

Snacks

ROASTED SUNCHOKE HUMMUS

Candied Kumquat, Parmesan,
Pine Nuts
9

BUTTERMILK HUSH PUPPIES

Pimento Cheese Stuffed,
Candied Bacon
9

BAKED OYSTERS "SAVANNAH"*

(2) Duxbury Oysters, Lobster,
Porcini Cream, Parmesan
12

CRISPY TATER CUBES

Joppiesaus, Farm House Gouda,
Beet Pickled Egg
12

SALT COD BRANDADA

Piquillo Pepper Relish,
Fried Capers, Grilled Bread
10

Toast

KENTUCKY "PROSCIUTTO"

Father's Country Ham,
Beer Cheese, Pickled Onion
12

HAMACHI CRUDO*

Avocado, Passion Fruit Brown
Butter, Porky Cashews
15

FRESH CLOUMAGE CHEESE

Aperol-Pear Jam, Crispy
Pancetta, Black Pepper
12

CHARRED MAITAKE MUSHROOM

Whipped Miso, Yaki Sauce,
Sesame
13

BROCCOLI RABE

Green Olives, Red
Onion, Fennel,
Provolone Piccante,
Calabrian Chili Oil
15

CHARRED KALE

Italian Hots,
Roasted Garlic,
Hardwick Stone
Cheddar, Red Onion
14

SUJUK

Turkish Beef Sausage,
Mozzarella, Basil,
Marrow Butter,
Onion & Parsley Salad
15

LAMB SAUSAGE

Spicy Tomato Sauce,
Zucchini,
Harissa-Fennel Pickles,
Yoghurt, Feta
16

HAVANA

Roast Pork,,
New Hampshire Ham,
Gruyere Cheese, Pickles,
Chipotle Aioli
16

Stone Fired Pitas

CHICKEN & QUINOA MEATBALLS

Chinese Garlic Sauce, Spicy Mayo, Spicy Peanuts
14

SEARED KING TRUMPET MUSHROOMS

Sumac Yoghurt, Crispy Cauliflower, Pickled Turnip
14

SPICY CHINESE LONG BEANS

Sesame "Dandan" Sauce, Kohlrabi Salad, Crispy Onion Fritter
13

SEARED BRUSSELS SPROUTS

Marisol Pepper Sauce, Garlicky Walnuts, Feta
12

GEM LETTUCE SALAD

Idiazabal Dressing, Smoked Almonds, White Anchovy, Pimentón
14

SEARED HALLOUMI CHEESE

Charred Eggplant, Orange Blossom Honey,
Crispy Chick Peas
13

GRILLED OCTOPUS

Gigante Bean Salad, Smoked Harissa, Shaved Fennel, Grapefruit
18

WILD GULF SHRIMP

Green Mojo, Pimentón, Fingerling Chips
18

"TICO" TUNA CRUDO*

Jalapeno Vinaigrette, Pickled Mango, Black Bean Crema
17

PORK BELLY "SISIG"

Calamansi-Soy Butter, Shishito Peppers, Cilantro
15

BAVETTE STEAK "MIRABEAU"*

White Anchovy Butter, Caramelized Green Olive, Marrow Toast
18

KALE & ORZO SALAD

Roasted Brussels Sprouts, Grilled Radicchio, Greek Feta Banyuls
Vinaigrette, Burnt Raisins, Sunflower Seeds
12

Feasts {for 2+}

CRISPY TUNA FREGOLA*

(10 oz) Fregola, Baby Arugula,
Roasted Cauliflower, Green
Olives, Pine Nuts, Calabrian
Chili Dipping Sauce
70

NIMAN RANCH LONG BONE

RIBEYE STEAK*

(2 lb) Steak Fries,
Black Garlic Butter,
Marinated Mushrooms
110

GRILLED BEEF MATAMBRE*

Red Chile, Salami &
Provolone Stuffed Flank
Steak, Chimichurri, Parmesan
Polenta, Rib Sauce
95

GRILLED "VIPER" CHOP

24 hr. Pork Short Rib,
Kimchee Fried Rice, Spicy
"Muchim" Sauce, Crispy
Shallot & Sesame
95

At Yvonne's, the skill of the cooks and the kitchen staff is equally as important as the quality of the service. Unfortunately, traditional tipping has created great disparities in the earnings between the service staff and the kitchen and support staff. Under current Massachusetts law, no gratuity may be shared with members of our kitchen staff. As an alternative to raising prices, we have decided to implement a 3% Kitchen Appreciation Charge on food items that will be shared exclusively by the non-tipped employees working behind the scenes tonight. We thank you for allowing us to share your generosity with our entire staff.

