

# Division West

## Lunch Menu

### SHARE PLATES

#### BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter | Toasted Almonds | Balsamic Glaze | 8

#### STEAMED MUSSELS | 9

**WHITE** | Roasted Garlic | Saffron Cream Chorizo | Crostini

**RED** | Marinara | Red Pepper Flake | Basil | Crostini

#### CHARCUTERIE

Crostini | Pickled Onions | Prosciutto | Spicy Chorizo Truffle Salami | 12

#### CHEESE BOARD

Arethusa Camembert CT | Prairie Breeze WI Jasper Hills Farm Blue VT | Candied Walnuts Wildflower Honey | Crostini | 14

#### FRIED CALAMARI

Cherry Peppers | Roasted Pepper Aioli | 8

#### TUNA TARTARE

Paprika oil | Ponzu | Wakame | Plantain Chips | 10

#### GRILLED OCTOPUS

Cannellini Beans | Chorizo | Lime Yogurt Sauce | 12

#### GRILLED FLATBREAD

**SPINACH** | Pesto | Gorgonzola | Parmesan | 8

**GRILLED CHICKEN** | Roasted Tomatoes | Garlic Cream | Goat Cheese | Honey | 10

### SOUPS

New England Clam Chowder | 6

Soup of The Day | 5

### SALADS

#### TUSCAN SALAD

Tuscan Greens | Tomatoes | Garlic | Fresh Mozzarella | Balsamic Dressing | Polenta Croutons | Kalamata olives | 9

#### HOUSE SALAD

Baby Greens | Grape Tomatoes | Herb Vinaigrette | 6

#### CHOPPED SALAD

Cucumber | Romaine | Green Beans | Scallions | Red Peppers | Cherry Tomatoes | Crumbled Gorgonzola | Sherry Vinaigrette | 9

#### COBB SALAD

Romaine | Hardboiled Eggs | Tomato | Bacon | Green Beans | Avocado | Herb Vinaigrette | 9

#### SHAVED BRUSSELS SPROUT SALAD

Baby Kale | Citrus Segments | Creamy Meyer Lemon Vinaigrette | Toasted Almonds | Shaved Cheddar | 9

#### CAESAR

Parmesan Cheese | Croutons | Romaine | Caesar Dressing | 7

Add to Your Salad

Grilled Chicken | 6

Sautéed Shrimp | 7

Grilled Salmon | 8

Scallops | 10

Trout | 8

### CLASSICS

#### NY STRIP STEAK | 10 OZ

Mashed Potatoes | Wilted Spinach | Bacon Vinaigrette | 19

#### PANKO & PARMESAN

#### CRUSTED CHICKEN BREAST

Meyer Lemon Risotto | English Peas | Arugula Salad | Shaved Fennel | Lemon Butter Sauce | 14

### FRESH PASTA

#### RICOTTA GNOCCHI

Shrimp | Broccoli Rabe | Pancetta | Garlic | Extra Virgin Olive Oil Crushed Red Pepper | 14

#### BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter | Toasted Almonds | 12

#### SHORTRIB TORTELLINI

Carrots | Peas | Mushrooms | Red Wine Sauce | 14

#### PAPPARDELLE

Lamb Ragù | Ricotta | Toasted Bread Crumbs | Grana Padano | 14

#### LINGUINI & CLAMS

Ramp Pesto | White Wine | Red Pepper Flake | Littleneck Clams | 14

All of our fresh pastas are hand crafted daily, they are limited in quantity to ensure the freshness of our product, and may not be available at all times.

### SEAFOOD

#### TROUT

Cornmeal Encrusted | Braised Green Lentils | Tomato & Fennel Stew | 14

#### ATLANTIC SALMON

Mashed Potatoes | Broccoli | Mustard Maple Glaze | 14

#### PORK BELLY SANDWICH

BBQ | Fried Egg | Lettuce | Vidalia Onion

#### DW BLT

Heirloom Tomato | Bacon | Bibb Lettuce Avocado | Bacon Aioli

#### STEAK & CHESSE SANDWICH

Grinder Roll | Provolone | Arugula Caramelized Onions | Blue Cheese Sauce

#### CHICKEN SANDWICH

Crispy Fried Chicken | Old Bay Coleslaw Lettuce | Pickles | Spicy Aioli | Crispy Cheese

Pick your Side for Sandwiches | French Fries | Sweet Potato Fries | Side Pasta Salad | House or Caesar

Add A Beer \$3 | Samuel Adams | Stella or Glass of Wine for \$5 | Add a Bottle \$18 House White or House Red Wine

### Twelve Dollar Lunch

**Sandwich | Side | Soda**

(Soda is not available for takeout)

Other Choices

#### VEGETARIAN RISOTTO

Oven Roasted Tomatoes | Mushrooms | Peas

#### CHICKEN MAC & CHEESE

Cellentani | Gruyere Béchamel | Peas | Panko

#### VEGETABLE PLATE

Green Beans | Fingerling Potatoes | Mushrooms | Cauliflower Roasted Peppers

#### PENNE CHICKEN ALA VODKA

Grilled Chicken | Marinara | Cream | Spinach | Artichokes Parmesan

#### LAMB WRAP

Braised Lamb | Lettuce | Mushrooms Roasted Red Peppers | Tzatziki Sauce

#### VEGETARIAN PANINI

Ciabatta | Roasted Peppers | Fresh Mozzarella | Basil Pesto | Baby Greens

#### SALMON BURGER

Sesame Crust | Lemon Aioli | Lettuce Kimchi

#### DW BURGER

New England Meat Co Beef | Brioche Bun BBQ | Caramelized Onions Lettuce Tomato | Cheddar

### SIDES | 5

Mashed Potatoes | Mushrooms | Sautéed Spinach | Broccoli Rabe | Sweet Pea Risotto | Bacon Roasted Brussels

Thoroughly cooking meats, poultry, seafood, shellfish or egg reduces the risk of food borne illness.