The Great Ones
Fall and Winter

The following are sandwiches, appetizers, salads and entrees created by a number of chefs of national renown. They have graciously consented to adorn our menu with their innovations. We at The Parish Cafe and Bar hope that you enjoy the creativity and integrity that go with such food.

APPETIZERS

"Roasted Reggae Wings" / $7.95
A generous portion of roasted wings marinated in Jamaican jerk spices, fresh citrus and soy. Served with a banana, mango chutney.

Vegetable Potstickers / $7.95
Soused and served with sticky rice and an Asian dipping sauce.

Shrimp and Garlic / $8.95
Created by: James Stanley, Chef - Flash's, Boston
Rock shrimp sauteed in extra virgin olive oil with shaved garlic and Chipotle peppers. Served over toasted crostini and drizzled with a black bean puree.

Scallops and BBQ Duck / $9.50
Created by: Philip Aviles, Executive Chef/Owner - Masa, Boston
BBQ duck confit with pan seared sea scallops and creamed corn. Drizzled with cilantro oil and topped with fried leeks.

Curry Chicken Satay / $7.95
Grilled chicken marinated chicken tenders served with sticky rice and homemade coconut peanut sauce.

Perelm's Polenta / $7.50
Created by: Luis Perelma, Chef - Hill Tavern, Boston
Sauted creamy polenta served with a mushroom ragu, diced tomatoes, fresh Mozzarella cheese chiffonade of Basil.

SALADS

Parishoners House Salad / $5.50
A mixed green salad topped with diced tomato and crumbled Blue cheese. Served with a garlic herb vinaigrette.

*Aromaticas Salad / $7.75
Created by: Steve DiFillo, Chef/Owner - Davio's, Boston
A mixed leaf lettuce salad tossed with spicy roasted peaches & herbed croutons. Served with a zesty raspberry vinaigrette.

*Spinach Salad / $7.75
Fresh spinach tossed with caramelized almonds in a sesame seed vinaigrette.

ENTREES

Andy's Lo Mein Noodles / $10.95
Created by: Andy Husband, Chef/Owner - Tremont 647, Boston
Lo mein noodles sauteed with fresh assorted vegetables and tossed in a Hunan barbecue sauce.

Chipotle Meatloaf / $11.95
Created by: Sean Simmons, Chef/Owner - The Parish Cafe, Boston
Homemade baked meatloaf seasoned with chipotle peppers and fresh herbs. Served with garlic mashed, gravy and roasted red onion.

Penne Pasta Bolognese / $10.95
Penne pasta tossed with ground beef, pork and veal in a spicy tomato sauce. Topped with shaved Parmesan Reggiano.

*Contains Nuts  ⚠️ Contains Fish Products

Winter Specials

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<td>The Schlow  Created by: Michael Schlow, Chef/Owner - Radus</td>
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SANDWICHES

The Burke / $10.95
Created by: Jim Burke, Owner - The Tuscan Grille, Waltham
A generous array of Proscuitto, spicy Capicola, Sopressata and Provolone cheese. This Italian favorite is served on French bread, toasted in the oven with olive oil and pepper-thin red onions. Served with a spicy pepper relish and homemade potato salad or cole slaw.

*The Schlesinger / $10.25
Created by: Chris Schlesinger, Chef/Owner - East Coast Grille, Cambridge
Monterey Jack cheese on warmed banana nut bread, topped with smoked ham and mango chutney. This grill master's favorite is served with pickled ginger red cabbage.

Zuni Roll / $9.95
Created by: The Cottonwood Café, Boston
Smoked turkey breast, crisp bacon, chopped scallions, Dill Havarti cheese, cranberry chipotle sauce and sour cream wrapped in a flour tortilla. Served warm with a side of homemade potato salad or cole slaw.

