

Brunch Menu

Drinks

Summer Negroni

Aviation, Aperol, Antica Carpano Sweet Vermouth, raspberries 13

Aperol Spritz

Aperol, Prosecco, fresh orange 13

White Sangria

Sauvignon Blanc, Aperol, Bacardi Limon, apple vodka, ginger ale, pineapple 14

Coffee

Locally sourced from Boston Common Coffee Co.

Espresso 3

Double 5

Cappuccino 5

Latte 5

Charcuterie & Cheese Board

Combo Board

Berkshire Prosciutto, salami, chorizo, Bijou goat cheese, Jasper Hill Bleu Cheese, whole grain mustard, seasonal jam, Q's Nuts sweet roasted almonds, grilled bread 29

Starters

Fried Calamari Fritto Misto* (gf)

Shishito peppers, fennel, grilled lemon basil aioli 16

Chicken Tenders *

Chipotle lime, yogurt bleu cheese, celery 13

English Pea Hummus

Radish, crisp chick peas, grilled pita, olive oil 16

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

Griddle

Protein Pancakes* (gf)

Oats, bananas, blueberries, egg whites, protein powder 15

Buttermilk Pancakes 15

Add blueberry, banana, or chocolate chip +1

Spiced Banana French Toast

Challah bread, vanilla batter, crème fraiche 15

Breakfast

Precinct Kitchen + Bar is proud to use cage-free eggs

Egg Frittata*

Seasonal vegetables, goat cheese, arugula salad, breakfast potatoes 15

Steak & Eggs*

Tender beef shoulder, Hollandaise, breakfast potatoes 19

Breakfast Sandwich*

Scrambled eggs, bacon, tomato, Cheddar cheese, Challah bread, breakfast potatoes 15

Huevos Rancheros*

Refried beans, chorizo, eggs, salsa verde, queso fresco, white corn tortilla 16

Egg Bennys

Back Bay Benedict

Bacon, Hollandaise, breakfast potatoes 15

Crab Cake Benedict

Avocado, roasted tomato, citrus Hollandaise, breakfast potatoes 19

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Lunch

Classic Caesar

Baby gem, shaved Parmesan, house-made focaccia croutons 13

Spring Kale & Quinoa Salad (gf)

Dried cherries, toasted almonds, orange vinaigrette 13

Add Protein

+ Chicken (4 oz.) 6

+ Steak (4 oz.) 10

+ Salmon (3.5 oz.) 10

Margherita Flatbread

San Marzano tomatoes, Burrata cheese, basil oil 14

Mediterranean Flatbread

Calamari, Parmesan, green olive tapenade, arugula, saffron oil 16

Precinct Burger*

Angus beef, arugula, tomato and bacon jam, Vermont Cheddar, brioche bun 18

Lobster Roll*

Citrus-tarragon mayo, toasted buttered bun, Old Bay chips 26

Garlic Grilled Cheese

Garlic bread, aged Cheddar cheese, Muenster cheese, chipotle ranch 15

Fish & Chips* (gf)

Beer battered cod, cornichon tartar sauce, charred lemon 24

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