

TAPAS

à partager

*Delectable platters
to be shared between you &
a friend*

Spring/Summer Partager 18.

Brie · Mustarda
Grilled & Roasted Vegetables ·
Duck Sausage · Red Pepper Jelly
Muhammara · Hummus · Tabouleh
Fresh Fruits

Frommage à Trois 12.

Cheese Trio · Fresh Fruits
Sweet Geleé · Crostini



SALAD & SOUP

Classic Garlic Soup

Crème Fraiche
7.

Dressed Baby Greens

Grape Tomatoes · Squash · Seared Fuji
Apple
6.

Caesar Salad

Homemade Dressing
Parmesan Tuile · White Anchovy
6.

Roast Sweet Potato & Beets

Herbed Chèvre · Black Currant Dressing
8.

Our **HOMEMADE Bread** is also available for
sale. Please ask one of our wait staff.

**Consuming raw or undercooked foods may increase
your risk of food borne illness, especially if you have
certain medical conditions*

Rosemary & Garlic Olives	5.
Marinated White Anchovies	5.
Chorizo & Onions	5.
Bruschetta Pesto · Seared Pepper · Tomato & Eggplant Tapenade	8.
Soft Shell Crab Pea Tendrils · Lemon Verbena Dressing · Remoulade	9.
Japanese Eggplant Cow's Milk Feta · Pine Nuts · Apple Sage Ratatouille	8.
Two Killer B's Twin Flavored Mini Burgers · Red Cabbage Slaw	9.
Mussels Pachino Little Tomatoes · Leeks · Garlic · Snails · Tomato Broth	8.
Braised Cajun Rabbit Roast Baby Carrots · Lingonberry Coulis	9.
Skate Wing Beurre Nosiette · Toasted Hazlenuts · Capers · Braised Greens	8.
Codornizas Con Quinoa Citrus Quail · Red Quinoa · Seared Grapes	10.
Organic Wild Mushrooms Basil Oil · Poached Garlic	9.
Espresso Bistro Steak Root Vegetable Mash · Mocha Stout Glaze	11.
Chicken Souvlaki Tzatziki Sauce · Tomato Onion Salad · Lavasch	10.
Pissaladière Different Ingredients · Different Flavors · Different Days	9.
Blue Cheese Raclette Seared Tomato · Fingerling Potatoes	9.
House Cured Salmon Gravlox Limoncello Sour Cream · Capers Potato & Chive Pancake	11.
Baby Artichoke Poached Shrimp · Pancetta · Preserved Lemon	9.
Spicy Tuna Crispy Sushi Rice Cake · Wasabi Grapefruit Drizzle	11.
Warm Squash 'Fettucine' Parmesan · Tomato Romesco (<i>contains nuts</i>)	8.
Jerk Chicken Green Tomato Salsa · Golden Peppadew Gastrique	9.
Olive Oil & Butter Poached Sardine Chili Peppers · Roast Garlic Head	8.
Baby Back Spare Ribs Sweet & Sour Cucumber Salad	9.
Cowboy Steak Gorgonzola Mousse · Corn Polenta	9.
Paella Saffron Rice · Chicken · Chorizo · Mussels · Snails	11.
Southern Fried Catfish Picante Mustard Marinade · Creole Coubyong	9.

tapas/entrees

Ricotta Gnocchi St André and Morel Cream · Onion Tuile · Truffle Oil	11./24.
New Bedford Seared Scallops Black Sticky Rice · Caper Berries	11./24.
Cashew Crusted Duck Breast Dijon Molasses · Cranberry Stuffing	11./24.
Grilled Lamb Chops* Israeli Couscous · Bordeaux Wine Demi Glace	11./24.

SMALL PLATES Restaurant & Wine Bar – 56 JFK Street Harvard Square Cambridge, MA. 02138 617.441.0056 www.smallplatesrestaurant.com

HOURS OF OPERATION

Monday – Saturday: Dinner Only 5pm-10pm CLOSED SUNDAYS

We Accept Visa, Master Card, American Express, & Discover · 18% gratuity added to parties of 6 or more guests

Whites	Glass	Full Bottle
Ockfener Bockstein Riesling, <i>Germany '08</i>	8.	30.
Riff Pinot Grigio, <i>Veneto, Italy '08</i>	8.	30.
Oyster Bay Sauvignon Blanc, <i>New Zealand '09</i>	8.	30.
Fairview Estate Sauvignon Blanc, <i>South Africa '08</i>	8.	32.
Joseph Drouhin Beaujolais Villages Chardonnay, <i>France '07</i>	8.	32.
Weingut Pliel Gruner Veltliner, <i>Austria '08</i>	9.	34.