*Pudding Portobello / $10.95
Created by: Debra Hughes, Chef/Owner - Upstairs at the Square, Cambridge
A Foccacia bread sandwich with whole Portobello mushrooms, Cosa de Roma cheese, onion marmalade and a walnut & parsley pesto. Served with mixed greens, herb vinaigrette and a white bean salad.

The Royal Regal / $10.95
Created by: Susan Regis, Chef - Upstairs at the Square, Cambridge
Sliced flank steak & Portobello mushrooms in a soy, scallion, balsamic vinaigrette. Served on Parmesan crusted French bread with a side of homemade potato salad or coleslaw.

*The Pilato / $14.25
Created by: Jody Adams, Chef/Owner - Ratto, Cambridge
Paper-thin Proscuitto, fresh Mozzarella, basil pesto and a garlic-oil rub on white bread. Grilled to a golden brown and served with assorted greens, sundried tomatoes and a pine nut dressing.

Julio's Tuna Melt and Chips / $8.95
Created by: Julio Peixoto, Sous Chef - Parish Cafe, Boston
Fresh tuna salad tossed with diced onions and a roasted red pepper mayonnaise. Served on toasted Tuscan wheat triangles, topped with applewood smoked bacon and melted Monterey Jack cheese and sides with potato chips.

Elephant Walking on Eggs - Sandwich from the Mountain / $9.50
Created by: Gerard Lopez, Chef/Owner - The Elephant Walk, Cambridge
An assortment of julienne vegetables sautéed with fresh Goat cheese and New England eggs. Served omellette style on a French baguette. Sides with assorted mixed greens, tomatoes and cucumbers in an herb vinaigrette wash.

Henri's Veal Pastrami / $10.95
Created by: Paul O'Connell, Chef/Owner - Chez Henri, Cambridge
A slow roasted veal brisket thinly sliced and served warm on a baguette with a spicy mustard sauce. Sides with potato salad or cole slaw.

The Split / $10.95
Created by: Geoff Gardner, Chef/Owner - Sel De La Terre, Boston
A spicy rubbed, smoked duck breast sandwich served on Caraway rye bread with lettuce, tomato and onion. Topped with a caper mayonnaise and sided with potato salad or cole slaw.

* The Olympic / $9.95
Created by: Ana Sartor, Chef/Owner - Oleana, Cambridge
Beer-battered and fried mussels and hot peppers served on a baguette with Turkish garlic sauce and Romaine. Sides with slaw and cucumber dill sauce.

Locke-Ober's Fish and Chips Patty / $10.25
Created by: Jacky Robert, Executive Chef - Locke-Ober, Boston
Locally caught fresh pollock, lightly battered and pan fried. Served on an egg bun, drizzled with malt vinegar, served with Romaine lettuce, vine ripe tomatoes and a tomato remoulade. Sides with potato chips.

* Lumiere / $10.25
Created by: Michael Levitis, Chef / Owner - Lumiere, Newton
A slow roasted pork butt sandwich served on a seeded bun with a lime and green curry tartar sauce. Served with a papaya salad and peppered peanuts.

* The Crazy Way Sandwich / $8.95
Created by: Luis Morales, Chef de Cuisine - Via Matta, Boston
Sliced mortadella (fancy bologna) on grilled Tuscan bread with a homemade mustard remoulade and baby arugula. Baked in the oven and served with an eggplant caponata.

Great Bay Wrap / $10.95
Created by: Jeremy Sewall, Executive Chef - Great Bay Restaurant, Boston
Fresh Clams, Mussels and Cocktail Shrimp with pickled carrots, Romaine lettuce, fresh parsley and a mustard sauce wrapped in Lavash bread. Served with potato chips.

Egg Sandwich Lyonnaise / $9.25
Created by: Tony Mews, Executive Chef/Owner - Craigie St. Bistro, Cambridge
Two eggs fried over easy, served on toasted white bread with Applewood smoked bacon, sliced vine ripe tomatoes, sliced red onion and Romaine. Served with a dijon mustard aioli and potato salad.