

CHG CLASSICS

A composition of our classic dishes from Mistral, Teatro, Sorellina, L'Andana, Ostra, and Bar Lyon. To place an order for delivery or take out, please call (617) 867-9300.

Appetizer

Grilled Portobello Mushroom "Carpaccio" with Roasted Pepper Agrodolce & Arugula \$18

Classic Caesar, Croutons, Parmesan \$15

Market Greens, Pickled Beech Mushrooms, Shaved Radishes, Dijon & Herb Vinaigrette \$15

Sushi Grade Tuna Tartare with Crispy Wontons, Ginger & Soy* \$22

French Onion Soup, Sweet Vidalia Onion, Gruyere, Crouton, Sherry \$15

Exotic Mushroom Soup, Parmesan Crema, Truffle Oil \$14

Thin Crust Pizzas from the Grill

Tomato, Mozzarella & Oregano \$23

Beef Tenderloin, Mashed Potato, Caramelized Onion & White Truffle Oil \$28

White Cheese, Whipped Ricotta, Hot Pepper, Sea Salt & Arugula \$25

House-made Pasta

Linguine with Cherry Tomatoes, Arugula, Garlic & Parmesan \$25

Gnocchi, Potato Dumplings, Maine Lobster, Vermont Butter \$28

Rigatoni, Classic Ragu Bolognese or "Impossible" Plant Based Meatballs \$24

*Please notify the restaurant of any allergy before placing your order

*Gluten Free Pasta is available upon request

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Entrées

- Dover Sole Meunière with Lemon & Capers, Sauté of Spinach & Onions, Fingerling Potatoes \$45
- Grilled Pepper Crusted Faroe Island Salmon, Chestnut Puree, Vegetable Roti, Citrus Beurre Fondue \$40
- Grilled Branzino, Lemon, Garlic & Herb Baste, Roasted Potato, Vidalia Onion, Radish \$41
- Eggplant Rollatini, Ricotta, Tomato, Parmesan, Basil \$22
- Chicken Parmigiana, Mozzarella, Roasted Tomato \$28
- Grilled Tenderloin of Beef, Vin Rouge, Olive Oil Roasted Broccolini & Horseradish Whipped Potato \$45
- "Le Burger"* Dry Aged Beef, Tarragon Aioli, Mushroom Duxelles, Pork Belly, American Cheese, Frites \$21
- Pan Roasted Cornish Game Hen, Warm Spinach, Applewood Smoked Bacon, Lemon & Rosemary \$32

Sides

- Grilled Broccolini, Anchovy, Garlic and Calabrian Chilies \$8
- Horseradish or Butter Whipped Potato \$7
- Parmigiano-Reggiano Truffle Fries \$12
- French Fries \$10

Children's Menu

- Chicken Fingers & Fries - \$14
- Cheeseburger & Fries \$14

Dessert

- Panna Cotta, Tahitian Vanilla Bean, Mixed Nut Praline, Salted Caramel \$13
- Pot du Crème with Cocoa Nibs, Pistachio Biscotti - \$13
- House-made Ice Cream (pint size, inquire for flavors) \$12

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