

Cedar Street Grille

12 Cedar St 01566-1304 · +15083475800 · Updated: Jan 14, 2026

[View online menu](#)



WHILE YOU ARE BROWSING 5

Hummus Plate	\$8.00
chef's rotating selection, roasted baby carrots, crostini	
Fried Pickles	\$8.00
sriracha ranch	
Popcorn Cauliflower	\$8.00
oven-roasted, harissa & honey glazed, tzatziki	
Chef's Artisanal Cheese Plate	\$18.00
rotating artisanal cheese, house-made duck pastrami, vegetable giardiniera, olive tapenade, whole grain mustard, crostini	
Bread Board	\$4.00
French baguette, lemon-basil infused oil	

SMALL PLATES 11

Pork Belly Tacos	\$14.00
apple & kale slaw, pickled jalapenos, pickled red onions, corn tortillas	
Crazy Dates	\$12.00
Mejdol dates, apple-wood smoked bacon, goat cheese, golden-balsamic reduction	
Crispy Calamari	\$14.00
cornmeal encrusted, chimichurri, garlic parmesean aioli	
Angry Shrimp	\$14.00
sautéed shrimp, andouille sausage, cherry peppers, chili, garlic, herbs, butter, white wine, grilled bread	
Lamb Tortellini	\$16.00
house made lamb & goat cheese tortellini, roasted wild mushrooms, black garlic au jus	
Crab Cake	\$16.00
pepita encrusted, poblano pepper coulis, tart apple, arugula	
Pan Seared Scallops	\$16.00
cardamon spiced apple butter, pickled jalapeno	
Shepherds Pie Poutine	\$14.00
hand-cut fries, mixed vegetables, cheddar cheese curds, seasoned ground beef, Guinness stout gravy	

Fried Goat Cheese	\$9.00
fruit chutney, mixed greens, crostini	
Cast Iron Seared Burger Sliders*	\$16.00
chuck & short rib grind, cooked medium, bacon jam aioli, arugula, tomato	
Chicken Satay Sliders	\$14.00
Tamarind marinated chicken breast, peanut satay sauce, pickled vegetables, cilantro	

MAC & CHEESE 4

House Mac & Cheese	\$14.00
Banh MI	\$16.00
crispy Korean BBQ pork belly, pickled vegetable salad, fresh cilantro	
Truffle Mushroom	\$16.00
roasted wild mushrooms, truffle oil	
Mac Attack	\$16.00
seasoned ground beef, sesame seed-breadcrumb mix, thousand island, pickle-lettuce-tomato-onion salad	

SALADS & BOWLS 4

House	AVAILABLE OPTIONS
mixed greens, pickled red onions, cherry tomatoes, English cucumber, balsamic vinaigrette	Half: \$6.00
	Full: \$9.00
Classic Caesar	AVAILABLE OPTIONS
romaine, croutons, shaved parmesan, caesar dressing	Half: \$6.00
	Full: \$10.00
Roasted Beet & Apple	\$14.00
red & golden beets, granny smith apple, goat cheese crumbles, candied walnuts, arugula, sherry Dijon vinaigrette	
Autumn Grain Bowl	\$14.00
red quinoa tabbouleh, baby kale, roasted honeynut squash, shaved tart apple, roasted grapes, toasted pistachios, pickled red onion, sriracha ranch	

ENTREES 7

Buttermilk Fried Chicken	\$26.00
Za'tar dry rubbed half-chicken, sweet potato, pancetta, charred brussel sprouts, harissa	
Pan Roasted Salmon	\$26.00
black lentils, roasted honeynut squash, grape & moscato agrodolce	
Stuffed Honeynut Squash	\$24.00
roasted honeynut squash, crasin-brussel sprout-walnut risotto, pepita pesto	

Grilled Pork Tenderloin	\$28.00
Caribbean jerk pork, sweet potato & kale hash, creole mustard cream	
10 oz. Hanger Steak*	\$32.00
truffle au gratin potato, roasted wild mushrooms, watercress & shallot salad, chimichurri	
Duo of Duck	\$34.00
pan roasted duck breast, confit leg, sweet potato puree, wild mushrooms, kale, cranberry-orange gastrique	
Lamb Shank	\$34.00
rosemary & red wine braised, brussel sprout-craisin-walnut risotto, pepita pesto	

