



~Starters~

Sliced Heirloom Tomatoes with Fresh Buratta & Basil Pesto
crispy parmesan crusted tomato 19.

Summer Corn Soup with Island Lobster
basil, heirloom tomatoes 21.

Little Leaf Greens with Blueberries & Gorgonzola
toasted hazelnuts, shaved red onions, balsamic vinaigrette 16.

Atria's Ahi Tuna Tartar with Miso Vinaigrette & Sea Greens
nori, crispy wonton, wasabi, pickled ginger, toasted sesame 21.

Bonni's Chilled Hearts of Romaine Caesar
crispy capers, sourdough, grilled lemon 17.

Duck Confit Spring Rolls with Spicy Plum Sauce
cilantro, pea sprouts, island shiitake 19.

Summer Peach & Arugula Salad
shaved prosciutto, feta, olive oil 18.

Pan Seared Crab Cakes with Summer Corn Puree
tomato relish 22.

~Entrees~

Bobo's Two Pound Crispy Wok Fired Island Lobster
lemon beurre blanc, whipped potatoes, greens, lemon 65.

Cod is Great, Cod is Good
prosciutto wrapped cod, summer corn & lobster succotash, basil 52.

Grilled Thick Cut Swordfish with Dill Whipped Potatoes
crispy capers, watercress, shaved red onions, preserved lemon 48.

Seared Georges Bank Scallops
ginger-carrot & minted pea puree, shaved radish, curried vinaigrette 49.

Winner Winner Chicken Dinner with Island Greens & Whipped Potatoes
crispy shoestrings, crumbled blue cheese, red onion, grandma's candied garlic vinaigrette 39.

Red Wine Braised Shortrib with Summer Truffle Potato Puree
upland cress, shaved asparagus, radish, tarragon 50.

Grilled Pork Loin with Smoked Paprika Papas Bravas & Garlic Aioli
chickpeas, toasted pinenuts, golden raisins, spinach 45.

Angel Hair Pasta with Summer Heirloom Tomatoes & Fresh Burrata Cheese
parmesan broth, zucchini, basil, spinach, pesto 39.

~Some Other Stuff~

The Atria Classic Burger
all the fixin's served on the side.
cheddar, sautéed onions, roasted mushrooms, tomatoes, bacon, tarragon aioli, field greens 28.

The Veggie PETA 2.0 Burger
feta, grilled eggplant, crispy falafel, tahini, shaved onions, greens 28.

Atria's Truffle Fries
parmesan, crispy arugula, tarragon aioli 16.

Plancha Charred Broccolini
parmesan, olive oil, toasted garlic 14.

Lobsterize it? Add 5oz. butter poached island lobster to anything 25.

Please no substitutions. Be brave. Take risks.

Mass. would like us to tell you that raw and undercooked food may cause foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. If you are smoking, we will assume you are on fire and take the appropriate measures. Unsupervised children will be given a double espresso and a pony.

Please inform your server if you need a few extra moments to recover from the prices.

Burgers are served pink and juicy on a brioche bun with crispy fries and a pickle.