



LEBANESE NIGHT



MASSAYA WINES

MASSAYA 'BLANC'

20% Obeidi, Clairette, Sauvignon Blanc, Chardonnay
GOLDEN, EXOTIC, FRESH

MASSAYA 'ROSE'

40% Cinsault, 30% Syrah, 30% Cabernet Sauvignon,
MELON, RED BERRY, SUBTLE SPICE

MASSAYA 'LE COLOMBIER'

35% Cinsault, 35% Grenache Noir, 30% Tempranillo
SOFT, SUBTLE, SPICE

MASSAYA 'TERRASSESS DE BAALBECK'

40% Grenache Noir, 30% Syrah, 30% Mourvèdre
CHERRY, ANISEED, BRIGHT FINISH



LEBANESE CUISINE

MEZZE PLATTER 15 (VG)

hummus. red pepper salsa. labneh. arabic bread.
cabbage rolls +5

LAMB MEATBALLS 11

pomegranate sauce. lemon yogurt. toasted pistachios.

RAW KIBBEH 16

red onion. fresh jalapeno. arabic bread. olive oil.

HAND ROLLED GRAPE LEAVES 10

lamb. rice. onion. lemon juice. olive oil.

SWEET POTATO FALAFEL 11 (VG)

maple labneh. balsamic-fig preserves. toasted almonds.



RESERVE MASSAYA WINES

LIMITED QUANTITIES

2011 MASSAYA 'SILVER'

50% Grenache, 30% Cinsault, Cabernet Sauv., Mourvèdre
FULL BODIED, SMOKE, BLACKBERRY, EARTH

MASSAYA 'RESERVE GOLD'

50% Cabernet Sauvignon, 40% Mourvèdre, Syrah
DARK FRUIT, TOBACCO, SPICE, BOLD

ARAK EL MASSAYA 12

A DISTILLED GRAPE SPIRIT FLAVORED WITH ANISEED. TRY IT
NEAT, WITH ICE, WITH WATER, OR IN ONE OF OUR COCKTAILS:

LIONS MILK

Singani63. El Massaya Arak. fresh lime. fresh lemon. blueberry. egg
white.

SAZARAK

Old Overholt rye whiskey. El Massaya Arak. demerara.
Peychaud's bitters.

ARAKNOPHOBIA

Smith & Cross rum. El Massaya Arak. fresh pineapple. fresh lime.
house orgeat. float of Laphroaig scotch.

SHRIMP KEBAB 25 (GF)

lemon marinade. sumac onions. saffron pilaf.
tomato-cucumber salad.

LAMB KEBAB 25 (GF)

yogurt marinade. sumac onions. saffron pilaf.
tomato-cucumber salad.

BEEF KEBAB 25 (GF)

yogurt marinade. sumac onions. saffron pilaf.
tomato-cucumber salad.

CHICKEN KEBAB 25 (GF)

yogurt marinade. sumac onions. saffron pilaf.
tomato-cucumber salad.

BAKED HADDOCK 24

herbed bread crumbs. tarator. saffron pilaf.
tomato-cucumber salad.

STUFFED CABBAGE ROLLS 24

beef. lamb. saffron pilaf. lemon-tomato sauce.

DESSERT

LEBANESE BAKLAVA 8

It is your responsibility to notify us of any allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

2% service charge will be added to your bill in recognition of the kitchen's part in creating your dining experience. This is not intended to subsidize hourly wages.

Please add gratuity as you feel appropriate. No more than 6 separate payments per table.

A suggested 20% gratuity will be added to parties of 6 or more and split checks.



WATERWORKS

FOOD & DRINK

SALADS AND SHARED PLATES

CAESAR SALAD 11

little gem. shaved parmesan. croutons.
Add Anchovies +2

NEW ENGLAND CLAM CHOWDER 9

bacon. chives.

TOMATO CHEDDAR BISQUE 8 (VG)

garlic oil. chives.

MARIA'S POWER BOWL 13 (V)

kale. quinoa. shredded carrots. beets. dried cranberries.
crispy chickpeas. sesame peanut dressing.
Add Goat Cheese 2

CHICKEN WINGS 10

southern fried. B n B pickles. chile d'arbol.

SHORTRIB POUTINE 15

Maplebrook Farm cheddar cheese curd. fresh
rosemary.

WOOD FIRE ROASTED NACHOS 15

pulled pork. peppadew salsa. avocado-lime crema.
green onion cabbage slaw. blue corn tortilla chips.
house blend cheese.

TUNA POKE 13

yellowfin ahi tuna. cucumber. chili sauce. chive
cream cheese.

FLATBREADS

MARGHERITA* 14 (VG)

pomodoro sauce. basil. Maplebrook Farm mozzarella.

PEPPERONI 15

pomodoro sauce. VT Smoke & Cure pepperoni.
Maplebrook Farm mozzarella.

TRUFFLED CHEESE & MUSHROOM 18 (VG)

pecorino di moliterno al tartufo. fines herbes. honey.

WHITE ARTICHOKE 18 (VG)

grilled artichoke. roasted garlic. roasted red peppers.
capers.

MAINS

THE BURGER 13 / 16

single or double patty. B n B pickles. dijonnaise.
American cheese. onions. house made brioche bun.
garlic fries.
Add Bacon +2

ZUCCHINI PASTA 23 (V)

crispy eggplant. pomodoro sauce. vegan mozzarella.
basil oil.

PAN ROASTED ATLANTIC SALMON 25 (GF)

parsnip & kale salad. baby potatoes. dill yogurt. beet
vinaigrette.

SIDES 5

MIXED OLIVES (GF) (V)

CRISPY GARLIC FRIES (VG)

TRUFFLE FRIES +3

GARLICKY GREEN BEANS

NAAN SERVED WITH ZA'ATAR & OLIVE OIL (VG)

BALSAMIC BRUSSELS SPROUTS (GF) (V)

SIDE SALAD (GF) (V)

ASPARAGUS (GF)

CIDER ROASTED BRUSSELS SPROUTS

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