SIDES 5

Hand Cut Fries	AVAILABLE OPTIONS
	\$6.00
	Add: Truffle Oil & Parmesan Cheese: \$2.00
Sweet Potato Fries	AVAILABLE OPTIONS
	\$7.00
	Add: Chipotle Cinnamon Dust: \$1.00
Charred Brussel Sprouts	\$8.00
Sautéed Wild Mushrooms	\$7.00
Sauteed Baby Kale & Garlic	\$7.00

BRUNCH 11

Crazy Dates	\$12.00
goat cheese stuffed dates, bacon, golden balsamic reduction	
Avocado Toast	\$14.00
sliced avocado, red quinoa tabbouleh, roasted honeynut squash, tomato, crumbled goat cheese, sriracha ranch dressing, sunny side up egg	
Banana Bread French Toast	\$14.00
Helens Bakery (Worcester, MA) banana bread, candied walnuts, fresh whipped cream, side of local maple syrup	
Dutch Baby	\$14.00
cast iron souffle pancake, caramel apples, caramel sauce, fresh whipped cream, powdered sugar	
Tuna Tataki	\$16.00
wasabi. encrusted seared Sushi grade rare ahi tuna, wakame salad, pickled jalapenos, watercress, apple	
Steak & Eggs*	\$28.00
10 oz. hanger steak, 2 eggs, home fries, chimichurri	
Hash and Eggs	\$15.00
house made corned beef hash, 2 eggs, toast	

Chef's Omelette	\$14.00
chef's daily selection served with a side salad	
Country Breakfast	\$14.00
grilled andouille sausage, 2 eggs, home fries, toast	
Crab Benedict*	\$22.00
fresh jumbo lump crab meat, English muffin, 2 poached eggs, sliced tomatoes, arugula, green tabasco hollandaise sauce	
Eggs Benedict	\$12.00
Canadian bacon, English muffin, 2 poached eggs, hollandaise sauce	

SALADS 3

House	AVAILABLE OPTIONS
mixed greens, pickled red onions, cherry tomatoes, English cucumbers, balsamic vinaigrette	Half: \$6.00
	Full: \$9.00
Classic Caesar	AVAILABLE OPTIONS
romaine, croutons, shaved parmesan, caesar dressing	Half: \$6.00
	Full: \$10.00
Roasted Beet & Apple	\$14.00
Red & golden beets, granny smith apple, goat cheese crumbles, candied walnuts, arugula, sherry Dijon vinaigrette	

HAND HELDS 4

Breakfast Burrito	\$15.00
applewood smoked bacon, potatoes, scrambled eggs, avocado, pimento cheese, pickled jalapenos, cilantro, sriracha ranch drizzle	
Bagel Sandwich	\$14.00
everything bagel, sausage patty, egg, pepperjack cheese, poblano pepper aioli	
Brunch Burger*	\$16.00
chuck & short rib grind, tobacco onions, roasted mushrooms, served open-faced on griddled sourdough bread	
Pork Belly Tacos	\$16.00
apple & kale slaw, pickled jalapenos, pickled red onions, scrambled eggs, corn tortillas	

CEDAR FRIES 4

House Fries	\$6.00
Truffle Fries	\$8.00
truffle oil & parmesan cheese	
Brunch Fries	\$8.00
extra crispy, applewood smoked bacon, chives, hollandaise	

Sweet Potato Fries	AVAILABLE OPTIONS
	\$7.00
Add: Cinnamon Chipotle Spice Blend: \$1.00	

CRAFT COCKTAILS 8

Good Humor

House Infused Vanilla Rum, Tangerine Juice, Licor Beirao, Coconut Cream, Bittermens Orange Cream Citrate, Candied Orange, Sugared Rim

Fenneling Fine

Reposado Tequila, Blackberry Puree, Fennel Liquor, Fresh Lime, Sour Mix, Fennel Simple Syrup, Celery Bitters

