

MISSION

SNACKS

- WARM OLIVES** citrus, thyme, garlic \$8 (v/t)
DATES bacon, blue cheese, almonds \$8 (t)
HAND CUT FRIES garlic aioli \$6 (v/t)
add parmesan & truffle +\$2 (v/t)
GOAT CHEESE PLATE marcona almonds, honey, baguette \$8 (v/t)
SERRANO HAM PLATE mustard, house-pickles, baguette \$8 (t)
PORK LIVER PATE' mustard, house-pickles, baguette \$8 (t)

SALADS

- FIELD GREENS** lemon juice & olive oil \$8
KALE CAESAR champagne vinaigrette, parmesan, garlic crumbs, anchovies \$9 (v/t)
BROILED GOAT CHEESE greens, dates, almonds, honey balsamic vinaigrette \$12 (v)

SMALL PLATES

- SAUSAGE HANDPIE** caramel onions, cheddar, chipotle aioli \$10
BRUSSELS SPROUTS local goat cheese, shallot, mint, lemon \$9 (v/t)
PATATAS BRAVAS crispy potato, roast pepper sauce, chorizo, herbs aioli \$10 (t)
BLISTERED SHISHITO PEPPERS chorizo vinaigrette, garlic crumbs \$8 (t)
"MAC" AND CHEESE cheddar, orecchiette, garlic crumbs \$13 (v/t)
PORK BELLY TACOS cucumber, yogurt, mint, pickled shishitos \$12
BRAISED MEATBALLS red wine onion sauce, crispy shallots \$10
BUFFALO WINGS buffalo sauce blue cheese, celery \$10
LAMB SAUSAGE SLIDERS greek yogurt, pickled cucumbers \$12

SEAFOOD

- CALAMARI** sweet chili sauce, baby lettuces, pickled shishitos \$10
PEI MUSSELS garlic & white wine **OR** coconut curry broth, baguette \$12
GARLIC & CHILI SHRIMP paprika garlic broth, baguette \$12
BLACK PEPPER SCALLOPS fig compote, lettuces \$17

LARGE PLATES

- HAMBURGER** brioche, lettuce, pickles, house ketchup, choice of fries or field greens \$12
add: cheddar, bacon, or egg + \$1/each
STEAK & CHEESE SANDWICH sirloin, caramelized onions, cheddar, horseradish aioli \$15
choice of: fries or field greens
MUSHROOM TOAST béchamel, hen of the woods & oyster mushrooms, cheddar, xvoo \$14 (v)
GARGANELLI bacon, brussels sprouts, parmesan cream, garlic crumbs \$17
FRIED CHICKEN Pabst Blue Ribbon sauerkraut, black pepper honey \$17
STEAK FRITES grilled hangar steak, crispy potatoes, pesto, pickled red onion \$18

(V)-VEGETARIAN (T)- TIME FRIENDLY FOR PRE THEATRE

Eating raw or undercooked foods or shellfish may increase your chance of a food borne illness.

Please inform your server of any allergy concerns.

For catering information, or reservations of parties of 6 or more please contact us at
missionbarandtapas@gmail.com or call 413-499-1736

CHECK OUR FACEBOOK PAGE FOR SPECIAL EVENTS



CHEF JAMES BURDEN