

# LOWER MILLS

## TAVERN

Guests are asked to kindly wear masks when not seated

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

11am - 10pm EVERYDAY

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

..... **BEST** .....  
**NEIGHBORHOOD BAR • DORCHESTER**

### ☞ 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**

### ☞ SOUPS + SALADS ☞

#### FRENCH ONION SOUP

traditional braised onions in a beef broth, toasted bread, melted sharp cheddar cheeses 8.

#### CREAMY CAULIFLOWER SOUP

truffle oil and toasted pepitas 7.

#### WINTER SPINACH SALAD

toasted pumpkin seeds, sweet potatoes, fried plantains, frisee lettuce, carrot strings, goat cheese, brown sugar & thyme vinaigrette 12.

#### CAESAR SALAD\*

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

#### PEAR & BURRATA SALAD

gem lettuce, pickled butternut squash, radishes, hazelnuts, maple mustard vinaigrette 12.

#### ..... SALAD ADD-ONS .....

grilled chicken +6 • seared salmon +7  
lentil burger +5 • egg\* +1 • bacon +2

**ALL OUR DRESSINGS ARE MADE IN HOUSE**

### ☞ SIDES ☞

- HAND-CUT FRIES   7.
- TRUFFLE FRIES   8.
- BRAISED VEGGIE RISOTTO   8.
- SAUTÉED SPINACH   7.
- PARMESAN BROCCOLI RABE & ARTICHOKES WITH PINE NUTS    8.
- ROASTED SWEET POTATOES   7.
- GARLIC ROASTED CAULIFLOWER   7.

### ☞ APPETIZERS ☞

**SKILLET CORNBREAD**   
local honey, whipped sea salt butter 8.

**MINI CHICKEN & WAFFLES**  
bacon country gravy 13.

**WINTER CRAB CAKES**  
herbed root vegetables, maple remoulade, mustard greens, caramelized onions 13.

**CARAMELIZED SQUASH & BURRATA**  

pecan granola, roasted pears, brown butter vinaigrette, grilled bread 12.

**VEGGIE ANTIPASTO**     
broccoli rabe, artichoke hearts, balsamic cauliflower salad, toasted baguettes, pickled butternut & gem lettuce, green beans, pine nuts 12.

### ..... RAW BAR .....

#### LOCAL OYSTERS: ROTATING

french onion mignonette,  
house-made cocktail sauce;  
rotating mp. 

**MONDAYS**  
**\$1 OYSTERS**

*All Day Long*

### ☞ PLATES ☞

**PORCINI RUBBED SIRLOIN**   
roasted petite sweet potatoes, brown buttered cipollini & green beans, black pepper & brown sugar bechamel, mustard greens 25.

**APPLE CIDER GLAZED SALMON**    
sautéed spinach, braised vegetable risotto, hazelnut crumble 23.

#### CHICKEN POT PIE

buttered chicken, sweet potatoes, butternut squash, winter mirepoix, thyme & garlic cream, buttered pie crust 20.

#### AMARETTO BUTTERNUT RAVIOLI



sautéed broccoli rabe & mushrooms in a shallot & amaretto cream sauce over fresh butternut ravioli with shaved parmesan cheese and toasted pine nuts 18.

#### CACIO E PEPE SPAGHETTI

 

creamy butternut cashew sauce, salted pumpkin seeds, caramelized cipollini onions, ground black pepper and walnut parmesan crumbles 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.

#### CRAB CAKE SANDWICH

crispy crab cake, frisee lettuce, caramelized onions, sriracha mayo, sweet potato wedges, on toasted brioche 14.

#### SQUASH & LENTIL BURGER



baby spinach, whipped parsnips, cranberry compote, on toasted whole wheat bun 13.

### ☞ WOODSTONE PIZZAS ☞

*substitute coconut mozzarella +2*  *substitute gluten-free crust +2* 

#### TOMATO MOZZARELLA



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

#### BUTTERNUT CASHEW

 

braised petite onions, roasted cauliflower, winter greens, walnut parmesan crumbles, EVOO 13.

#### CRISP PORK BELLY

smoky marinara, sweet potatoes, plantain strips, mozzarella cheese, fresh herb medley, shaved red onions 14.

 GLUTEN-FREE

 PLANT-BASED

 VEGETARIAN

 CONTAINS NUTS

\*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.**