



## 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   
micro salad, butternut puree, squid  
ink, balsamic pearls

## SOUPS

**New England Clam Chowder** 8

**Tomato Tortellini Soup** 7


## SANDWICHES


**Bar 10 Club** 17   
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   
avocado, onions, tomatoes, chicken,  
blue cheese, bacon, boiled egg, spinach,  
iceberg lettuce, blue cheese dressing

**Harvest House Salad** 13   
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   
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



 superfoods  
 gluten-free

## ENTREES

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

**King Salmon** 30   
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**   
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## 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

**parties of 6 or more an 18% gratuity will be automatically added**

*\*cooked to order. consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of food-borne illness  
before placing your order, please inform your server if a person in your party has a food allergy*