*Please be advised that consuming raw, cooked to order or under cooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses. There are a lot of ingredients in our kitchen, and not all ingredients are listed on every dish. Please tell us if someone in your party has a dietary allergy prior to ordering our delicious food.

Cocktails

KING LOUIE

vodka, house coconut,
grilled pineapple, banana
11

RUBICON

gin, lemon, dry cherry,
rosemary, chartreuse
12

WAR PAINT

bulleit bourbon, scotch,
fresh ginger, lime, ginger ale
12

GRANDE DAME

don julio blanco, ancho chile,
lime, cucumber
13

UFFIZI

bonal quina, zucca rhubarbaro,
white grapefruit, sea shell salt
10

PRINCE OF WALES

white horse scotch, ford's gin,
lillet, thyme, drambuie
12

LADDER DISTRICT

rye whiskey, calvados, cinnamon,
bitters
12

1989

ketel 1, lavender, elderflower,
celery, champagne
13

METROPOLITAN

amsterdam vodka, raspberry,
lemon, aperol, cava
11

ANKLEBREAKER

barbados rum, cherry, lemon,
torched lime
12

WARD 8

rye whiskey, palo cortado sherry,
lemon, pomegranite, orange
13

JIMINY CRICKET!

jamaican rum, mint amaro,
matcha, almond milk, cacao
12

BAIRDLEY LEGAL

mezcal, cynar, passionfruit,
grapefruit soda
11

WALNUT & MOODY

bonded bourbon, nocino,
punt e mes, demerara,
11

Apertif

old school - 6/gl

new school - 12

MANZANILLA SHERRY

spain
bone dry, briny, oxidative

CAPPALLETTI

italy
adult aperol

BITTERED VERMOUTH

france
fortified, aromitzied wine

STRAIGHT LAW

plymouth gin, manzanilla,
brined olive, twist

SMASH

cappalletti, curacao, lemon,
mint, fresh berries

HALF SINNER

bonal, dolin dry, cocchi torino,
absinthe

Large Format

95

MOSCOW MULE

ketel 1, lime
house ginger puree,
fresh cucumber soda

CRACK KRAKATUK

privateer and foursquare rums,
calvados, smoked cinnamon,
lemon, champagne

STANDARD PUNCH

rye whiskey,
ooling tea, raspberry,
lemon, sage, soda

FERDINAND, THE BULL

tequila ocho, dry sherry,
kahlua, lime, pineapple,
orgeat, allspice

Wine by the Glass

CABERNET FRANC	NV	louis de grenelle crémant de loire {brut rosé} 12
CHENIN & CHARDONNAY	2010	jean-francois merieau bulles {crémant de loire} 13
PINOT & CHARDONNAY	NV	roederer estate napa {brut} 14
CHAMPAGNE	NV	nicolas feuillatte {brut} 16

GRÜNER VELTLINER	2014	landhaus mayer {vienna} 11
PINOT GRIS & BLANC	2014	au bon climat {santa barbara} 12
SAUVIGNON BLANC	2014	thomas labaille l'authentique {sancerre} 14
SAUVIGNON BLANC	2013	stoneleigh latitude {marlborough} 12
RIESLING	2013	a. christmann trocken {pfalz} 12
CHARDONNAY	2013	domaine faiveley {burgundy} 15
CHARDONNAY	2013	landmark overlook {sonoma} 13

BARBERA D'ASTI	2013	vietti tre vigne {piedmont} 12
PINOT NOIR	2013	contour {california} 12
GRENACHE & SYRAH	2013	plateau de chenes {lirac} 13
CABERNET SAUVIGNON	2013	broadside margarita vyd. {paso robles} 15
TEMPRANILLO	2008	vina alberdi reserva {rioja} 14
CABERNET SAUVIGNON	2011	jordan {alexander valley} 24

Beer

augustiner light.....6	notch pils6	st fuellen saison 8
amstel light.....5	allagash white.....8	barney flats stout.....6
heineken.....6	two roads black IPA.....8	bordelet pear cider..... 8
tecate.....4	cbc flower child IPA.....6	angry orchard.....7
miller high life.....4	hobo boom sauce IPA.....9	clausthauler n/a.....6