

SNACKS

- ESTER SALT & VINEGAR POTATO CHIPS 4
WARM & SPICY OLIVES 5.5
TRUFFLE GOAT CHEESE CROQUETTES 6
WARM EDAMAME, ALEPPO PEPPER 5.5
FRIED YUCCA STICKS W/ GARLIC AIOLI 5
PICKLED ESTER VEGETABLES 5
WARM BACON JAM 6
with 7-grain bread crackers

GARLICY SHRIMP 12

*pan seared w/ garlic, red pepper, cilantro, olive oil
grilled garlic bread*

BUFFALO CAULIFLOWER(v) 8

*batter fried cauliflower, ester style buffalo hot sauce
crumbled blue cheese, blue cheese dipping sauce*

ANTONIA'S MEATBALLS 9

tomato sauce, fresh ester mozzarella, grilled garlic bread

CHEESE BOARD (v) 11

fig jam, roasted peppery nuts, 7-grain bread crackers

CRISPY POTATO PUFFS 6

*whipped potatoes, bacon, scallions, cheddar
paprika & cayenne breadcrumb coating, bacon aioli*

CHICKEN TINGA tortillas (g) 10

*shredded romaine, chipotle, spicy yogurt dollop, fresh cilantro
with 3 grilled corn tortillas.*
add 2 more tortillas 1.75

OUR ROOFTOP VEGETABLES

We have 5000 sq ft of raised beds on our roof that produces 1100 to 1500 lbs of vegetables each year.

This year, with help from **Green City Growers** and Mother Nature we have been enjoying lots of yummy vegetables since mid May.

We typically are able to harvest vegetables well into November.

DINING HOURS

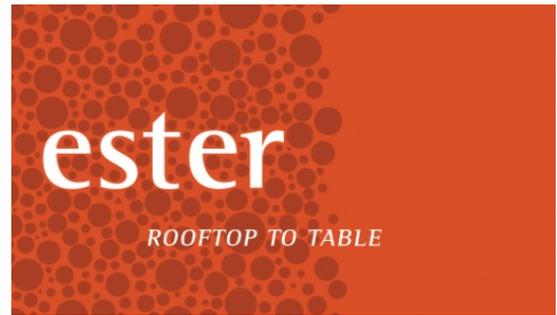
Lunch: Tues – Sat, 11:30 – 3:00pm

Afternoon nourishment: 3:01 – 4:59pm

Dinner: Tues – Sat, 5:00 – 10:00pm

Sunday brunch: 10:30 – 3:00pm, Supper: 4 – 8:00pm

Monday - CLOSED (our day to rest) **BAR until 2:00am**



DINNER MENU

Fall 2017

APPETIZERS

HOT & SPICY TENDERS 11.5

*ester style buffalo chicken tenders
creamy blue cheese dipping sauce*

MUSSELS 12

*smoked roasted tomatoes, buttered beer broth
grilled garlic bread*

MEAT BOARD 13

ester pickled vegetables, spicy mustard, bread crackers

SCALLOPS & BACON AIOLI 11

pan seared scallops, seasonal veggie purée, bacon aioli

CRISPY CALAMARI 11

pickled rooftop banana peppers, ester tartar sauce

SPREADS & WARM WHOLE WHEAT PITA (v) 13

*muhammara (red pepper, cream cheese & walnut)
baba (mediterranean smoked eggplant)
tzatziki (greek yogurt, dill & cucumber)*

SIDES

BAKED BROCCOLI & CHEESE 8.5

broccoli, red onion, provolone, cheddar, parmesan

CRISPY PARMESAN POLENTA STICKS 5

ester's rooftop spicy "sriracha" aioli

FOUR CHEESE MAC & CHEESE (v) 10

cheddar, provolone, cojita & parmesan

TODAY'S SEASONAL VEGGIE 6

GRILLED GARLIC BREAD 2

ester FRENCH FRIES 5.5

fresh parsley, rosemary, parmesan, black pepper, kosher salt

add truffle ketchup 6.5

SOUP & SALADS

ester ONION SOU 2261 Dorchester Avenue, Dorchester MA 02124 ester-dot.com tel. 617.698.2261
chicken marsala stock, crouton, ch

