kitchen & har.

gf = gluten freev = vegann = may contain nuts

shared

HOUSE WINGS seasoned, marinated and deep fried served with choice of buffalo, teriyaki, Thai chili, honey mustard, garlic parm or BBQ sauce	16
CHICKEN TENDERS served with choice of buffalo, teriyaki, Thai chili, honey mustard, garlic parm or BBQ sauce	16
BUFFALO SHRIMP 5 breaded fried shrimp tossed in buffalo sauce, blue cheese crumbles, blue cheese dressing and scallions	16
GOAT CHEESE POPPERS herb goat cheese, panko breaded and deep-fried, drizzled with hot honey and balsamic glaze	15
EAST COAST CAULIFLOWER fresh cauliflower, rice flour battered and deep-fried, tossed in house made Thai chili sauce and garnished with scallions	14
VIPER BITES <i>gf</i> baked stuffed jalapenos, with a burnt end brisket sausage and cream cheese filling, wrapped in bacon and served with roasted red pepper aioli	18
CRISPY SPOUTS <i>n</i> lightly fried brussel sprouts with crispy prosciutto, pecans and goat cheese crumble	15
CHARCUTERIE BOARD <i>n</i> a pairing of three cured meats and cheeses served with crostini and crackers, along with sweet and savory condiments and spreads	26

salads & soups

add grilled chicken / add steak / add shrimp / 8 - to any salad*

BLVD HOUSE SALAD

mixed greens, arugula, crispy prosciutto, red onions, tomatoes, cucumbers and house made croutons with choice of dressing

GREEK

chopped mix greens, feta, artichoke hearts, blistered cherry tomatoes, red onions, cucumbers, chickpeas, olives and pepperoncini tossed in Greek dressing

CAESAR

chopped romaine, tossed with Caesar and topped with house made croutons and shaved parmesan

BISTRO n

mixed berries, Boston bib lettuce, goat cheese, pecans and red onions with balsamic vinaigrette

17 N.E. CLAM CHOWDER

served with grilled cheese

HOME STYLE TOMATO SOUP

10 8

14

17

flatbreads

MARGHERITA	15
fresh mozzarella, sliced tomatoes and basil	
BARNYARD pepperoni, beef brisket sausage, bacon, house sauce and mozzarella	19
PEPPERONI mozzarella, house sauce and pepperoni	16
BABY SWAG prosciutto, fig, goat cheese, arugula and balsamic drizzle	18
MEDITERRANEAN garlic oil, feta, shredded mozzarella, tomato, artichoke, red onions, cucumbers and chickpeas	18

sandwiches

served with choice of fries, chips or slaw

19 **BLVD ROYALE WITH CHEESE***

two ¼ lb patties, american cheese, frizzled & caramelized onions, pickle, pretzel bun choice of Beyond burger available / 3

CLASSIC DOUBLE CHEESEBURGER* 19

two ¼ lbs patties with lettuce, tomato, onion & pickles choice of cheese: american, white cheddar, provolone, swiss, bleu cheese / add bacon / 3

BEYOND BURGER 17

plant based burger, avocado crema, arugula, tomato, onion and pickled jalapeno on a pretzel bun or brioche bun

18 THAI CHICKEN SANDWICH

fresh chicken breast, breaded with a seasoned rice flour. deep fried, topped with housemade Thai chili sauce, pickled red onion and lettuce on a house roll

MEDITERRANEAN WRAP

artichoke hearts, red onions, feta, chickpeas, blistered cherry tomatoes, cucumbers and arugula topped with Greek dressing

* These menu items are prepared raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

entrees

FISH N CHIPS
Atlantic cod, beer battered and fried, served
with house made coleslaw and fries
ARGENTINIAN STEAK*
flank steak, flame grilled, sliced and topped with a house mad-
traditional chimichurri, served with truffle parm fries
PAPPARDELLE CON FUNGHI
fresh pappardelle tossed wild mushroom butter sauce
topped with crispy prosciutto and shaved parmesan
add grilled chicken / add steak / add shrimp / 8
CHICKEN BUCATINI
grilled chicken with fresh bucatini and spinach
tossed in a creamy sundried tomato sauce
HEALTHY BUDDHA BOWL v/gf
blistered cherry tomatoes, red onion, cucumber, chickpeas, av

and artichoke hearts over quinoa served with house vinaigrette

add grilled chicken / add steak / add shrimp / 8

desserts

BROWNIE SUNDAE n warm house made brownie, served with vanilla or

chocolate ice cream, topped with caramel, chocolate sauce, walnuts and whipped cream

N.Y. CHEESECAKE

served with a mixed berry compote

NEW ORLEANS STYLE FRIED DOUGH

fried beignets, topped with powdered sugar served with chocolate and caramel sauce



15

TRUFFLE PARM FRIES	7
STEAMED BRUSSEL SPROUTS	7
RICE	5
FRIES	5

8

8

8

cocktails

BLUEBERRY LEMONADE Bacardi Rum, lemonade, blueberry monin, splash of sprite	14
STRAWBERRY FIELDS Tanqueray Gin, strawberry, basil and tonic	14
BLVD SUNRISE	14

LEMON DROP MARTINI Absolut Citron, limoncello and simple syrup	15
LA PALOMA Teremana Tequila, grapefruit juice, soda, lime	15
ESPRESSO MARTINI Absolut Vanilla Vodka, Baileys, Frangelico and freshly brewed espresso	16
MAKER'S MARK MANHATTAN Maker's Mark Powhon great resmonth and shares inice	16

white wines

france

Malibu Coconut Rum, pineapple juice and grenadine

CANYON ROAD CHARDONNAY california	10
WILLIAM HILL CHARDONNAY california	12
FREI BROTHERS CHARDONNAY california	15
DA VINCI PINOT GRIGIO italy	11
CANYON ROAD PINOT GRIGIO california	10
CANYON ROAD MOSCATO california	10
CHATEAU STE. MICHELLE RIESLING california	12
WHITEHAVEN SAUVIGNON BLANC new zealand	15
PROPHECY ROSÉ	12

red wines

CANYON ROAD CARERNET SALIV

california	10
FREI BROTHERS CABERNET SAUV california	20
WILLIAM HILL CABERNET SAUV california	12
COLUMBIA MERLOT washington	13
CANYON ROAD MERLOT california	10
ALAMOS MALBEC argentina	11
MACMURRAY PINOT NOIR california	13
champagne	
LAMARCA PROSSECO italy	15

bottles & cans

BUDWEISER	8
BUD LIGHT	8
MILLER LITE	8
COORS LIGHT	8
STELLA	8
ANGRY ORCHARD	8
CORONA EXTRA	9
SAM ADAMS	9
HEINEKEN	9
WACHUSETT BLUEBERRY	9
NEWCASTLE	10
GUINNESS	10
ROTATING CRAFT BEERS	10





non-alcoholic

ACQUA PANNA flat water	5
SAN PELLEGRINO sparkling water	6
SOFT DRINKS	5
ESPRESSO	7
CAPPUCCINO	8
LATTE	8
HEINEKEN 0.0%	8

*Please drink responsibly