The Necronomicon

House Gin, Lillet Blanc, Umepon Dekopon Orange and Plum Liqueur, Fresh Lemon

Mama Juana Drink

Tiki Lover Aged Dark Rum, Kalembu Mama Juana, Blood Orange Puree, Orgeat, Pineapple, Fresh Lime, Dark Rum Float

Way of the Samurai

Japanese Whisky, Sake, Passion fruit, Lime, Yuzu Nectar, Winter Melon Bitters

Bourbon Goes to the Movies

Housemade Buttered Popcorn Infused Bourbon, Caramelized Simple Syrup, Angostura Bitters

Black Coffee in Bed

Faber Cold Brew Vodka, Dark Crème De Cacao, Freshly, Brewed Shot of Espresso

One Potato, Two Potato, Sweet Potato...more!

Beattie's Sweet Potato Vodka, Carrot Nectar, Maple-Sage Syrup, Lemon, Saline, Bacon-Sugar Rim

MOCKTAILS 3

Cardamon Vanilla Latte

Cardamon-Vanilla Crema, The Toasted Roasters (Charlton, MA) Coffee Roasters Cold Brew Coffee

Pomegranate Ginger Fizz

Pomegranate Juice, Fresh Lime, Fever Tree Ginger Beer

Five Alive

Housemade Limeade, Honey-Turmeric-Ginger Syrup

BEER 27

3 Floyd's Slapasuras, Double IPA 9.9% ABV Munster, IN	\$12.00
Kit Brewing, Non-Alcoholic, Hazy IPA Non-Alcoholic, Portland, ME	\$6.50
River Styxx Nectar of Aristaeus, Peach Cobbler Milkshake IPA 5.5% ABV Fitchburg, MA	\$13.00
Allagash White, Belgian Witbier 5.1% ABV Portland, ME	\$10.00
Rising Tide Ishmael, Copper Ale 4.9% ABV Portland, ME	\$9.50

Soul Purpose Crush Groove IPA 5% ABV Worcester, MA	\$10.50
Aeronaut Mechanical Luchador, Mexican Lager 4.9% ABV Somerville, MA	\$11.00
Dorchester Punchbowl Sour, Sour Ale 4.9% ABV Dorchester, MA	\$10.00
Lawsons Sip of Sunshine, Imperial IPA 8% ABV Waitsfield, VT	\$12.00
Pilsner Urquell 4.4% ABV Plzen, Czech	\$7.00
Jiant Hard Tea, Rotating Selection 7% ABV Culver City, CA	\$7.00
Mast Landing Gunner's Daughter, Milk Stout 5.5% ABV Westbrook, ME	\$10.00
Cigar City Jai Alai IPA 7.5% ABV Tampa, FL	\$7.00
Sixpoint Resin, Double IPA 9.1% ABV Brooklyn, NY	\$8.00
Cold Harbor Juice Freak IPA 6.1% ABV Westborough, MA	\$12.00
Two Robbers' Hard Seltzer, Rotating Selection 5.2% ABV Philadelphia, PA	\$7.00
Artifact Long Way Back, Macintosh Cider 6.1% ABV Northampton, MA	\$10.00
Lone Pine, Portland Pale Ale 5.2% ABV Portland, ME	\$9.00
Black Hog Granola Brown Ale 5.7% ABV Oxford, CT	\$8.00
Boddingtons Pub Ale, English Pale Ale 4.7% ABV England, UK	\$8.00
Guinness Draught, Dry Irish Stout 4.2% ABV Dublin, Ireland	\$8.00
Vanished Valley 1939 Amber Ale 5.5% ABV Ludlow, MA	\$9.00
White Lion Winter Fruits, Kettle Sour 5% ABV Springfield, MA	\$9.00
Pony Up, Rotating Selection	\$3.50
Narragansett Lager 5.1% ABV Pawtucket, RI	\$5.00
Budweiser, Lager 5% ABV St. Louis, MO	\$4.50
Bud Light, Lager, American Light 4.2% ABV St. Louis, MO	\$4.50

