

# The DIAL

KITCHEN · BAR · PATIO

## SNACKS

- FRESH MANGO** GF V tajin | alguashte | chamoy 8
- PARMESAN ROSEMARY FRITES** VG 7
- BUNUELOS** VG colombian cheese fritters | salsa rosa 9

## RAW

- TUNA TARTARE\*** GF 18  
togarashi aioli | ponzu | toasted sesame | nori
- HAMACHI POKE\*** GF 17  
cucumber | avocado | sesame | sushi rice
- BEEF TARTARE\*** 15  
kewpie mayo | dijon | semolina crackers | horeseradish  
fried capers

## SMALL PLATES

- PORK BAO BUNS**  
kewpie | cilantro | black vinegar pickles | aso sauce
- CARIBBEAN CALABAZA SOUP** V GF  
coconut milk | scotch bonnet | pumpkin seeds
- BUTTERNUT SQUASH BABA GANUOUSH** V  
grilled pita | pistachios | pomegranate | tahini
- KOLOKITHOKEFTEDES** (greek fritters) VG  
feta | oregano | mint | zucchini | tzatziki
- DUCK CARNITAS TACOS**  
cilantro | onion | roasted poblano cream | corn tortilla
- CRISPY BRUSSEL SPROUTS**  
chili lime glaze | thai basil | cilantro | mint
- FOUR CHEESE BOREK** VG  
brown butter urfa tomato sauce

## NOODLES

- SHISH BARAK**(lebanese tortellini) 14 | 28  
lamb merguez | mint yogurt | aleppo butter | toasted pinenuts
- TAGLIATELLE DI MEZZANOTTE** 13 | 26  
prosciutto | white anchovy | cherry tomatoes  
oregano breadcrumbs
- DAN DAN NOODLES** (spicy sichuan noodles) 14 | 28  
peanuts | ground pork | chili oil | sesame | mustard greens

## MAINS

- 15 **REDFISH ESCOVITCH** GF 28  
red beans | jasmine rice | habanero pickled vegetables  
cilantro oil
- 12 **BEEF RENDANG** (Malasyan curry) GF 30  
braised beef | coconut rice | tamarind | bok choy
- 13 **PIRI PIRI CHICKEN** GF 27  
citrus labneh | lime | gem lettuce  
piri piri pepper marinade
- 14 **PORK SCHNITZEL** 27  
german potato salad | lingondberry jam | mustard jus
- 15 **907 GRIDDLED BURGER\*** 17  
double patty | special sauce | lettuce | cheddar cheese  
martin's potato roll | house chips + pickles
- 14 **LAMB MERGUEZ BURGER\*** 20  
brioche | harissa | feta | pickled red onion

VG - VEGETARIAN | V - VEGAN | GF - GLUTEN FREE

Please inform your server if you have any allergies or dietary food restrictions.

"A 3% Kitchen Administration Fee will be added to your bill. This fee will solely benefit employees of the kitchen in the form of increased wages, benefits, and a sustainable schedule. This fee does not represent a tip or service charge for waitstaff employees, service employees or service bartenders. We would love to include our Kitchen team in the gratuity pool, at this time it is not allowed in the State of Massachusetts. Thank you in advance for your support and patronage."

\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

