRATA • PARMESAN • ROMANO • MOZZARELLA  
truffled mushrooms, sage, fresh ground black pepper 11.

### SMOKEY SQUASH PIZZA 🌱🌱

caramelized onions, toasted pumpkin seeds,  
brussels sprouts, parsnips, maple-cashew cheese 12.

\*These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.