# LIL' BITES

Crispy White Anchovies 3 Cheesy Potato Puree 6 A Shot of Clam Chowder 4 Beet Cured Hard Boiled Eggs 3 Fresh Cut Fries 4 Fried Clam Bellies 5 Chips and Dip 5 Crispy Meatballs 8

### BITES

#### Shellfish

Locally Sourced East Coast Oysters Each For one dollar

**Chef's Preparations of Cured, Smoked and Salted Meats** Each Served with Housemade Pickles, Bread and Field Greens 9

**Bison and Lobster Sliders** Bison Sliders and Lobster Salad Sliders - Side by Side 14

#### Darn Good Cheese Sticks

Triple Breaded House Made Ol' School Cheese Sticks with Heirloom Tomato Dipping Sauce 8

**Jonah Crab Hushpuppies** Served with Sweet Corn and Thai Chili Sauce for Dipping 6

**Fried Pickles** House Made Pickles fried off in Cornmeal and served with a Green Goddess Dressing 4

#### Fried Cheddar Cheese Bites

Cheddar Cheese Curds fried off in a Kentucky Bourbon Barrel Batter with Ranch Dipping Sauce 8

**Chef's Daily Brioche "Pocket"** Check with the server for the filling of the day 12

## FLATBREADS

Classic Margharita Buffalo Mozzerella, Heirloom Tomatoes, Ripped Basil and Chili Flakes 10



#### Breakfast Pizza

Chicken Nuggets, Bacon Bits, Potato Puree and a Sunny Side Up Egg 15

#### Vegetable Conscious

Boursin Spread, Roasted Mushrooms, Caramelized Onions, Charred Peppers, Arugula and Chili Oil 11

### LATE NIGHT

Executive Chef Carey Dobies • Sous Chef Ray Williams

Parties of 6 or more will have an 18% gratuity added to the guest check Before placing your order, please inform your server if a person in your party has a food allergy Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness 15 Dunster St. Harvard Square, Cambridge MA • 617.497.0900 • www.thefirstprinter.com