

APPETIZERS

Copley Crab Cake 17 spicy tartar sauce, baby kale, shishito

Fried Calamari 15 pickled jalapenos, fried zucchini, squash, capers, marinara

Colossal Shrimp Cocktail 20 blonde cocktail sauce, lemons, pickled jalapenos

Crispy Chicken Tenders 12 spicy house aioli, hoisin bbq and tartar sauce

Slow Cooked Wings 14 crispy jumbo free range chicken wings house buffalo sauce, dill blue cheese sauce and celery

P.E.I. Mussels 16 Sambuca Pomodoro sauce, grilled baguette

Seared Scallops 19 groupers micro salad, butternut puree, squid ink, balsamic pearls

SOUPS

New England Clam Chowder 8

Tomato Tortellini Soup 7

SANDWICHES

Bar 10 Club 17 sources carved turkey breast, cranberry aioli, crispy prosciutto, vine ripe tomato, kale, triple cream brie, sourdough

New England Lobster Roll 21 citrus aioli, celery, bibb lettuce, back bay seasoning dusted potato chips

Classic Reuben 18 shaved corn beef, house thousand island, Red Cabbage Kraut, Swiss cheese, marble rye, fried pickles

SALADS

Classic Cobb 16 gf surgoos avocado, onions, tomatoes, chicken, blue cheese, bacon, boiled egg, spinach, iceberg lettuce, blue cheese dressing

Harvest House Salad 13 gf surfaces candied walnuts, goat cheese, dry cranberries, butternut squash, figs, turkey, mixed greens, house dressing

Caesar 15

romaine lettuce, toasted brioche croutons, parmesan, creamy meyer lemon dressing

Micro greens Salad 15 of surfaces baby beets, baby turnips, whipped mascarpone cheese, white balsamic, chicken

additions to salads chicken 6, steak 9, shrimp 9, salmon 9

FLATBREADS

Margherita 17

cured tomatoes, fresh mozzarella, garlic confit, basil pesto, cracked pepper, flor de sal

Arribiata 16 garlic oil, pepperoni, marinated tomato, five cheeses, crushed red chili, fresh herb

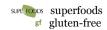
Toscana 17

shaved parmesan & goat cheese, marinated artichoke hearts, arugula, white balsamic dressing

Steak Flatbread 17

Braised beef short ribs, five cheese blend, house thousand island, red pepper





ENTREES

Back Bay Seafood Stew 32 cod, shrimp, lobster, mussels, rustic butter broth, grilled baguette

King Salmon 30 gf_{supercoos}

Tomato risotto, olive tapenade, wild mushrooms oven dried tomato, wine reduction

Grilled Tenderloin Fillet 39 Roasted potatoes, asparagus, wild mushroom demi glace

BURGERS

House Made Turkey Burger 16 avocado aioli, kale, asparagus spears, fried egg, cheddar cheese

Bar10 Classic* 18

aged white cheddar, bibb lettuce, vine-ripe tomato, shaved bermuda onion, house aioli

Customize your classic with choice of American, Swiss, Bacon, Jalapeno, or Wild Mushrooms

SIDES

Brussel Sprouts with Chorizo
Rosemary Fries
Asparagus
Charred Shishito Peppers
5

DESSERTS

Chocolate Pot de Crème 9 caramel sauce, mini gaufrettes

House Made Gingersnap Cookies 7 pumpkin cream cheese dip and side of milk

Pumpkin Pie Trifle 8

toasted pecans, maple syrup, spiced cake

Crème Brûlée 8
daily preparation of traditional
vanilla French custard