WHITE 10

Brut Prosecco, Valdo, Veneto, Italy	\$12.00
Brut, Roederer Estate, Anderson Valley, CA	\$56.00
Sparkling Chenin Blanc Viognier, Pine Ridge, Napa Valley, CA	\$52.00
Rose, Ocean Road, South Australia	AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$32.00

Sauvignon Blanc, Kato, Marlborough, New Zealand	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$42.00
Riesling, Guntrum, Nierstein, Germany	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$30.00
Pinot Grigio, Benvolio, Friuli, Italy	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$30.00
Verdejo, Marmicas Rueda Verdejo, Spain	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$42.00
Chardonnay, Martin Ray, Sonoma, CA	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$42.00
Unoaked Chardonnay, Novellum, Roussillon, France	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$42.00
RED 12	
Pinot Noir, Unsorted, Napa Valley, CA	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Pinot Noir, A to Z, Willamette Valley, OR	\$52.00
Merlot, Gerard Bertrand, Languedoc, France	\$40.00
Merlot / Sangiovese, Poderi dal Nespoli, Rubicone, Italy	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Cabernet Sauvignon, The Atom "Dark Matter", Napa, CA	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Cabernet Sauvignon, Pine Ridge, Napa Valley, CA	\$90.00
Cabernet Sauvignon, Twenty Rows, Napa Valley, CA	\$60.00
Cabernet Sauvignon, Francis Ford Coppola "Directors Cut", Sonoma Valley, CA	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$50.00
Cabernet Sauvignon / Sangiovese, Poderi dal Nespoli, Borgo dei Guidi, Italy	\$56.00
Shiraz, Hentley Farms "The Beauty", Barossa Valley, South Australia	\$95.00

Tempranillo, Torremoron, Riberia del Duero, Spain	AVAILABLE OPTIONS	
	Glass:	\$12.00
	Bottle:	\$44.00

Tempranillo, Marmicas Ribera del Duero, Spain	\$38.00
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BRUNCH COCKTAILS 9

Pumpkin Spiked Iced Coffee	\$12.00
Pumpkin Liquor, Double Brewed Iced Coffee, Grated Cinnamon	

What's Up, DOC?	\$14.00
Beattie's Sweet Potato Vodka, Carrot Juice, Rumchatta, Spiced Simple Syrup, Black Walnut Bitters, Brown Sugar Rim	

Blackberry Bourbon Smash	\$14.00
4 Roses Bourbon, Blackberry Puree, Fresh Lemon, Spiced Simple Syrup, Cinnamon Nutmeg Crema	

Miss Hannigan	\$14.00
House Gin, Violette Liquor, Luxardo Maraschino Liquor, Aquafaba	

Yes We Cran	\$14.00
Rosa Tequila Blanco, Liquor Beirao, Fresh Lime Juice, White Cranberry Juice	

Cider House Rules	\$14.00
Spiced Rum, Local Apple Cider, Pure Maple Syrup, fresh lemon, Tiki Bitters	

Black Coffee in Bed	\$14.00
Faber Cold Brew Flavored Vodka, Dark Crème De Cacao, Freshly Brewed Shot of Espresso	

Cedar Bloody Mary	\$10.00
House Made Spicy Bloody Mary Mix, Accoutrements. Make It Extra Spicy by Substituting Jalapeno Infused Vodka	

Mimosa	AVAILABLE OPTIONS	
Choice: Orange, Pomegranate, Peach, Cranberry or Seasonal Selection	Glass:	\$9.00
	Make it a Bottle for:	
		\$32.00

MAIN 9

Crazy Dates	\$12.00
goat cheese stuffed dates, bacon, golden balsamic reduction	

Avocado Toast	\$14.00
sliced avocado, red quinoa tabbouleh, roasted honeynut squash, tomato, crumbled goat cheese, sriracha ranch dressing, sunny side up egg, gluten free toast	

Tuna Tataki	\$16.00
wasabi encrusted seared Sushi grade rare ahi tuna, wakame salad, pickled jalapenos, watercress, apple	

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chef's daily selection served with a side salad	
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