



THE FED

CREATE A TOWER

New England seafood experience*	
<i>half pound lobster, six oysters, five jumbo shrimp, scallop ceviche, smoked bluefish pâté</i>	125
New England oysters*	
<i>half dozen or dozen, mignonette, lemon, horseradish</i>	18/36
New England lobster*	
<i>half pound, lime aioli</i>	26
Shrimp cocktail*	
<i>five jumbo shrimp, cucumber gin cocktail sauce</i>	20

SHAREABLES

Roasted garlic and kale hummus	
<i>grilled naan</i>	12
New England lobster fries	
<i>tarragon aioli</i>	9
Warm pretzel loaf	
<i>Sam Adams beer butter</i>	10
Glizzy sticks	
<i>all beef hot dog, crispy potato, spicy mayo, fermented cabbage</i>	14
The 10 mile charcuterie board	
<i>New England charcuterie, mostarda, pickle, toasted bread</i>	26
<i>- add High Lawn Farm crafted cheeses +8</i>	
New England stuffies*	
<i>cherrystones, spicy sausage, paprika</i>	15
Truffle lobster mac & cheese*	
<i>herb crumbs</i>	29
XXL stovetop three cheese & mustard toastie	
<i>The Langham favorite</i>	22
Lobster chowder*	
<i>potato, pork, sea beans</i>	16
Hand pie	
<i>semolina crust, tomatoes, zucchini, impossible sausage</i>	15

COMFORT PLATES

L.B.L.T.*	
<i>Maine lobster salad, thick cut bacon, toasted brioche</i>	36
The American classic burger* ,	
<i>grass fed beef, Vermont cheddar, LTO, house made pickles</i>	24
<i>- make it Impossible! +5</i>	
Steak frites*	
<i>Kalon Farms grass fed hanger, herb butter, cress salad, hand cut fries</i>	42
Crispy cod*	
<i>locally caught, malt vinegar chips</i>	36
Flaked salmon salad*	
<i>butter lettuce, olives, potatoes, avocado, egg, tomatoes</i>	24

DESSERT

Boston cream pie	
<i>milk chocolate chantilly, vanilla anglaise, cocoa crumb</i>	12
Olive oil cake	
<i>lemon yogurt cream, strawberries, basil, meringue</i>	12
Bag of whoopie pies	
<i>cocoa, salted caramel cream</i>	12

We are thrilled to welcome Jakarta, Indonesia to The Langham family! This cocktail is a tribute to our sister restaurant Alice.

Who Stole the Tarts?	16
<i>Gin, Coconut, Rice Milk, Lemon, Beets, Banana</i>	

Before placing your order, please inform your server if a person in your party has a food allergy. *Denotes food items are cooked to order or are served raw. Consuming raw or under cooked animal products may increase your risk of foodborne illness = vegetarian = vegan = gluten free

WINE

DRINK

ROSES ARE RED, SO IS MY WINE

Angel's Ink, Pinot Noir, <i>Monterey County, CA 2018</i>	15	60
Elizabeth Rose Chockablock, <i>Napa, CA 2017</i>	15	60
Damilano, Nebbiolo, <i>Piedmont, Italy 2018</i>	16	64
Domaine Bousquet Reserva, Malbec, <i>Mendoza, Argentina 2019</i>	14	56
Kermit Lynch, Cotes du Rhone Cypress, <i>Rhone Valley, France 2018</i>	14	56
Pedroncelli Winery "Three Vineyards", Cabernet Sauvignon, <i>Sonoma, CA 2018</i>	14	56
Castello d Bossi Chianti Classico, <i>Toscany, Italy 2018</i>	15	60
Cortese Dolcetto D' Alba, Dolcetto, <i>Piedmont, Italy 2018</i>	17	68
Ascheri, Barolo, <i>Piedmont, Italy 2016</i>	21	84
La Pommeraiie de Brown, Bordeaux, <i>Bordeaux, France 2014</i>	25	100
Mount Peak Winery Rattlesnake, Zinfandel, <i>CA 2016</i>	28	112

