

Snacks

PUMPKIN HUMMUS

Pomegranate, Parmesan,
Smoked Pepitas
8

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

PROVOLETA

Skillet Cheese, Liz's Chimichuri,
Grilled Bread
10



Toast

KENTUCKY "PROSCIUTTO"

Father's Country Ham,
Beer Cheese, Pickled Onion
10

HAMACHI CRUDO*

Avocado, Passion Fruit Brown
Butter, Porky Cashews
14

WHITE BEAN & SAUSAGE

Nduja Sausage, Pecorino,
Pickled Fennel
11

CHARRED MAITAKE MUSHROOM

Whipped Miso, Yaki Sauce,
Sesame
12



SUPPER

Stone Fired Pitas

BROCCOLI RABE

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

AVOCADO

Oregano, Robinson
Family Swiss, Cherry
Tomatoes, Garlic Oil,
Arugula, Pistachios
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

K.F.C.

Korean Fried Chicken,
Kimchee, Scallion,
Sesame Cave Aged
Gruyere Cheese
15

Social Plates

CHICKEN & QUINOA MEATBALLS

Chinese Garlic Sauce, Spicy Mayo, Spicy Peanuts
12

SEARED KING TRUMPET MUSHROOMS

Sumac Yoghurt, Crispy Cauliflower, Pickled Turnip
14

CHARRED BROCCOLI RABE

Cubanelle Pepper, Alfonso Dressing, Lentil-Carrot Fritter
12

SEARED BRUSSELS SPROUTS

Marisol Pepper Sauce, Garlicky Walnuts, Feta
12

CORN & FARRO SALAD

Arugula, Smoked Blue Cheese, Pickled Peach, Pistachios
12

SEARED HALLOUMI CHEESE

Charred Eggplant, Orange Blossom Honey,
Crispy Chick Peas
13

GRILLED OCTOPUS

Gigante Bean Salad, Smoked Harissa, Shaved Fennel, Grapefruit
15

WILD GULF SHRIMP

Green Mojo, Pimentón, Fingerling Chips
16

"TICO" TUNA CRUDO*

Jalapeno Vinaigrette, Pickled Mango, Black Bean Crema
16

PORK BELLY "SISIG"

Calamansi-Soy Butter, Shishito Peppers, Cilantro
14

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
90

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
12

1989

ketel 1, lavender, elderflower,
celery, champagne
12

SUTTON DEWEY

pimms, lovage, bitter lemon,
cucumber
10

ANKLEBREAKER

rum, cherry, lemon,
torched lime
11

WARD 8

whiskey, sherry, pomegranate,
orange, lemon
13

GRANDE DAME

don julio blanco, ancho chile,
lime, cucumber
13

WAR PAINT

white horse, bulleit bourbon,
fresh ginger, lime, ginger ale
12

RUBICON

gin, lemon, dry cherry,
chartreuse, rosemary
13

BAIRDLEY LEGAL

mezcal, cynar, passionfruit,
grapefruit soda
10

LADDER DISTRICT

rye, calvados, cinnamon,
bitters, big ice
12

Wine by the Glass

CABERNET FRANC NV **louis de grenelle** crémant d'loire {BRUT ROSÉ} 12
CHENIN & CHARDONNAY '10 **jean-francois merieau** bulles {CRÉMANT D'LOIRE} 13
PINOT & CHARDONNAY NV **roederer estate** napa {BRUT} 14
CHAMPAGNE NV **nicolas feuillatte** {BRUT} 16

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

GRENAche, etc '14 **bergemone** {provence} 11
PINOT NOIR '14 **clauderiffault** la noue {sancerre} 14
PINOT NOIR '14 **copain** {anderson valley} 12

BARBERA D'ASTI '12 **vietti** tre vigne {piedmont} 12
PINOT NOIR '13 **contour** {california} 11
GRENAche & SYRAH '11 **domaine roche** cairanne {cote-du-rhone villages} 13
TEMPRANILLO '10 **bodegas izadi** {rioja} 13
CABERNET SAUVIGNON '12 **broadside** margarita vyd. {paso robles} 14
ZINFANDEL '08 **franz hill** {napa} 11
CABERNET SAUVIGNON '11 **jordan** {alexander valley} 24

Large Format

85

MOSCOW MULE

ketel 1, lime, cucumber,
house ginger beer

STANDARD PUNCH

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

BOSTON RUM PUNCH

choice of massachusetts rum:
privateer silver, bully boy amber,
or twenty boat spiced;
fancy lemon syrup, lemon

GOODBYE, ME

moroccan mint infused gin, sake,
watermelon, lemon, champagne

Beer

erdinger n/a.....	6
notch pils.....	5
high life.....	4
tecate.....	4
steigl radler.....	6
lord hobo boom sauce.....	6
founders all day.....	5
st feuillien saison.....	8
green flash wc ipa.....	8
bantam americain.....	7
cisco sankaty lite.....	6
allagash white.....	8
amstel light.....	6
heineken.....	6
anderson valley barney.....	6.5