

## PRECINCT

KITCHEN+BAR  
BOSTON MASS.

## DINNER MENU

## LIGHT BITES

- Steak Tartare\*  
Pickled Onions, Parsley, Grain Mustard,  
Egg Dressing, Grilled Bread  
19
- Crab Cake\* (gf)  
White Remoulade Sauce, Red Pepper Purée,  
Shaved Fennel, Frisée  
19
- Chicken Tenders\*  
Maple Chipotle, Orange Honey Mustard, Celery  
16
- Cage-Free Deviled Eggs (gf)  
Chorizo, Black Truffle, Traditional  
(3 pieces)  
12
- Hummus  
Green Olives, Feta, Celery,  
Crispy Chickpeas, Grilled Pita  
16

## SALADS

- Classic Caesar  
Baby Gem Lettuce, Shaved Parmesan,  
House-made Focaccia Croutons, Anchovies  
16
- Kale and Quinoa (gf)  
Pomegranate, Feta Cheese, Diced Mango, Shaved  
Red Onion, Cucumber, Citrus Vinaigrette  
16
- Peach & Burrata (gf)  
Heirloom Tomatoes, Aged Balsamic,  
Fresh Mint & Basil  
16
- \*Add Protein\*
- |                    |    |                 |    |
|--------------------|----|-----------------|----|
| + Chicken (4 oz.)  | 9  | + Steak (4 oz.) | 11 |
| + Salmon (3.5 oz.) | 11 | + Shrimp (4)    | 11 |

CHARCUTERIE  
& CHEESE BOARD

- Combo Board  
Berkshire Prosciutto, Soppressata,  
Chorizo, Bijou Goat Cheese, Jasper  
Hill Bleu Cheese, Maple Smoked Cheddar,  
Whole Grain Mustard, Fig Jam, Honey,  
Q's Nuts Sweet Roasted Almonds,  
Grilled Crostini  
32

## FLATBREADS

*Gluten Free flatbreads available upon request*

- Margherita  
San Marzano Tomatoes,  
Burrata Cheese, Basil Pesto  
17
- Prosciutto & Peach Flatbread  
Herbed Goat Cheese Cream, Rocket Arugula,  
Aged Balsamic  
18
- Garden Vegetable  
Grilled Asparagus, Roasted Portobella  
Mushrooms, Charred Red Onion,  
Fontina Cheese, Truffle Oil  
17
- Buffalo Chicken  
Buffalo Sauce, Grilled Chicken,  
Mozzarella Cheese,  
Jasper Hill Bleu Cheese, Scallions  
18

## MAINS

- Lobster Roll  
Citrus-tarragon Mayonnaise,  
Toasted Buttered Bun, Old Bay Fries  
34
- New England Fish & Chips\*  
Beer Battered Cod, Tartar Sauce, Coleslaw  
28
- Steak Frites\*  
Parmesan Truffle Fries, Arugula, Beef Demi-glace  
34
- Seared Salmon\*  
Anna Potatoes, Blueberry Beurre Blanc,  
Grilled Asparagus, Scallion Oil  
34
- Precinct Burger\*  
Prime Angus Beef, Bibb Lettuce, Red Onion,  
Tomato, Smoked Bacon, Vermont Cheddar,  
Brioche Bun  
19
- Diver Scallops  
Fennel Pollen, Roasted Fingerling Potatoes,  
Grilled Asparagus, Saffron Cream  
38
- Jonah Crab Stack (gf)  
Marinated Avocado, Fresh Mango, Cucumber,  
Red Onion, Pomegranate, Quinoa,  
Citrus Vinaigrette  
26

\*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Before placing your order, please inform your server if anyone in your party has a food allergy.