WHITE WINE ALL THE TIME

Willamette Valley Vineyards, Riesling, <i>Willamette Valley, OR 2019</i>	14	56
Mt. Beautiful, Sauvignon Blanc, <i>North Canterbury, New Zealand 2020</i>	14	56
Tiefenbrunner, Pinot Grigio, <i>Alto Adige, Italy 2019</i>	16	64
Fournier Pere & Fils, Sancerre, <i>Loire Valley, France 2020</i>	19	76
Paitin "Elisa" Arneis, <i>Roero, Italy 2019</i>	16	64
Alain Chavy, Bourgogne Blanc, <i>Burgundy, France 2017</i>	18	72
Red Tail Ridge, Chardonnay, <i>Finger Lakes, NY 2019</i>	14	56
The Four Graces, Pinot Gris, <i>Dundee Hills, OR 2019</i>	14	56
Chateau de Berne, Romance Rose, <i>Provence, France 2020</i>	14	56
Flowers, Rose, <i>Sonoma, CA 2020</i>	18	72

LET'S GET FIZZICAL

Adami, Boscodi Gica Brut Prosecco.....	16
<i>Valdo Biande, Italy NV</i>	
Champagne Taittinger, Brut Cuvee Prestige.....	25
<i>Champagne, France NV</i>	
Le Grand Courtage, Brut Rose.....	14
<i>Burgundy France NV</i>	

DRAFT

Smuttynose, Old Brown Dog, NH, <i>Brown Ale</i>	8
Grey Sail, Captain's Daughter, RI, <i>Pale Ale</i>	9
Cambridge Brewing Company, Flower Child, Cambridge, MA, <i>IPA</i>	9
Allagash White, ME, <i>Witbier</i>	8
Jack's Abby, Shipping Out Of Boston, Framingham, MA, <i>Kellerbier</i>	8
Cambridge Brewing Company, Liquid Gold, Cambridge, MA, <i>Lager</i>	9
Harpoon Irish Stout, Boston, MA, <i>Stout</i>	8
Von Trapp, VT, <i>Bohemian Pilsner</i>	8



COCKTAILS



Pulling Strings	15
<i>House made Grapefruit Cello, Cucumber Cordial, Soda</i>	
Daq-carré	15
<i>Cocoa Nib Infused White Rum, White Vermouth, Cognac, Bénédictine, Peychaud's Bitters</i>	
Kool & The Gang	17
<i>The Langham, Boston Celebration Gin, Raspberry, Lime, Ginger, Aquafaba, Tonic</i>	
I'm Sipping Up To Boston	17
<i>The Langham, Boston Single Barrel Rye, Coffee Infused Amaro, Sweet Vermouth, Orange Bitters</i>	
Deja-Brew	15
<i>Vodka, Green Tea, Blueberry, Lemon</i>	
Spice Up Your Life	15
<i>Tequila, Cardamom, Passionfruit, Lemon</i>	
Apri-Caught in the Middle	15
<i>Mezcal, Apricot, Lemon, Vanilla, Almond</i>	
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BOTTLES & CANS

Menabrea, Bionda, Italy, <i>Lager</i>	8
Lawson's Finest, Sip of Sunshine, VT, <i>Pale Ale</i>	12
Mighty Squirrel, Cosmic Distortion, Waltham, MA, <i>IPA</i>	12
Naked OX, Boston, MA, <i>Pale Ale</i>	10
Exhibit 'A', The Cat's Meow, Framingham, MA, <i>IPA</i>	12
Allagash, Fine Acre, ME, <i>Golden Ale</i>	9
Smuttynose, NH, <i>Lager</i>	7
White Birch Raspberry Sour, NH, <i>Berliner Weissbier</i>	12
Stormalong, Mass Appeal, Sherborn, MA, <i>Cider</i>	11
Shacksbury Dry Cider, VT, <i>Cider</i>	9



NON ALCOHOLIC

Heineken 0.0, Netherlands, <i>Lager</i>	6
Sam Adams, Just the Haze, Boston, <i>India Pale Ale</i>	6
Harmony Craft Soda, Ludlow, MA, <i>Root Beer & Ginger Ale</i>	6
Conifer Queen	8
<i>Pineapple, Lime, Rosemary, Tonic</i>	
Rupert's Escape	9
<i>Cherry, Coconut, Lime, Soda</i>	

