



~Starters~

Crispy Wok Fired Point Judith Calamari with Sambal Aioli & Watercress
preserved lemon, fragrant herbs, toasted sesame 18.

Duck Confit & Goat Cheese Ravioli Gigante
shaved foie gras, cress, cherries, charred onion duck broth 21.

Pepper Seared Beef Carpaccio with Grey Barn Farm Prufrock & Asparagus
island greens, grilled sourdough, vintage balsamic 19.

Atria's Island Lobster Macaroni & Cheese
5oz. poached lobster, gruyere, cheddar, trottolo pasta 28.

Fresh Cavatelli Bolognese with Whipped Ricotta & Guanciale
spinach, pancetta, parmesan, upland cress 19.

Ginger Spiked Pork Momo Dumplings with Tomato-Coriander Sauce
cilantro, chilies 18.

Coconut Crusted Prawns with Indonesian Peanut Sauce
pineapple-avocado chutney, fragrant herbs 19.

~Soup & Salads~

Corn Soup with Island Lobster Fritters
basil, heirloom tomatoes 21.

Island Greens with Blueberries & Gorgonzola
hazelnuts, shaved red onions, balsamic vinaigrette 16.

Brussel Sprout & Kale Salad with Ruby Beets
ver jus vinaigrette, goat cheese, almonds 17.

Bonni's Chilled Hearts of Romaine Caesar
crispy capers, sourdough, grilled lemon 16.

Melon & Feta Salad with Island Arugula
shaved prosciutto, champagne vinegar, lemon 17.

Summer Heirloom Tomato Carpaccio with Fresh Burrata
basil pesto, crispy parmesan crusted tomato 19.

~Entrees~

Atria's Two Pound Crispy Wok Fired Island Lobster
lemon beurre blanc, whipped potatoes, greens, lemon 59.

Pan Roasted Island Striped Bass with Prawns & Island Lobster
tomato cioppino broth, shaved fennel, grilled sourdough, saffron aioli 48.

Grilled Thick Cut Swordfish with Dill Whipped Potatoes
crispy capers, watercress, shaved red onions, preserved lemon 45.

Zita's Duck with Mascarpone-Black Pepper Polenta
raspberry-cassis demi, asparagus 39.

Cast Iron Seared Pork Chop with Maple Bourbon-Mustard Glaze
collard greens, cheddar grits, black eye peas, peaches 39.

Winner Winner Chicken Dinner with Island Greens & Whipped Potatoes
crispy shoestrings, crumbled blue cheese, red onion, grandma's candied garlic vinaigrette 36.

Atria's Turf n' Turf with Black Truffle Whipped Potatoes
seared filet mignon, red wine braised short rib, upland cress, shaved red onion 49.

Homemade Pappardelle Pasta with Summer Heirloom Tomatoes & Fresh Burrata Cheese
basil, summer zucchini, reggiano, toasted garlic 34.

lobsterize it? Add 5oz. butter poached island lobster to anything 25.

**Whipped Potatoes with
Butter Poached Lobster 16.**

**Garlic Roasted Broccolini 12.
Buttered Asparagus 12.**

**Truffle-Parmesan Fries with
Bearnaise 14.**

Chef Christian Thornton & Greer Thornton – Proprietors

Mass. would like us to tell you that raw and undercooked food may cause foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

Split charges apply. Be brave. Take risks. No substitutions, please.

If you are smoking, we will assume you are on fire and take the appropriate measures.

Unsupervised children will be given a double espresso and a pony.

Please inform your server if you need a few extra moments to recover from the prices.

Burgers are limited to the Brick Cellar.