

# — BRUNCH —

SERVED WEEKENDS 10AM - 3PM

FRESH BAKED CHEDDAR BISCUITS 8.

## LMT BREAKFAST SANDWICH\*

everything bagel, two sunny eggs, Vermont sausage,  
American cheese, fried tomato, avocado,  
whipped scallion sriracha cream cheese, chicharróns 14.

## MAINE BLUEBERRY PANCAKES

bacon maple butter 11.

## KABOCHA BENEDICT\* (GF)

arugula, cascabel romesco, pepitas,  
goat cheese, hollandaise 12.

## BREAKFAST PIZZA\*

bacon, bangers, farm egg, pepper jack,  
whipped ricotta, basil 12.

## THREE EGGS ANY WAY\*

home fries, bacon maple butter Texas toast, bangers 12.

## YOGURT + GRANOLA PARFAIT

raspberries, blueberries, blackberries, honey 9.

## IRISH BENEDICT\*

Irish bacon, cheddar, hollandaise, green onion,  
house-made onion rings, English muffin 13.

## LMT LOX

everything bagel, dill cream cheese,  
smoked salmon, capers, fried soft boiled egg 14.

## MARGHERITA PIZZA\*

fresh mozzarella, tomato sauce, basil 11.

## — SANDWICHES —

*upgrade to truffle fries +1. | add fried egg +1. | gluten-free bun +1.*

## LMT BURGER\*

American cheese, bacon, house sauce;  
choice of fries or salad 14.

## FRIED CHICKEN

cheddar, bacon, lettuce, tomato, red onion,  
buttermilk ranch; choice of fries or salad 13.

## VEGGIE BURGER (GF) (V)

sweet potato & mushroom, cranberry chutney,  
watercress, crumbled goat cheese 13.

## — SALADS —

## CAESAR SALAD (GF)

crisp romaine, shaved parmesan, homemade croutons 8.

## MIXED GREENS (GF)

shaved radish, cucumbers, carrots, sherry vinaigrette 8.

--- SALAD ADD-ON'S ---

grilled chicken +4. grilled steak +5. pan-seared salmon filet +8.

LOWER MILLS

— TAVERN —

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MENUS SUBJECT TO CHANGE TO PROVIDE YOU  
WITH THE FRESHEST SEASONAL INGREDIENTS

**\*\*ASK ABOUT OUR DAILY SPECIALS\*\***  
WE ARE PROUD TO SUPPORT OUR LOCAL FARMS

(GF) Gluten-Free or Gluten-Free Option Available  
(V) Vegan or Vegan Option Available

2269 DORCHESTER AVE, BOSTON MA  
CALL TO ORDER: 857-267-4461

# LUNCH

SERVED WEEKDAYS 11AM - 5PM

## APPETIZERS

### MAC + CHEESE

creamy Vermont cheddar 9.

### VENISON MEATBALLS

parmesan, basil, scallions, venison jus 9.

### NEW ENGLAND CLAM CHOWDER (GF)

served with oyster crackers 9.

### ANCHO TURKEY CHILI (GF)

sour cream, scallions 9.

## SALADS

### CITRUS SALAD (GF) (V)

mixed greens, blood orange, cara cara navel, fennel fronds, crushed roasted almonds, lemon & chive vinaigrette 11.

### CAESAR SALAD (GF)

crisp romaine, shaved parmesan, homemade croutons 8.

### ROASTED BEETS (GF) (V)

mixed greens, herbed goat cheese, pomegranate seeds, parsley vinaigrette 11.

### MIXED GREENS (GF) (V)

shaved radish, cucumbers, carrots, sherry vinaigrette 8.

### SALAD ADD-ON'S

grilled chicken +4. | grilled steak +5.  
petit pan-seared salmon filet +8.

## SANDWICHES

### LMT BURGER\*

American cheese, bacon, house sauce; choice of fries or salad 14.

### FRIED CHICKEN

cheddar, bacon, lettuce, tomato, red onion, buttermilk ranch; choice of fries or salad 13.

### VEGGIE BURGER (GF) (V)

sweet potato & mushroom, cranberry chutney, watercress, crumbled goat cheese 13.

upgrade to truffle fries +1. | gluten-free bun +1.

