

TASTE

WINE BAR
& KITCHEN

DINNER

MON-FRI: 5-8PM, SAT: 5-9PM

SMALL PLATES \$7

MARINATED OLIVES (GF•V)

With toasted spices and herbs

BABAGANOUSH (GF•V)

Creamy eggplant, fresh bread*

BREAD & DUKKAH (GF•V)

Fresh baguette*, olive oil, dukkah

CHIPS & DIP (GF)

Potato chips, caramelized onion dip

BUTTERNUT SQUASH SOUP (GF•V*)

With olive oil and ricotta*

APPLE, PEAR AND FENNEL SALAD (GF)

Arugula, parmesan truffle dressing

MAC AND CHEESE

Truffle, cheddar, buttery crumbs

PATATAS BRAVAS (GF)

Spicy aioli, basil oil

TRUFFLE SHISHITO PEPPERS (GF)

With roast garlic aioli

LARGE PLATES \$14

WEEKLY HUMMUS (GF•V)

Chickpea hummus, black pepper crostini*, crisp veggies, olive oil

KOREAN-STYLE MEATBALLS (GF*)

House made sweet chili, noodles*

FONDUE

Gruyere fondue with bread, chorizo, roasted shishito peppers

LOCAL BURRATA (GF*)

Grape tomatoes, cilantro pesto, crostini*

RAGU PASTA

House made Italian sausage ragu, penne pasta, parmesan

TOASTS \$8

MUSHROOM

Mushroom duxelle, prosciutto, gruyere

SEASONAL VEGGIE: FIG

Fresh ricotta, fig, honey, hazelnut

BACON RAREBIT

Bacon rarebit, cheddar, beer

AVOCADO

Honey glazed walnuts, pomegranate

PORK BELLY

Confit pork belly, braised leeks

Two toasts per order

Add a sunny side up egg* +\$3

FLATBREAD \$16

PROSCIUTTO

With caramelized onion, bleu cheese, honey gastrique

MUSHROOM

Mixed mushroom duxelle, roasted portabello, gruyere, truffle oil

VEGGIE

Butternut squash, sweet potato, mozzarella

CLASSIC

Pomodoro sauce, mozzarella, shaved parmesan

SWEET \$7

LEMON POSSET

Zingy soft cream, ginger syrup, sweet crostini

BEER & CIDER

DRAFT

Ask about our rotating selection!

CANNED

Wolfer Dry White & Rosé Cider: \$8
Narangansett: \$5

Nightshift Whirlpool APA: \$8

Nightshift Santilli IPA: \$8

Nightshift Night Lite: \$5

Left Hand Milk Stout Nitro: \$8

Down the Road Porter: \$8

Something may have just arrived;
ask about our newcomers!

ESPRESSO DRINKS

FEATURING LOCAL SMALL BATCH ROASTER, KARMA COFFEE

Espresso: \$3.50

Americano: \$3.50

Milk-based coffees: \$4

OTHER BEVERAGES

MEM TEA

Assorted flavors: \$3/pot

MAINE ROOT SODAS

Assorted flavors: \$3

SPINDRIFT

Assorted flavors: \$3

A one-time charge of \$2 is applied to each table. A portion of the revenue is donated to the Whole World Water Initiative, whose mission is to bring clean and safe water to the 1 billion people who currently do not have it. Thank you for supporting this important cause.

GF: GLUTEN-FREE, V: VEGAN * CAN BE MODIFIED TO BE GLUTEN-FREE OR VEGAN

ALLERGY DISCLAIMER: Before placing your order, please inform your server if a person in your party has a food allergy. Your food may contain nuts, wheat, alcohol, sugar, chocolate, dairy or other ingredients. All products are prepared in a kitchen where these ingredients are in the open and share equipment.

*These items are cooked to order and may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TASTE

WINE BAR
& KITCHEN

LUNCH

MON-FRI: 12-2PM, SAT: 1-3PM

SMALL PLATES \$7

MARINATED OLIVES (GF•V)

With toasted spices and herbs

BABAGANOUSH (GF•V)

Creamy eggplant, fresh bread*

BUTTERNUT SQUASH SOUP (GF•V*)

With olive oil and ricotta*

APPLE, PEAR AND FENNEL SALAD (GF)

Arugula, parmesan truffle dressing

MAC AND CHEESE

Truffle, cheddar, buttery crumbs

TOASTS \$8

MUSHROOM

Mushroom duxelle, prosciutto, gruyere

SEASONAL VEGGIE: FIG

Fresh ricotta, fig, honey, hazelnut

AVOCADO

Honey glazed walnuts, pomegranate

Two toasts per order

Add a sunny side up egg* +\$3

LARGE PLATES \$14

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Chickpea hummus, black pepper crostini*, crisp veggies, olive oil

KOREAN-STYLE MEATBALLS (GF*)

House made sweet chili, noodles*

LOCAL BURRATA (GF*)

Grape tomatoes, cilantro pesto, crostini*

RAGU PASTA

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FLATBREAD \$16

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VEGGIE

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CHEESE & CHARCUTERIE ROTATING SELECTIONS

SINGLE: \$7

Select one

SMALL: \$19

Select three

LARGE: \$28

Select five

HOUSE BOARD: \$35

Seven house selections

CHEESE

MOSES SLEEPER, JASPER HILL FARM

Greensboro, VT

COW, BLOOMY RIND

Inspired by French brie; mild, gentle and savory with a creamy milk core.

OMA, VON TRAPP

Waitsfield, VT

COW, WASHED RIND

Stinky. Balances pungent and sweet flavors with aromas of nuts, cured meat and butter.

TRES BONNE, BOSTON POST DAIRY

Enosburg Falls, VT

GOAT, HARD

An aged, raw goat peasant Tomme, this cheese has a nutty, earthy bite.

READING, SPRINGBROOK FARM

Reading, VT

COW, SEMI-SOFT, WASHED RIND

Alpine style. Like a Swiss raclette, with salty funk and nutty undertones.

TARENDAISE, SPRINGBROOK FARM

Reading, VT

COW, SEMI-FIRM, WASHED RIND

Alpine style. Robust nutty flavors with a hint of spiciness.

CHEDDAR, CABOT CLOTHBOUND

Cabot, VT

COW, HARD

Tangy, caramel nuttiness; a balance of savory and sweet.

VERANO, VERMONT SHEPARD Putney, VT

SHEEP & COW, SEMI-HARD

Rich butter and mushroom flavor.

BAYLEY HAZEN BLUE, JASPER HILL

Greensboro, VT

BLUE-VEINED

Like a Stilton, sweet, nutty and grassy. Pepper and licorice notes.

CHARCUTERIE

MOODY'S LOMO PORK

MOODY'S SOPPRESSATA PORK

MOODY'S BRESAOLA BEEF

PROSCIUTTO PORK

Ask about our Moody's
Pick of the Week!

WHAT'S HAPPENING

TASTE BAR BOSTON.COM

From bar takeovers and blind tasting trivia nights to our wine seminar series, fun events every week and more, stay up-to-date by visiting our website and/or subscribing to our emails!

BUY THE BOTTLE

VISIT COMMON VINES

Ask your server for a list of the wines you tried at Taste. Then head over to Common Vines, our wine shop right across the street. Buy your favorites to bring home and continue the experience.

COMMON VINES WINS

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



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