

Precinct 10

110 Main St 02188-2809 · +17813350010 · Updated: Mar 21, 2026

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DINNER MAINS 22

Prime Rib	\$\$29.00
Roasted queen or king cut, roasted garlic-rosemary au jus.	
Baked Mac & Cheese	\$\$21.00
Ten cheese sauce, penne, breadcrumbs.	
Grilled North Atlantic Salmon	\$\$25.00
Jasmine rice, sesame cucumber frisée.	
North End Chicken Carbonara	\$\$22.00
Fettuccine, grilled chicken, prosciutto, pancetta, peas, cream sauce.	
Chicken Parmesan	\$\$21.00
Breaded herb-pressed fried chicken breasts, provolone cheese, house sweet marinara, basil, pasta.	
Roasted Pork Tenderloin	\$\$24.00
Mashed potatoes, sautéed fuji apples, mushroom gravy.	
Bacon Bleu Burger	\$\$16.00
House blend patty, bacon, bleu cheese crumbles, shaved crispy onions, toasted brioche.	
Grilled N.Y. Sirloin (14 oz.)	\$\$28.00
Bleu cheese compound butter.	
Guinness-Braised Short Ribs	\$\$26.00
Truffle mushroom, caramelized onion and Parmesan risotto.	
Marinated Beef Tips	\$\$25.00
Grilled, tenderloin cut, 48 hr house marinade.	
Bacon-Wrapped Stuffed Chicken Breast	\$\$24.00
Cornbread stuffed with tasso ham, cheddar, corn, red bell peppers and scallions, supreme sauce.	
Handmade Seasonal Raviolis	\$\$22.00
Seasonally-inspired accompaniments.	
Southwest Taco Trio	\$\$19.00
One of each: house-smoked pulled pork, short rib, and shrimp, corn salsa, shredded lettuce, pico de gallo, chipotle aioli.	
Boston Dayboat Scrod	\$\$23.00
Breaded, broiled, lemon-scallion oil.	

Seared Arctic Char	\$\$25.00
North Atlantic filet, seaweed salad, served over New England clam chowder.	
Grilled Swordfish Steak	\$\$25.00
Coconut rice, shrimp-mango salsa, cilantro lime oil.	
Louisiana Paella (for 1)	\$\$24.00
Mussels, littleneck clams, shrimp, scallops, chorizo, peppers, peas, onions, spicy tomato sauce, Spanish saffron rice.	
Louisiana Paella (for 2)	\$\$36.00
Mussels, littleneck clams, shrimp, scallops, chorizo, peppers, peas, onions, spicy tomato sauce, Spanish saffron rice.	
Pan-Seared Local Sea Scallops	\$\$28.00
Lobster, pancetta, corn and cheese risotto.	
Baked Macaroni and Cheese	\$\$17.00
The Smokehouse Platter	\$\$28.00
We house-smoke all of our meats in our custom smoker for hours, low, and slow, to infuse that unmistakable flavor that has come to represent classic regional Southern BBQ. Served with tater tots, baked beans, cole slaw and homemade onion BBQ sauce.	
Filet Medallions & Shrimp	\$\$26.00
Grilled tenderloin, grilled jumbo shrimp, sautéed spinach, garlic mashed potatoes, hollandaise.	

ITEMS WORTH INDULGING ON 6

The Smokehouse Platter	\$\$28.00
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Pan-Seared Local Sea Scallops	\$\$27.00
Lobster, pancetta, corn and cheese risotto.	
Grilled N.Y. Sirloin (14 oz.)	\$\$28.00
Bleu cheese compound butter.	
Prime Rib	\$\$29.00
Roasted queen or king cut, roasted garlic-rosemary au jus.	
Filet Medallions & Shrimp	\$\$26.00
Grilled tenderloin, grilled jumbo shrimp, sautéed spinach, garlic mashed potatoes, hollandaise.	
Guinness-Braised Short Ribs	\$\$26.00
Truffle mushroom, caramelized onion and Parmesan risotto.	

SOUPS & GREENS 8

Berry Beet Salad	\$\$13.00
Bi-colored beets, baby spinach, strawberries, blackberries, red onions, avocado, quinoa, candied pecans, goat cheese, citrus herb vinaigrette.	

Caesar Salad	\$\$8.00
Romaine, Parmesan, focaccia croutons.	
House Salad	\$\$7.00
Mesclun, tomato, cucumber, olive, pepperoncini, focaccia croutons.	
Spaghetti Squash Salad	\$\$12.00
Tomatoes, cucumbers, red onions, olives, pepperoncini, red bell pepper, artichoke, feta, herbed olive oil, white balsamic.	
Wedge Salad	\$\$12.00
Iceberg, bleu cheese crumbles, smoked bacon, red onions, tomatoes, house bleu cheese dressing.	
Cobb Salad	\$\$13.00
Iceberg, ham, tomato, bacon, chicken, egg, bleu cheese.	
French Onion Soup	\$\$7.00
Crostini, provolone, gratin style q.	
New England Clam Chowder	\$\$7.00
Chopped Atlantic clams, potatoes, sweet cream.	

SMALL PLATES 13

Shrimp Cocktail (Each)	\$\$4.00
Lemon, cocktail sauce.	
Chicken Satay Lettuce Wraps	\$\$14.00
Peanut-marinated pulled chicken, bibb lettuce cups, shredded vegetables, crispy chow mein noodles, spicy Thai peanut sauce, cilantro-lime vinaigrette.	
Mussels	\$\$14.00
Portuguese style with tomato and chorizo or New England white style.	
Tater Tot Poutine	\$\$14.00
Crunchy tots, red wine demi glace, 10-cheese sauce, house smoked pulled pork, scallions, truffle oil.	
Rhode Island Calamari	\$\$14.00
Fried, lemon, lime, basil, cherry peppers, capers, remoulade.	
Sweet & Spicy Cauliflower	\$\$15.00
Panko-fried, sesame seeds, sweet and spicy sauce.	
Smoked Chicken Wings	\$\$12.00
Choice of plain, bourbon-maple or buffalo served with bleu cheese.	
BBQ Pulled Pork Sliders	\$\$12.00
House smoked, mustard cheddar, red cabbage slaw, mini brioche.	
Meatballs	\$\$12.00
Beef, pork, Italian sausage, rustic marinara, Parmesan Romano.	

Eggplant Frites	\$\$9.00
Panko-fried and herbed eggplant fries, Parmesan cheese, house sweet marinara.	
Meat & Cheese Board	\$\$16.00
Cured meats, aged cheeses, traditional accompaniments.	
Cheese-Stuffed Sweet Mini Peppers	\$\$12.00
Chilled peppadew mild peppers stuffed with a trio of housemade cheeses.	
Cali Chicken Club	\$\$12.00

SIDE ORDER 1

Delmonico Potatoes	\$\$4.00
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