

SNACKS

ESTER SALT & VINEGAR POTATO CHIPS 4

WARM & SPICY OLIVES 5.5

TRUFFLE GOAT CHEESE CROQUETTES 6

WARM EDAMAME, ALEPPO PEPPER 5.5

FRIED YUCCA STICKS W/ GARLIC AIOLI 5

PICKLED ESTER VEGETABLES 5

WARM BACON JAM 6

with 7-grain bread crackers



DINNER MENU

Spring/Summer 2017

APPETIZERS

GARLICY SHRIMP 12

*pan seared w/ garlic, red pepper, cilantro, olive oil
grilled garlic bread*

MEAT BOARD 13

ester pickled vegetables, spicy mustard, bread crackers

ANTONIA'S MEATBALLS 9

tomato sauce, fresh ester mozzarella, grilled garlic bread

FOUR CHEESE MAC & CHEESE 10

cheddar, provolone, cojita & parmesan

CHICKEN TINGA TORTILLAS (g) 10

*shredded romaine, chipotle, spicy yogurt dollop, fresh cilantro
with 3 grilled corn tortillas.*

2 additional tortillas add 1.75

SPREADS & WARM WHOLE WHEAT PITA (v) 13

baba (mediterranean smoked eggplant), muhammara (red pepper, cream cheese & walnut) & tzatziki (greek yogurt, dill & cucumber)

OUR ROOFTOP VEGGIES

**With help from Green City Growers
our 5000 sq ft garden of raised beds produces 1100
to 1500 lbs of vegetables each year.**

Soil was prepped & the spring crop
planted in early April. With Mother Nature's help
we have already started harvesting vegetables.

Spring is the 1st of three plantings or crops.

It is followed by the Summer & then the Fall
crops. We typically are able to harvest vegetables
well into November.

HOT & SPICY TENDERS 11.5

*ester style buffalo chicken tenders
creamy blue cheese dipping sauce*

CHEESE BOARD (v) 11

fig jam, roasted peppery nuts, 7-grain bread crackers

MUSSELS 12

*smoked roasted tomatoes, buttered beer broth
grilled garlic bread*

PATATAS BRAVAS (v) 7

pan seared potatoes, spicy tomato & roasted garlic aioli

CRISPY CALAMARI 11

pickled rooftop banana peppers, ester tartar sauce

SIDES

BAKED BROCCOLI 8.5

*fresh steamed broccoli and sautéed red onion
baked with provolone, cheddar grated parmesan*

ester FRENCH FRIES 5.5

fresh parsley, rosemary, parmesan, black pepper, kosher salt

add truffle ketchup 6.5

CRISPY PARMESAN POLENTA STICKS 5

ester's rooftop spicy "sriracha" aioli

TODAY'S VEGGIE 6

GRILLED GARLIC BREAD 2

SOUP & SALADS

CLAM CHOWDER 8.5
new england style with bacon, ciabatta cracker

FRISÉE FIG SALAD (v)(g) 9

*frisee, arugula, black mission fig, hazelnuts
cojita cheese, lemon-poppy seed vinaigrette*

MOZZARELLA EGGPLANT SALAD (g)(v) 9.5

*grilled eggplant, ester mozzarella, red onion
bed of arugula, balsamic drizzle*

ROASTED BEET (v)(g) 10

*goat cheese, pickled sweet jalapenos
roasted pistachios, red wine vinegar drizzle*

HONEYMOON SALAD (v)(g) 7

lettuces alone (seasonal mix), lemon vinaigrette

add grilled shrimp skewer 7

proteins for your salad

add beef tenderloin 8

add marinated grilled chicken 6

TORTELLINI VEGETABLE SOUP 8
all veggie, rooftop basil & oregano, ciabatta cracker

ROOFTOP KALE SALAD (v)(g) 10

*shaved kale, brussel sprouts, pecorino cheese, red onion
chopped hazelnut, fresh garden herbs, lemon vinaigrette*

ARUGULA SALAD (v)(g) 9

*sliced pear, shaved parsnips, candied cranberries
roasted pumpkin seeds, balsamic honey vinaigrette*

ester CAESAR 9

*anchovy caesar dressing, shaved parmesan
tuscan bread cracker & white anchovy*

ENTREES

GRILLED SWORDFISH (g) 25

fingering potatoes, seasonal veggie, chimichurri sauce

BELL & EVANS ROASTED HALF CHICKEN (g) 20

golden mashed potato, steamed broccoli, pan jus

FISH & CHIPS 17

atlantic white fish, ester fries, our tartar sauce

PESTO-CHICKEN PENNE PASTA (g) 15

*sautéed chicken breast, pesto w/ pine nuts
garlic, olive oil, crushed red pepper*

SHRIMP & PENNE PASTA (g) 18

*sweet red pepper, red onion, cilantro, white wine
garlic, olive oil, crushed red pepper*

PAN SEARED SCALLOPS (g) 26

*bacon, edamame, butternut squash risotto
oyster sauce drizzle*

SIRLOIN DINNER* 27

*10oz sirloin, broccoli, mashed potatoes
portabella red wine brandy sauce
best served medium-rare to medium**

SUPER BURGER* 16

*1/2lb sirloin, sharp cheddar, lettuce, bacon jam
caramelized onion, sunny side egg
brioche roll, ester french fries*

BACON MUSHROOM RISOTTO (g) 18

Portabella mushrooms, onion, asiago cheese, fresh arugula

PASTA PESCATORE* 22

*shrimp, scallops & mussels, spicy tomato sauce w/ linguine
also available in white wine garlic sauce w/ red pepper flakes*

STEAK FRITES* (g) 25

flat iron steak, great hill blue cheese butter, ester fries

BONE-IN BERKSHIRE PORK CHOP (g) 23

*grilled 10oz chop, caramelized green apple & onion
roasted carrots, parmesan polenta, bourbon jus*

PAN SEARED SALMON*(g) 23

*seasonal veggies, apricot & agave glaze
(*served medium unless you prefer otherwise)*

SPAGHETTI CARBONARA 16

*thin spaghetti, bacon, peas
creamy egg, parmesan, black pepper sauce*

GRILLED CHICKEN SANDWICH 14

*melted cheddar, arugula, shaved red onion, pesto aioli
garlic mayo, iggy's brioche roll, ester fries*

1/2 LB SIRLOIN BURGER* 14

sharp cheddar, lettuce, brioche roll, ester french fries

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DINING HOURS

Lunch: Tues – Sat, 11:30 – 3:00pm

Afternoon nourishment: 3:01 – 4:59pm

Dinner: Tues – Sat, 5:00 – 10:00pm

Sunday brunch: 10:30 – 3:00pm, Supper: 4:00 – 8:00pm

Monday – CLOSED (our day to rest)

BAR until 1:00am



* These items are served raw or may be cooked to order.

The Commonwealth of Massachusetts suggests that raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions.

Before placing your order, please let us know if anyone in your party Has a food allergy or dietary concerns.

(v) vegetarian - Ask us about vegan options - (g) gluten-free

Please note: **NOT ALL INGREDIENTS ARE LISTED ON OUR MENUS.**