

# TASTE

WINE BAR  
& KITCHEN

## LUNCH

Monday-Friday 12PM-3PM

### LIGHT

**Cheese** | Vermont Creamery Coupole (goat), Vermont Shepard Verano (sheep), Blythedale brie (cow), Cabot clothbound cheddar (cow), Bailey Hazen Blue (cow), honey, jam \$16 (first 3)/ \$24 (all 5)

**New England Charcuterie** | Saucisson sec (pork), Soppressata (pork), Lomo (pork), Culatello (pork), Bresaola (beef), pickles, mustard \$19

**Squash soup** | Pepitas, sage \$11

**Beet salad** | Citrus, champagne vin \$16

**Niçoise salad** | Olive, potato, egg, tomato \$15

### HEARTY

**Avocado toast** | Poached egg\*, fine herbs \$16

**Ricotta toast** | Brown butter, sage \$10

**Tuna Poke bowl** | Mango, radish, sea bean \$17\*

**Gnocchi** | Black pepper, pecorino \$12

**Salmon** | Vegetable fricassée, beurre blanc \$16

**Fried chicken sandwich** | Slaw, chips \$15

**Traditional turkey club** | LTO, mixed green salad \$14

**Croque Madame** | Béchamel, sunny side up egg\* \$15

**House burger** | Pickled pepper, Old Bay spiced chips \$19

### SIDES \$8

**House-made chips** | Old Bay spice

**Mixed green salad** | Shaved Fall vegetables

**Brussels sprouts** | Aleppo mustard vin

**Crispy cauliflower** | Miso honey, cilantro

**Shishito peppers** | Yuzu

### DESSERTS \$12

**Panna cotta** | Candied ginger, graham

**Chocolate mousse** | Sprinkles, hazelnut.

**Local sweet halvah**

### WHAT'S HAPPENING

[TASTEBARBOSTON.COM](http://TASTEBARBOSTON.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. At 100 Summer. Buy your favorites to bring home and continue the experience.

### COMMON VINES WINS

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



**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.

*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.*

# TASTE

WINE BAR  
& KITCHEN

DINNER

DAILY 3PM-10PM

*Add truffle to any dish \$15*

**Cheese** | Vermont Creamery Coupole (goat), Vermont Shepard Verano (sheep), Blythedale brie (cow), Cabot clothbound cheddar (cow), Bailey Hazen Blue (cow), honey, jam \$16 (first 3)/ \$24 (all 5)

**New England Charcuterie** | Saucisson sec (pork), Soppressata (pork), Lomo (pork), Culatello (pork), Bresaola (beef), pickles, mustard \$19

**Beef tartare** | Egg yolk, cornichon \$16\*

**Foie gras** | Apple tarte tartine, honeycomb \$17

**Chicken liver pâté** | Fig jam \$14

**Roast chicken** | Bibb salad, baguette \$24

**House burger** | Old Bay spiced chips \$19

**Parisian snails** | Parsley, shallot \$14

**Imported tin fish** | Lemon, crackers \$11

**Half dozen local oysters** | Mignonette \$16\*

**Mussels** | Curry, lime, cilantro \$21

**Salmon** | Horseradish cream, trout roe \$25

**Gnocchi** | Black pepper, pecorino \$12

**Ricotta toast** | Brown butter, sage \$10

**Shaved brussels sprout salad** | Peanut, pecorino \$14

**Crispy cauliflower** | Miso honey, cilantro \$12

**Shishito peppers** | Yuzu \$8

**Fried brussels sprouts** | Aleppo mustard vin \$12

## HAPPY HOUR

Daily 3PM-5PM

### OYSTERS & CHAMPS

Half dozen local oysters

+

Half bottle Champagne Laherte Frères  
Brut Ultratradition

\$36

### SNACK PACK

Shishito peppers, Crispy cauliflower

+

Half bottle house red or white wine

\$36

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# TASTE

WINE BAR  
& KITCHEN

BRUNCH

Saturday 11AM-3PM

**Cheese** | Vermont Creamery Coupole (goat), Vermont Shepard Verano (sheep), Blythedale brie (cow), Cabot clothbound cheddar (cow), Bailey Hazen Blue (cow), honey, jam \$16 (first 3)/ \$24 (all 5)

**New England Charcuterie** | Saucisson sec (pork), Soppressata (pork), Lomo (pork), Culatello (pork), Bresaola (beef), pickles, mustard \$19

**Avocado toast** | Poached egg, fine herbs \$16

**Turkish eggs** | Yogurt, poached eggs, Aleppo butter \$16

**House burger** | Pickled pepper, Old Bay spiced chips \$19

**Fried chicken sandwich** | Slaw, chips \$17

**Traditional quiche** | Jamon, gruyere, mixed green, salad \$18

**Boston cream pie crêpe** | Whipped cream, crumble \$12

**Ricotta toast** | Brown butter, sage \$10

**Brussel sprout salad** | Peanut, pecorino \$15

## JUICE, COFFEE, TEA

**Juice** | Orange, Pomegranate, Cranberry \$3

**Karma Espresso Coffees** | Espresso, Americano \$3.50 Latte, Cappuccino \$4

**Mem Tea** | China Jade Green, Irish Breakfast Assam, Masala Chai, Lemon-Ginger \$5 (pot)

## BRUNCH DRINKS

**Classic Mimosa** | Caves Naveran Cava Brut Vintage, orange juice \$12

**Pomegranate Mimosa** | Caves Naveran Cava Brut Vintage, pomegranate juice \$12

**Kir** | Rotating Bourgogne aligoté, Pagès Vedrenne super cassis liqueur (NV) \$14

**Stolpman Sangria** | Stolpman Love You Bunches 2018, fruit garnish \$16

**Off-dry Sparkling Rosé** | Renardat-Fâche Cerdon du Bugey \$16

*Full regular wine & beer menu available.*

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# TASTE

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& KITCHEN

# DESSERT

Mon-Sat All Day

## DESSERTS \$12

**Panna cotta** | Candied ginger, graham

**Chocolate mousse** | Sprinkles, hazelnut.

**Local sweet halvah**

## COFFEE AND TEA

**Karma Espresso Coffees** | Espresso, Americano \$3.50 Latte,

Cappuccino \$4

**Mem Tea** | China Jade Green, Irish Breakfast Assam, Masala Chai,

Lemon-Ginger \$5 (pot)

## SWEET, FORTIFIED, DIGESTIFS

**Dessert Wine** | Kracher Trochenbeereauslese \$18

**Off-dry Rosé Sparkling** | Renardat-Fâche Cerdon du Bugey \$16

**Fortified** | Caves Jean Bourdy Vin Jaune \$20, Valdespino

Contrabandista Medium Dry Sherry \$14, Rare Wine Company

Historic Series - Ask your Server! \$22

**Amaros** | Bully Boy Amaro \$14, Braulio Bormio Amaro Alpino \$12,

Zucca Rabarbaro \$12

**Vermouth** | Carpano Antica Formula \$12

**Bitter** | Fratelli Branca Fernet-Branca \$12

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