

# PRECINCT

KITCHEN+BAR  
BOSTON MASS.

DINNER MENU

## LIGHT BITES

Crab Cake\* (gf)  
White Remoulade Sauce, Red Pepper Puree,  
Shaved Fennel, Frisee  
23

Hummus  
Marinated Olives, Feta, Celery, Crispy  
Chickpeas, Smoked Paprika, Grilled Pita  
16

Chicken Tenders\* (gf)  
Maple Chipotle, Orange Honey Mustard,  
Buttermilk Ranch, Celery  
17

Grilled Spanish Octopus\*  
Chorizo, Butter Bean & Sun-Dried Tomato  
Ragout, Fondant Potatoes  
21

Duck & Mango Quesadilla\*  
Roasted Poblano, Bing Cherries, Caramelized  
Onions, Smoked Gouda & Cotija, Pickled  
Jalapenos, Crème Fraiche, Salsa Roja  
17

Miso Braised P.E.I. Mussels\*  
Spicy Chorizo, Fresh Herbs, Tomato Confit,  
Miso Broth, Grilled Crostini  
19

Classic Caesar Salad  
Baby Gem Lettuce, Shaved Parmesan,  
House-made Focaccia Croutons,  
Anchovies  
17

Kale and Quinoa Salad (gf)  
Mango, Pomegranate, Shaved Red Onion,  
Scallion, Cucumber, Feta Cheese,  
Citrus Vinaigrette  
17

Lobster Roll\*  
Citrus-tarragon Mayonnaise, Field Greens,  
Toasted Buttered Bun, Old Bay Fries  
38

New England Fish & Chips\* (gf)  
Beer Battered Cod, Tartar Sauce, Coleslaw  
28

Precinct Burger\*  
Prime Angus Beef, Bibb Lettuce, Red Onion,  
Tomato, Smoked Bacon, Vermont Cheddar,  
Brioche Bun, Parmesan Truffle Fries  
20

Citrus Marinated Skirt Steak\* (gf)  
Cilantro Chimichurri, Red Pepper Puree, Herbed  
Fingerling Potatoes, Charred Broccolini  
32

Statler Chicken\*  
Garlic Sage Cream, Potatoes Fondant, Charred  
Broccolini, Roasted Shallot and Fennel  
28

Sweet Potato Encrusted Branzino\* (gf)  
Toasted Sesame Seeds, Baby Bok Choy, Ginger  
Velouté, Crème Fraiche  
36

## CHARCUTERIE & SHAREABLES

Combo Board  
Berkshire Prosciutto, Soppressata, Chorizo,  
Jasper Hill Bleu Cheese, IPA Cheddar Cheese,  
Bijou Goat Cheese, Marinated Olives, Fig Jam,  
Grilled Crostini  
36

Soft Shell Crab Lettuce Wraps\* (gf)  
Street Corn Salsa, Fresh Avocado & Cilantro,  
Pickled Onions, Lime Crema, Red Pepper Coulis  
36

## FLATBREADS

Gluten Free flatbreads available upon request +\$2

Margherita  
San Marzano Tomatoes,  
Burrata Cheese, Basil Pesto  
18

Street Corn & Chorizo  
Cotija Cheese, Bell Peppers, Pickled Onions,  
Chili Lime Cream, Fresh Cilantro  
19

Garden Vegetable  
Grilled Asparagus, Roasted Portobello,  
Charred Red Onion, Ricotta Cheese, Grape Must  
18

Buffalo Chicken  
Buffalo Sauce, Grilled Chicken, Mozzarella,  
Jasper Hill Bleu Cheese, Scallions  
19

Burrata Salad (gf)  
Berkshire Prosciutto, Heirloom  
Tomatoes, Balsamic Reduction, Micro  
Basil, Fresh Mint  
18

Rainbow Beet Salad (gf)  
Melted Sesame Sweet Honey Goat Cheese,  
Baby Field Greens, Shaved Fennel,  
Sliced Radish, Citrus Vinaigrette  
17

## SALADS

### \*Add Protein\*

+ Chicken (6 oz.) 10  
+ Steak (4 oz.) 12  
+ Salmon (4 oz.) 12  
+ Shrimp (4 piece) 14

## MAINS

Steak Frites\*  
Beef Demi, Arugula, Parmesan Truffle Fries  
34

Jonah Crab Stack\*  
Marinated Avocado, Curried Couscous, Cucumber,  
Pomegranate, Mango, Citrus Vinaigrette,  
Red Pepper Puree  
36

Seared Salmon\* (gf)  
Tomato Confit, Yellow Miso Sauce, Grilled  
Asparagus, Potatoes Fondant  
36

Precinct Pasta\*  
Sweet Lobster, Jumbo Shrimp, Jonah Crab Meat,  
P.E.I. Mussels, Tomato Confit & White Wine  
Over Linguini  
40

Sesame Seared Ahi Tuna\* (gf)  
Togarashi Spice, Jasmine Rice, Yellow Tomato  
Miso, Baby Bok Choy, Pickled Ginger  
38

Diver Scallops\* (gf)  
Fennel Pollen, Roasted Fingerling Potatoes,  
Grilled Asparagus, Saffron Cream, Scallion Oil  
40

\*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.