FRISEE APRICOT SALAD (v)(g) 9

arugula, shaved parsnips, dried apricots, cojita cheese
roasted cashews, lemon-poppy seed vinaigrette

MOZZARELLA EGGPLANT SALAD (g)(v) 9.5

grilled eggplant, ester mozzarella, red onion
bed of arugula, balsamic drizzle

ROASTED BEET (v)(g) 10

goat cheese, pickled sweet jalapenos
roasted pistachios, red wine vinegar drizzle

add grilled shrimp skewer 7

proteins for your salad

add beef tenderloin 8

add marinated grilled chicken 6

KALE ROOFTOP SALAD (v)(g) 10.5

shaved kale, brussel sprouts, pecorino cheese, red onion
chopped hazelnut, fresh garden herbs, lemon vinaigrette

ARUGULA STRAWBERRY SALAD (v)(g) 9.5

butternut squash, strawberries, candied cranberries
spiced pumpkin seeds, strawberry vinaigrette

ester CAESAR 9

anchovy caesar dressing, shaved parmesan
tuscan bread cracker & white anchovy

ENTREES

PAN SEARED SALMON* (g) 23

seasonal veggies, sriracha & fig maple glaze
*(*served medium unless you prefer otherwise)*

BELL & EVANS ROASTED HALF CHICKEN (g) 20

golden mashed potato, steamed broccoli, pan jus

FISH & CHIPS 17

atlantic white fish, ester fries, our tartar sauce

PESTO-CHICKEN PENNE PASTA 15

sautéed chicken breast, pesto w/ pine nuts
garlic, tomatoes, olive oil, crushed red pepper

SIRLOIN DINNER* 27

10oz sirloin, broccoli, mashed potatoes
bacon-jalapeno aioli

PAN SEARED SCALLOPS* (g) 26

bacon, edamame, butternut squash risotto
oyster sauce drizzle

1/2 LB SIRLOIN BURGER* 14

sharp cheddar, lettuce, brioche roll, ester french fries

SUPER BURGER* 16

1/2lb sirloin, sharp cheddar, lettuce, bacon jam
caramelized onion, sunny side egg
brioche roll, ester french fries

WINTER RISOTTO (g) 18

butternut squash, dried cranberries, sunflower seeds
vegetable parmesan base

PASTA PESCATORE* 22

shrimp, scallops & mussels, spicy tomato sauce w/ linguine
also available in white wine garlic sauce w/ red pepper flakes

STEAK FRITES* (g) 25

flat iron steak, great hill blue cheese butter, ester fries

BONE-IN BERKSHIRE PORK CHOP (g) 23

grilled 10oz chop, caramelized green apple & onion
roasted carrots, parmesan polenta, bourbon jus

SHRIMP & PENNE PASTA 18

sweet red pepper, red onion, cilantro, white wine
garlic, olive oil, crushed red pepper

SPAGHETTI CARBONARA 16

thin spaghetti, bacon, peas
creamy egg, parmesan, black pepper sauce

GRILLED SWORDFISH (g) 25

fingerling potatoes, seasonal veggie, chimichurri sauce

GRILLED CHICKEN SANDWICH 15.5

melted cheddar, arugula, shaved red onion, pesto aioli
garlic mayo, iggy's brioche roll, ester fries

* These items are served raw or may be cooked to order. The Commonwealth of Massachusetts suggests that raw or undercooked meats or seafood may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

Before placing your order, please let us know if anyone in your party has a food allergy or dietary concerns.

NOT ALL INGREDIENTS ARE LISTED ON OUR MENUS.

(v) vegetarian (g) gluten-free

Ask us about **vegan** options

