Starters

BEEF AND BACON CHILI  5 | 8
Parmesan, herbed cream, scallions, tortilla chips

COMMON STREET CALAMARI  13
light breading, hot sauce gastrique, pickled peppers, lemon saffron aioli

D.I.Y. LETTUCE WRAPS  12
vegetables, grilled chicken, toasted peanuts, orange ginger glaze

HAND BREADED CHICKEN TENDERS  12
buffalo or original; honey mustard, spicy gold, barbeque, fiery chipotle

ROASTED WINGS  10
original herb rub, mild, wild or wicked

NEVERMORE NACHOS  10
sweet and smoky chili, Monterey Jack, cheddar, Parmesan, pico de gallo, scallions, cilantro sour cream | add: grilled chicken  3 | steak  6

Salads

MAPLE CHICKEN  12
maple walnut glazed chicken, field greens, candied walnuts, dried cranberries, goat cheese, grilled apples, balsamic vinaigrette

STEAK AND BLEU*  13
bourbon tips, field greens, pickled red onions, bleu cheese crumbles, bleu cheese dressing

BIRDHOUSE  10
root vegetables, field greens, Parmesan

CAESAR  10
romaine, Parmesan, croutons | add: grilled chicken  4 | steak tips  8 | salmon  8 | black tiger Selva shrimp  8

Sandwiches

CAPE CODDER  11
battered cod, cranberry basil slaw, lettuce, tomato, brioche, fries, tartar

HOT CHICK  9
buffalo breaded chicken, bleu cheese dressing, lettuce, dried cranberries, mozzarella, roasted red pepper tortilla

GROWN UP GRILLED CHEESE  9
fresh mozzarella, tomatoes, basil pesto, garlic olio, herb focaccia

REBEL REUBEN  12
six-hour-simmered corned brisket, cider braised sauerkraut, house island, Swiss, thick cut marble rye

POE’S PESTO CHICKEN  12
grilled chicken, basil walnut pesto, grilled peppers, mild cheddar, herb focaccia

SNOW BIRD  12
blackened chicken, bacon, pepper jack, lettuce, tomato, cilantro lime dressing, herb focaccia

Mains

TRIFECTA  9
1/2 reuben, grown up grilled cheese, or eggplant sandwich, cup of soup, greens

ATLANTIC SALMON*  12
Citrus Tacos – apple sesame slaw, avocado, pico de gallo, honey peanut dressing, pineapple rice
Open Faced Sandwich – caramelized onions, goat cheese, arugula, orange ginger glaze, herb focaccia
Power Lunch – grilled asparagus, pineapple rice, orange ginger glaze

FISH TACOS  12
lemon baked cod, corn tortillas, lettuce, cranberry basil slaw, pico de gallo, fries

SHEPHERD’S PIE  9
ground sirloin, carrots, onions, broiled Parmesan mashed potato

BAKED MAC & CHEESE  9
cavatappi pasta, Vermont sharp cheddar, Parmesan, cinnamon, breadcrumbs | add: grilled chicken  3 | bacon  3 | short ribs  6

WOK THIS WAY  15
stir fried black tiger Selva shrimp, vegetables, orange ginger glaze, pineapple rice

ANNABEL LEE’S BOUILLABAISSE  mkt
chef’s choice of fresh seafood, spicy white wine saffron sauce, rosemary crostini

BOSTON BAKED EGGPLANT  10
thick cut roasted eggplant, grilled peppers, garlic olio, basil pesto, fresh mozzarella, greens, toasted baguette

RAVEN BURGER*  10
lettuce, tomato, onion | add: cheddar, Swiss, American  1 | add: double thick cut bacon  3

BISHOPSTOWN BURGER*  12
mushrooms, peppers, onions, Swiss

IVAN BURGER*  12
Irish bacon, mild cheddar, Crazy Jay’s barbeque

VERMONT GOBBLER*  12
ten spice turkey patty, granny smiths, Vermont sharp cheddar, arugula, banana peppers

The Raven’s Nest

LUNCH MENU

Remember: consuming raw or undercooked meats, poultry, seafood, selfish or eggs may increase your risk of food borne illness. Advisory: before placing your order, please inform your server if a person in your party has a food allergy.

MA Food Code 105 CMR 590.009 (G)

Please try to refrain from alterations. These require extra time and may incur additional charges without prior notice from your server.

*Food is cooked to order. If you have dietary concerns, please alert your server.