



# LEBANESE NIGHT



## MASSAYA WINES

### MASSAYA 'BLANC'

20% Obeidi, Clairette, Sauvignon Blanc, Chardonnay  
GOLDEN, EXOTIC, FRESH | GL: 10 LG GL: 15 BTL: 48

### MASSAYA 'ROSE'

40% Cinsault, 30% Syrah, 30% Cabernet Sauvignon,  
MELON, RED BERRY, SUBTLE SPICE | GL: 10 LG GL: 15 BTL: 48

### MASSAYA 'LE COLOMBIER'

35% Cinsault, 35% Grenache Noir, 30% Tempranillo  
SOFT, SUBTLE, SPICE | GL 9 | LG GL 13.5 | BTL 40

### 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.

### LAMB MEATBALLS 11

pomegranate sauce. lemon yogurt. toasted pistachios.

### RAW KIBBEE 16

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

### HAND ROLLED GRAPE LEAVES 10

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

### FATTOUSH 11 (V)

gem lettuce. toasted pita chips. tomato. cucumbers. parsley.  
red wine vinaigrette.



## RESERVE MASSAYA WINES

LIMITED QUANTITIES

### 2011 MASSAYA 'SILVER'

50% Grenache, 30% Cinsault, Cabernet Sauv., Mourvèdre  
FULL BODIED, SMOKE, BLACKBERRY, EARTH | BTL 56

### 2010 MASSAYA 'RESERVE GOLD'

50% Cabernet Sauvignon, 40% Mourvèdre, Syrah  
DARK FRUIT, TOBACCO, SPICE, BOLD | BTL 70

## 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.

### VEGETARIAN KOUSA 23 (V)

zucchini. lentils. saffron pilaf. tomato-cucumber salad.

### BAKED HADDOCK 24

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

## 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

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### CAESAR SALAD 11

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

### NEW ENGLAND CLAM CHOWDER 9

bacon. chives.

### BUTTERNUT & ROASTED RED PEPPER BISQUE 8 (GF) (VG)

ginger sour cream. peanuts. 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. 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

cucumber. scallion. chive cream. chili sauce.  
wonton chips.

## FLATBREADS

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### MARGHERITA\* 14 (VG)

tomato sauce. basil. Maplebrook Farm mozzarella.

### PEPPERONI 15

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

### TRUFFLED CHEESE & MUSHROOM 18 (VG)

pecorino di moliterno al tartufo. fines herbes. honey.

### SAUSAGE & ONION 17

VT Smoke & Cure summer sausage. caramelized  
onions. kale.

## MAINS

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### SEAFOOD MAC & CHEESE 27

scallops. shrimp. crab. house blend cheese. organic  
pasta. charred tomatoes. basil.

### THE BURGER 13 / 16

single or double patty. B n B pickles. dijonaise.  
American cheese. onions. house made brioche bun.  
garlic fries.

Add Bacon +2

### PAN ROASTED SCALLOPS 32

butternut squash cassoulet. fingerling potatoes.  
cranberry-ginger syrup. applewood smoked bacon.  
root vegetable strings.

### ZUCCHINI PASTA 23 (V)

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

### PAN ROASTED ATLANTIC SALMON 25 (GF)

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

## SIDES 5

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### MIXED OLIVES (GF) (V)

### CRISPY GARLIC FRIES (VG)

### TRUFFLE FRIES +3

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

### BALSAMIC BRUSSELS SPROUTS (GF) (V)

### SIDE SALAD (GF) (V)

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