

SNACKS

ESTER SALT & VINEGAR POTATO CHIPS 4

WARM & SPICY OLIVES 5.5

EDAMAME SOYBEANS W/ ALEPPO PEPPER & SALT 5

WARM BACON JAM & CRACKERS 6



LUNCH MENU

Spring / Summer 2017

APPETIZERS

MUSSELS 11

smoked roasted tomatoes, beer, butter, grilled garlic bread

MEDITERRANEAN SPREAD, WHOLEWHEAT PITA 8

*CHOICE OF muhammara (red pepper, walnut & cream cheese)
or baba (smoked eggplant) or tzatziki (greek yogurt & cucumber)*

CRISPY CALAMARI 11

pickled rooftop banana peppers, ester tartar sauce

FOUR CHEESE MAC & CHEESE 10

*cheddar, provolone, cojita & parmesan
add truffle oil 12*

SOUP & SALADS

TORTELLINI VEGETABLE SOUP 8

all veggie, rooftop basil & oregano, ciabatta cracker

*WITH ***SMALL SALAD 11.5*

FRISEE FIG SALAD*** (v) (g) lg 9 sm 5.5

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

ESTER CAESAR*** (v) lg 9 sm 5

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

ROASTED BEET (v) (g) 10

goat cheese, roasted pistachios, red wine vinegar

add grilled shrimp skewer 7 add beef tenderloin 8 add marinated grilled chicken 6

CLAM CHOWDER 8.5

new england style with bacon

*WITH ***SMALL SALAD 12*

ROOFTOP KALE SALAD*** (v) (g) lg 10 sm 6

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

ARUGULA SALAD*** (v) (g) lg 9 sm 5

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

HONEYMOON*** (v) (g) lg 7 sm 4

lettuces alone, lemon vinaigrette

SIDES

PICKLED ESTER VEGETABLES 5

RICE & BEANS 5.5

SAUTEED VEGGIE 6

ester FRIES 5.5

*grated parmesan, black pepper, kosher salt
fresh rooftop parsley & rosemary*

add TRUFFLE KETCHUP 7

*We have private dining space available
for family celebrations, office gathering
& special events. Contact us at ester@ester-dot.com*

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 is prepped & the spring crop
planted in early April. With some support from
Mother Nature we start harvesting in mid May.
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.

SANDWICHES

ester CUBAN SANDWICH 12.5

*roasted pork, baked ham, pickles, cheese
mustard, mayo, ester chips*

GRILLED CHICKEN SANDWICH 14

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

3 CHEESE GRILLED CHEESE 9.5

cheddar, provolone, goat cheese w ester french fries

add black forest ham 11

ANTONIA'S MEATBALL SANDWICH 10

tomato sauce, ester mozzarella w ester chips

SIRLOIN 1/2LB BURGER 14

sharp cheddar, lettuce, brioche roll, ester french fries

add bacon jam 1.5 add sunny side egg 1.5

CLASSIC FISH SANDWICH 12

*atlantic white fish, ester tartar sauce
brioche roll, ester french fries*

TERIYAKI CHICKEN ROLL-UP 14

*red & green bell peppers, celery, onions & carrots
teriyaki sauce in a whole wheat wrap w small green salad*

HARVEST SANDWICH 9.5

*grilled red onion & eggplant, roasted red pepper
rooftop basil, goat cheese, ciabatta w ester chips*

SOUP & GRILLED CHEESE SANDWICH 12

*cheddar, provolone & goat cheese grilled
WITH CHOWDER or TORTELLINI-VEGETABLE SOUP*

SUPER BURGER* 16

sharp cheddar, bacon jam, caramelized onion, sunny side egg

lettuce, brioche roll, ester french fries

*****SALAD INSTEAD OF FRIES? ADD \$1.50**

ENTREES

GRILLED SALMON* 18

seasonal veggies

*(*served medium unless you prefer otherwise)*

CHICKEN TINGA TORTILLA 12

*braised bell & evans chicken, dollop of spicy yogurt, cilantro
3 grilled corn tortillas with rice & beans*

FISH & CHIPS 14

atlantic white fish, ester fries, our tartar sauce

ester CHICKEN NACHOS 13.5

*chicken tinga, black beans, cheddar & cotija cheese
pico de gallo, , guacamole, sour cream, corn tortilla chips*

BACON MUSHROOM RISOTTO (g) 14

Portabella mushrooms, onion, asiago cheese, fresh arugula

CLASSIC CHICKEN PARMESAN & PASTA 15

*breaded chicken breast cutlet, ester made mozzarella
antonio's tomato sauce over spaghetti*

STEAK FRITES* (g) 21

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

BLACK BEAN & CHEESE NACHOS (v) 10

*black beans, cheddar & cotija cheese
pico de gallo, , guacamole, sour cream, corn tortilla chips*

ester HOT & SPICY TENDERS 14.5

buffalo style chicken tenders, ester fries, blue cheese dipping sauce

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

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

REMEMBER TO ASK YOUR SERVER ABOUT UNLISTED INGREDIENTS

THAT MAY CONCERN YOU.

** 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.

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

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

