

## SNACKS

ESTER SALT & VINEGAR POTATO CHIPS 4

WARM & SPICY OLIVES 5.5

EDAMAME SOYBEANS W/ ALEPPO PEPPER & SALT 5

WARM BACON JAM & CRACKERS 6



## LUNCH MENU

Fall 2017

### APPETIZERS

MUSSELS 11

*smoked roasted tomatoes, beer, butter, grilled garlic bread*

MEDITERRANEAN SPREAD, WHOLEWHEAT PITA 8

*CHOICE OF muhammara (red pepper, walnut & cream cheese)  
or baba (smoked eggplant) or tzatziki (greek yogurt & cucumber)*

CRISPY CALAMARI 11

*pickled rooftop banana peppers, ester tartar sauce*

FOUR CHEESE MAC & CHEESE 10

*cheddar, provolone, cojita & parmesan  
add truffle oil 12*

### SOUP & SALADS

TOMATO-VEGETABLE RICE SOUP (V) 7.5

*all veggie, rooftop basil & oregano, ciabatta cracker*

**WITH \*\*\*SMALL SALAD 11.5**

FRISÉE APRICOT SALAD\*\*\* (v) (g) lg 9 sm 5.5

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

ESTER CAESAR\*\*\* (v) lg 9 sm 5

*romaine lettuces, our caesar dressing, shaved parmesan  
tuscan bread cracker & white anchovy*

ester ONION SOUP 9

*chicken marsala stock, pullman crouton, cheddar & provolone*

**WITH \*\*\*SMALL SALAD 12**

ROOFTOP KALE SALAD\*\*\* (v) (g) lg 10.5 sm 6

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

ARUGULA SALAD\*\*\* (v) (g) lg 9.5 sm 5

*summer squash, strawberries, candied cranberries  
spiced pumpkin seeds, strawberry vinaigrette*

ROASTED BEET (v) (g) 10

*goat cheese, roasted pistachios, red wine vinegar*

*proteins for your full sized salad*

*add grilled shrimp skewer 7*

*add beef tenderloin 8*

*add marinated grilled chicken 6*

### SIDES

PICKLED ESTER VEGETABLES 5

RICE & BEANS 5.5

SAUTEED VEGGIE 6

ester FRIES 5.5

*grated parmesan, black pepper, kosher salt  
fresh rooftop parsley & rosemary*

*add TRUFFLE KETCHUP 7*

*We have **private dining space** available  
for family celebrations, office gathering  
& special events. Contact us at [ester@ester-dot.com](mailto:ester@ester-dot.com)*

### OUR ROOFTOP VEGGIES

**With help from Green City Growers  
our 5000 sq ft garden of raised beds produces  
1100 to 1500 lbs of vegetables each year.**

Soil is prepped & the spring crop  
planted in early April. With some support from  
Mother Nature we start harvesting in mid-May.  
Spring is the 1<sup>st</sup> of three plantings or crops.  
It is followed by the Summer & then the Fall  
crops. We typically are able to harvest  
vegetables well into November.

## SANDWICHES

### ester CUBAN SANDWICH 12.5

roasted pork, baked ham, pickles, cheese  
mustard, mayo, ester chips

### GRILLED CHICKEN SANDWICH 14

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

### 3 CHEESE GRILLED CHEESE 9.5

cheddar, provolone, goat cheese w ester french fries

add black forest ham 11

### ANTONIA'S MEATBALL SANDWICH 10

tomato sauce, ester mozzarella w ester chips

### 1/2LB SIRLOIN BURGER 14

sharp cheddar, lettuce, brioche roll, ester french fries

add bacon jam 1.5      add sunny side egg 1.5

### CLASSIC FISH SANDWICH 12

atlantic white fish, ester tartar sauce  
brioche roll, ester french fries

### TERIYAKI CHICKEN ROLL-UP 14

red & green bell peppers, celery, onions & carrots  
teriyaki sauce in a whole wheat wrap w small green salad

### HARVEST SANDWICH (v) 9.5

grilled red onion & eggplant, roasted red pepper  
rooftop basil, goat cheese, ciabatta w ester chips

### SOUP & GRILLED CHEESE SANDWICH 12

cheddar, provolone & goat cheese grilled  
WITH ONION or VEGETABLE RICE SOUP

### SUPER BURGER\* 16

sharp cheddar, bacon jam, caramelized onion, sunny side egg  
lettuce, brioche roll, ester french fries

\*\*\*SALAD INSTEAD OF FRIES? ADD \$1.50

## ENTREES

### ester HOT & SPICY TENDERS 14.5

buffalo style chicken tenders, ester fries, blue cheese dipping sauce

### FISH & CHIPS 14

atlantic white fish, ester fries, our tartar sauce

### ester CHICKEN NACHOS 13.5

chicken tinga, black beans, cheddar & cotija cheese  
pico de gallo, , guacamole, sour cream, corn tortilla chips

### CHICKEN TINGA TORTILLA 12

braised bell & evans chicken, dollop of spicy yogurt, cilantro  
3 grilled corn tortillas with rice & beans

### FALL RISOTTO (g) 14

seasonal flavors, onion, asiago cheese, fresh arugula

### STEAK FRITES\* (g) 21

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

### BLACK BEAN & CHEESE NACHOS (v) 10

black beans, cheddar & cotija cheese  
pico de gallo, , guacamole, sour cream, corn tortilla chips

### GRILLED SALMON\* 18

seasonal veggies

(\*served medium unless you prefer otherwise)

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

**Please note: NOT ALL INGREDIENTS ARE LISTED ON OUR MENUS.**

**REMEMBER TO ASK YOUR SERVER ABOUT UNLISTED INGREDIENTS**

**THAT MAY CONCERN YOU.**

\* 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 food borne illnesses, especially if you have certain medical conditions.

(v) vegetarian - Ask us about vegan options - (g) gluten-free

### 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: 4:00 – 8:00pm

Monday – CLOSED (our day to rest)

BAR until 1:00am