Reds	Glass	Full Bottle
Trinity Oaks Pinot Noir, <i>Central Coast California '08</i>	8.	30.
Errazuriz Cabernet Sauvignon, <i>Chile '08</i>	8.	30.
Rolling Estate Shiraz, <i>Australia '06</i>	8.	30.
Bodegas Palacio Gloriosa Rioja, <i>Spain '06</i>	8.	34.
Villa Pillo Sangiovese, <i>Tuscany, Italy, '07</i>	8.	34.
Chateau Haut Peyruguet Merlot, <i>Bordeaux, France '07</i>	8.	32.
La Linda Malbec, <i>Argentina '08</i>	9.	34.

Uniques

Sparkling: Adriano Adami Prosecco Spumanti, <i>Italy</i>		32.
Crimson Cup Hot mulled spice wine	5.	
Warre's Tawny Port	9.	
Warre's Special Reserve Port	10.	
Apfel Eis Apple Ice Wine, <i>Harvard, Ma.</i>	11.	

Four Sakes for Sampling 5./Shot 20./Flight
Midnight Moon, Junmai · Hitorimusume Nigori, Junmai · Sho Chiku Bai, Nama Organic · Fuji Apple Hana

beer

7./B

Wachusett Blueberry Ale, *Massachusetts*
Brooklyn Pilsner, *New York*
Franziskaner Weissbier, *Germany*
Allagash Dubble, *Maine*
Smutty Nose Robust Porter, *New Hampshire*
Victory Hop Devil, *Pennsylvania*
Samuel Smith Nut Brown Ale, *England*
Blue Hills Brewery IPA, *Massachusetts*
'Real Beer Float' 8./B
Mocha Stout & Homemade Ice Cream
for Adults Only...sorry!

WINE COCKTAILS

8. ea.

10. ea.

Sangria Classico
Rebujito Rojo
Sparkling Red Wine Cocktail
Rebujito Blanco
Sparkling White Wine Cocktail
Sparkling POM
Riesling · Pomegranate
French 77
Elderflower · Vin Blanc · Lemon

Ice Blue Martini
Sake · Blue Curacao · Lemon
Black Ginger Martini
Blackcurrant · Ginger Sake
Apple Nectar Martini
Fuji Apple Sake · Riesling
Sparkling Wine
Chocolate Merlot Martini
Callebaut Chocolate
French Merlot · Kahlua

non-alcoholic
BEVERAGES

Hot Coffee or Tea	2.25	Ferrarele Sparkling Mineral Water	7.00
New England Cider · served hot or cold	3.00	32oz. RECYCLABLE Glass Bottle	
Fresh Brewed Iced Tea	3.00	City of Cambridge Tap Water	No Charge!
Lemongrass Gingerade	3.00	Really good for you AND the environment	
Espresso · Cappuccino · Latte · Americano	4.00	Individual Bottled Water	
Hot Chocolate	4.00	Not sold here because plastic bottles are BAD, BAD, BAD for the environment.	

DESSERTS

7.

White Chocolate & Fig Bread Pudding

Southern Wild Turkey Sauce

π a la Mood

Whatever we feel like making

*

Kahlua Crème Caramel

Mmmmmm

*

Chocolate Pecan Pie

Flavored Whipped Cream

*

Chocolate Pot de Crème

Seasonal Fruits

*

Poached Pear

Mascarpone & Fig

12.

Frommage à Trois

Cheese Trio · Fresh Fruits

Sweet Geleé · Crostini

8.

'Real Beer Float'

Chocolate Stout & Homemade Ice Cream

Apfel Eis Apple Ice Wine, *Harvard Ma.* 10.

Warre's Tawny Port 9.

Warre's Special Reserve Port 10.

Chocolate Merlot Martini 10.

Coffee · Tea · Espresso · Cappuccino · Latte · Americano

"Who is to say that 'bigger is better'?

I've often wondered that.

Can you not fit more kumquats in a jar than you could, say, spools of twine?

Flavors are similar.

*Give me **small plates** any day & an extraordinary bottle
of wine and I will be happy forever."*

Nanthida Bernardeau, 1946