## WOODSTONE PIZZAS

### PULLED DUCK

seared mushrooms, pulled duck, whipped ricotta, fig jam, gorgonzola, roast garlic 14.

### BBQ CHICKEN

pulled chicken, grilled red onion, bacon crumble, ranch drizzle, parsley 12.

### MARGHERITA (V)

tomato, mozzarella, olive oil, sea salt 11.

# DINNER

## APPETIZERS

### VENISON MEATBALLS

parmesan, basil, scallions, venison jus 9.

### PEKING DUCK BUNS

kimchi, scallions, crispy duck cracklings 12.  
(four per order)

### STICKY PORK RIBS

green curry, spicy peanuts, sesame seeds, cilantro 12.

### SPICY GRILLED SHRIMP & GRITS

chihuahua cheese, corn bread bacon crumble 12.

### FONTINA PANCETTA ARANCINI

truffle mascarpone, red sauce, basil 10.

### ROAST GOAT MEZZE BOARD

pita, tzatziki, marinated tomatoes, kalamata olives, feta, pickled onions 16.

## SOUPS & SALADS

### NEW ENGLAND CLAM CHOWDER (GF)

served with oyster crackers 9.

### ANCHO TURKEY CHILI (GF)

sour cream, scallions 9.

### CITRUS SALAD (GF) (V)

mixed greens, blood orange, cara cara navel, fennel fronds, crushed roasted almonds, lemon & chive vinaigrette 11.

### CAESAR SALAD (GF)

crisp romaine, shaved parmesan, homemade croutons 8.

### ROASTED BEETS (GF) (V)

mixed greens, herbed goat cheese, pomegranate seeds, parsley vinaigrette 11.

### MIXED GREENS (GF) (V)

shaved radish, cucumbers, carrots, sherry vinaigrette 8.

### --- SALAD ADD-ON'S ---

grilled chicken +4. | grilled steak +5. | pan-seared salmon filet +8.

## WOODSTONE PIZZAS

### PULLED DUCK

seared mushrooms, pulled duck, fig jam, whipped ricotta, gorgonzola, roast garlic 14.

### BBQ CHICKEN

pulled chicken, grilled red onion, bacon crumble, ranch drizzle, parsley 12.

### MARGHERITA (V)

tomato, mozzarella, olive oil, sea salt 11.

*\*These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.*

## SANDWICHES

upgrade to truffle fries +1. | gluten-free bun available +1.

### LMT BURGER\*

American cheese, bacon, house sauce; choice of fries or salad 14.

### FRIED CHICKEN

cheddar, bacon, lettuce, tomato, red onion, buttermilk ranch; choice of fries or salad 13.

### VEGGIE BURGER (GF) (V)

sweet potato & mushroom, cranberry chutney, watercress, crumbled goat cheese 13.

## PLATES

### BAVETTE STEAK\*

truffle garlic mashed potatoes, seared broccoli, blue cheese butter 27.

### CLASSIC BOLOGNESE LASAGNA

veal, lamb, pork, ricotta, mozzarella, parmesan, Italian herbs, garlic 16.

### ISRAELI COUSCOUS (V)

seared brussels sprouts, garlic spinach, feta, artichoke hearts, kalamata olives 18.

### STATLER CHICKEN (GF)

pancetta-roasted root vegetables, beurre rouge charred porcini-dusted cauliflower 22.

### GUINNESS BEEF STEW (GF)

carrot, onion, potato, peas; served with puff pastry 18.

### PAN-SEARED SALMON\*

wild rice, garlic spinach, preserved kumquat, crispy leeks, lemon beurre blanc, parsley leaves 22.

## SIDES

Hand-Cut Fries 7.

Truffle Fries 8.

Seared Brussels Sprouts 7.

Mashed Potatoes 7.

Seared Broccoli 7.

Roasted Root Vegetables 7.

Charred Porcini-Dusted Cauliflower 7.

## DAILY SPECIALS + LOCAL FEATURES

### THE DAILY OYSTER\*

classic mignonette, cocktail sauce, lemon wedge  
~market price~

### NEW ENGLAND CHARCUTERIE\*

ever-changing selection of meat, cheese, current house-made specialties and a variety of delicious local delicacies  
~market price~

### TODAY'S DELIVERIES

ask your server today's specials created with the fresh, local fish + produce delivered this morning