

BUFFET

Adults - \$47

Kids - \$25

FARMER'S MARKET GREENS

Fenway Garden Greens

Cucumber | Red Onions | Carrots
Sweet 100 Tomatoes | Red Wine Vinaigrette

Kale Caesar

Fenway Farms Kale | Romaine
Parmigiano Reggiano | Focaccia Croutons
House-Made Caesar Dressing

Sweet Potato & Kale

Fenway Farms Kale | Roasted Sweet Potato
Fenway Farms Fennel | Pecorino
Crispy Quinoa | Apple Cider Vinaigrette

Roasted Pumpkin & Butternut Squash

Baby Arugula | Roasted Sugar Pumpkin | Cotija
Fenway Farms Fennel | Feta | Spicy Pepitas
Champagne Vinaigrette

Brussels Sprout & Apple

Baby Spinach | Granny Smith Apples
Double Smoked Bacon | Aged Cheddar
Roasted Walnut | Maple-Dijon Vinaigrette

FENWAY SPECIALTIES

Chef's Whim

Chef-Inspired Special

Fried Artichoke Hearts

Crispy Fried Artichoke Hearts
Arugula Fennel Salad
Roasted Garlic Aioli

Seared Pork Belly

Pan Seared Pork Belly | Pumpkin Puree
Shaved Brussels Sprouts | Apple Butter

Wild Mushroom Ragout

Local Wild Mushroom Ragout
Roasted Delicata Squash | Toasted Pepitas
Parmesan | Rigatoni

THE PAVILION CARVERY

Whole Roasted Prime Rib

Savor's Prime Rib | Sweet Potato & Chorizo "Hash"
Roasted Brussels Sprouts & Delicata Squash
Horseradish Au Jus

Moroccan Chicken & Couscous

Savor's Free Range Chicken Thigh
Moroccan Spice | Preserved Lemon | Dried Apricot
Green Olive | Israeli Couscous



*Served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness. Prices subject to additional fees and taxes. Kitchen closes 2.5 hours after first pitch

Salads

Fenway Garden Salad

Cucumber | Red Onions | Carrots
Sweet 100 Tomatoes | Red Wine Vinaigrette
\$13

Caesar Salad

Romaine | Parmesan Reggiano
Focaccia Croutons
House-Made Caesar Dressing
\$16

Spinach & Apple Salad

Baby Spinach | Granny Smith Apples
Double Smoked Bacon
Bleu Cheese | Maple-Dijon Vinaigrette
\$16

Appetizers

New England Clam Chowder

Local Clams | Leeks | Smoked Bacon
Yukon Gold Potato | Oyster Crackers
\$16

Chicken Wings

Twice-Cooked Wings
House Buffalo Sauce | Celery
Bleu Cheese & Ranch Dressing
\$19

Sheet Pan Nachos

Local Corn Tortilla Chips
Vermont Pepper Jack & Cheddar Cheese
House Made Chili with Savor's Beef & Sam Adams Beer
Pickled Chiles | Sour Cream | Shaved Radish | Cilantro
Avocados From Mexico 100% Fresh Guacamole
\$19

Korean Fried Cauliflower

Crispy Cauliflower | Korean Chili Sauce
Gochujang Ranch
\$15

Crispy Chili-Lime Ribs

Savor's St. Louis Ribs | Sprite Tempura Batter
Honey-Chipotle Glaze
\$23

ENTREES

New England Lobster Roll

Fresh & Local Yankee Lobster Co. Meat
Warm Buttered Roll | Cole Slaw
Yukon Gold Potato Chips | Lemon
Market Price

State Street Burger*

Savor's Custom 'Butter Blend' Grind
Boston Bibb Lettuce | Vermont Cheddar
Double Smoked Bacon | Onions | Tomatoes
Grillo's Pickles | Potato Roll | Hand-Cut Fries
\$29

House Made Veggie Burger

Black Beans & Quinoa Vegan Burger
Tomatoes | Boston Bibb Lettuce
Chipotle Aioli | Potato Roll | Hand-Cut Fries
\$23

Buffalo Fried Chicken Sandwich

Savor's Crispy Fried Chicken Cutlet
Apple-Brussel Sprout Slaw | Vermont Cheddar
Portuguese Muffin | Ranch | Hand Cut Fries
\$22

Savor's Grilled Club Steak*

8oz Savor's Grass-Fed Sirloin
Roasted Root Vegetable | Roasted Garlic Butter
\$55



Preferred Payment of the Boston Red Sox

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PIZZA



Cheese

Slice \$6.50
Whole Pizza \$30

Pepperoni

Slice \$6.75
Whole Pizza \$31

DESSERT

Assorted Pastries Platter
\$10

NON-ALCOHOLIC BEVERAGES

\$5.50

Dasani
Coke
Diet Coke
Sprite
Ginger Ale

Lemonade
Coffee
Decaf Coffee
Assorted Teas

Cocktails

\$14.50

Jersey Street Smash

Jim Beam | Basil Syrup
Lemon | Strawberry

Sweet Caroline

Ketel One | Peach Schnapps
Orange | Cranberry

Monster Tea

Jameson Orange | Peach Schnapps | Sprite

Red Sox Rumgroni

Goslings Black Rum | Sweet Vermouth
Zesty Italian Orange Liqueur | Grenadine
Bitters

Autumn Sparkler

Builders Gin | Vermouth | Lemon | Prosecco

Margarita

Hornitos Plata | Triple Sec | Lime
*Your choice of:
Classic, Strawberry, Pineapple Ginger,
or Ghost Pepper*

Ask for any cocktail in a souvenir Mason Jar +\$4

Pesky's Punch

\$18.50

Souvenir Mason Jar
Mezcal | Jameson Orange | Lime |
Pineapple | Sprite



BEER

\$10

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite

\$11.50

Allagash White
Cloud Candy
Fiddlehead
Harpoon IPA
Lord Hobo 617 IPA
Lord Hobo 617 Lager
Night Shift Whirlpool
Sam Adams Wicked Easy
Sam Adams Wicked Fenway
Sam Adams Wicked Hazy
Sam Adams Seasonal

CIDERS, SELTZERS & CANNED COCKTAILS

\$11.50

Angry Orchard Cider
Truly Berry
Twisted Tea

\$12.00

Goslings Dark 'N Stormy
Jameson RTD
Jim Beam Ginger Ale
Jim Beam Highball

\$12.50

High Noon

\$12.75

Hornitos Mango
Hornitos Ranch Water
Sugarlands Moonshine

HOUSE WINES

6OZ. | 9OZ. | BTL

Cabernet Sauvignon,
Woodbridge
\$14 | \$21 | \$50

Merlot, Woodbridge
\$14 | \$21 | \$50

Pinot Noir, Woodbridge
\$14 | \$21 | \$50

Pinot Grigio, Woodbridge
\$14 | \$21 | \$50

Sauvignon Blanc,
Woodbridge
\$14 | \$21 | \$50

Chardonnay, Woodbridge
\$14 | \$21 | \$50

Prosecco, Ruffino
\$28 (187 ml)

SELECT WINES

6OZ. | 9OZ. | BTL

Pinot Noir, Meiomi
\$14 | \$22 | \$65

Cab Sauv, Franciscan
\$13.50 | \$25 | \$65

Chardonnay, Elouan
\$15 | \$21 | \$65

Chardonnay, Sterling
\$14 | \$21 | \$60

Pinot Grigio, Ruffino
\$14 | \$21 | \$50

Sauvignon Blanc, Kim Crawford
\$14 | \$21 | \$60