



STARTERS AND APPETIZERS

Crab Cake	13
Maryland blue crab, tarragon aioli, citrus zest	
Grilled Fish Tacos	16
Sliced green apple, tarragon aioli, shallot, mixed greens, lemon	
Buttermilk Fried Chicken	16
House BBQ, honey & black pepper	
Fried Dill Pickle Chips	9.5
Ancho Mayo	

SOUP AND SALADS

Fire Roasted Tomato Soup	13
Brioche grilled cheese with munster & chive evoo	
New England Clam Chowder	6.95/9.95
Oyster Crackers	
*Caesar Salad	7/16.5
Pecorino, cracked pepper, farm egg, croutons	
Field Greens Salad	16.5
Dried cherry, candied pecan, crumbled stilton, shallots, croutons & lemon oil	
Red Beet Salad	14
Toasted sunflower seeds, honey crème, shallots, citrus	
Shaved Zucchini Crudo	12.5
Salt cured ricotta, evoo, radish, shallot, lemon & brioche crouton	
Add:	
Grilled Flank Steak	12
Grilled Salmon	11
Grilled Chicken Breast or Fried Chicken	9

SIDES

French Fries	5/9
Mini Grilled Cheese & Tomato	2.5
Tater Tots & Ancho Mayo	6/11
Spicy Fries	6/9
Belgian Waffles with Maple Butter & Huckleberry	12
Kohlrabi Brussel Sprout Slaw with green apple, candy pecan & honey cider vinagrette	9.5
Roasted Brussel Sprouts with Chive & evoo	9.5
Cowboy Beans	5
Garlic, onion, smoked habanero, lime, paprika, tomato	

ENTREES

Pasta Primavera	20
Cavatappi pasta, zucchini, mushroom, cherry tomato, shallots, roasted red onion and garlic, herbs, evoo, pecorino, arugula	
*Steak Frites	28
8oz Flank Steak, house chips, garlic aioli, chives, lemon, arugula, EVOO, pecorino	
*Atlantic Salmon	28
Cold water run, caramelized corn, house made pico de gallo, avocado frite, kohlrabi	
½ Gallon Bucket of Buttermilk Fried Chicken & Fries	22
House sauces	
Fried Chicken & Waffles	20
Two Belgian Pearl Sugar Waffles, Half Pound of House Fried Chicken Thighs, Whipped Maple Butter, Wildflower Honey	

SANDWICH CLASSICS

Come with French fries	
Spicy Crispy Chicken on Brioche	18
Serrano aioli, dill pickle, tomato, iceberg	
Crispy Mahi Sandwich	19
Tarragon sauce, lemon, shredded lettuce	
Crispy Chicken Schnitzel	18
Sweet chili mayo, american & iceberg lettuce	
*THE DINNER BURGER	20
10 Oz House Blend Beef.	
The Burger comes on brioche bun with lettuce, tomato & red bermuda onion	

ADD ONS

Cheese:
American, Cheddar, Munster, Smokey Ancho Cheese Sauce, Colby Pepper Jack, Swiss Cheese Sauce, Bleu Cheese Sauce, \$1
Toppings:
Bacon \$3.50
Grilled Onions, Mushrooms \$1.50
Sauces:
Secret Sauce, Avocado Mayo, BBQ, Dill Relish, Sweet Chili Mayo, Serrano Aioli, Ancho Mayo \$0.50

SUB

Tater Tots for \$4
Side of Caesar Salad / Greens Salad for \$4

SNAPPY PATTYS

\$9 for 3 of a kind OR mix them up for \$3.25ea

THE ORIGINAL

American cheese, ketchup and dill relish

BBQ

Mild Colby cheese sauce, house BBQ sauce

CALIFORNIAN

Munster, fresh avocado mayonnaise and evoo marinated tomato

TEXAN

Cheddar cheese, bacon secret sauce

MEXICAN

Smoky ancho cheese, house made cilantro and lime salsa

PLAIN

On house baked brioche
NO MODIFICATIONS ALLOWED
ON SNAPPY PATTYS

COCKTAILS

Cold Cherry Fashioned	14	Spicy Paloma	14.5
Old Forester Bourbon, Orange Liqueur, Cherry Syrup, Fresh Lemon, Bitters		Lunazul Silver Tequila, Citrus Liqueur, Fresh Lime, Grapefruit, Habanero Agave	
Chai Cooler	14	Wonderland	15
White Rum, Dark Rum, Mango Puree, Chai Tea, Fresh Lime		Empress Indigo Gin, Eldelflower Liqueur, Fresh Grapefruit, Ca' Furlan Prosecco	
The Sister - In - Law	14.5	Salted Caramel Apple Gimlet	14
Lunazul Silver Tequila, Blackberry Puree, Rosemary, Fresh Lemon, Honey, Bitters		Salted Caramel Stoli Vodka, Crispy Apple Puree, Fresh Lemon	
	Danger Juice		10
	House Margarita		

WINE

RED

Hyatt Cabernet Sauvignon, WA	13/48
Blueberry, black cherry and chocolate	
Les Volets Pinot Noir, France	11/40
Black Cherry, vanilla and dark fruits, soft tannins	
Marcelo Bocardo Malbec, Argentina	13/48
Creamy finish, light chocolate and hazelnuts	

SPARKLING & WHITE

Pievasciata Brut Rose, Italy	14/50
Floral and citrus notes. Long, savory, enveloping sip,	
Ca' Furlan Prosecco, Italy	13/48
Citrus, green apple and tropical fruit	
Borgo Boschetto Pinot Grigio, Italy	13/48
Notes of pear and candied fruit, round finish	
Alma Rosa Chardonnay, CA	12/42
Pineapple, peach and star fruit	
Better Half Sauvignon Blanc, NZ	13/48
Tropical fruit overtones with ripe grapefruit	

CRAFT DRAFT (**MASSACHUSETTS - * NEW ENGLAND)

***Blue Comet N.E.I.P.A - Widowmaker Brewing - 16oz DRAFT - 7.1%	10.5
*Narraganset Lager - Made on Honor, Sold on Merit - 16oz DRAFT - 5%	6.5
*Granola Brown Ale - Black Hog - 16oz DRAFT - 5.7%	9
*Baker's Dozen Cider - Citizen Cider - 16oz DRAFT - 5%	10.5

CANS & BOTTLES (**MASSACHUSETTS - * NEW ENGLAND)

Gourdgeous Pumpkin Ale - Mighty Squirrel Brewery - 16oz - 6.1%	10	
***Be Hoppy I.P.A. - Wormtown Brewing - 16oz - 6.5%	8.5	
***Boom Sauce N.E.I.P.A - Lord Hobo Brewing - 16oz - 7.8%	10.5	
*Allagash Belgian White - Allagash Brewing Co. -16oz - 5.2%	8.5	
*Orange Creamsicle Sour - Smuttynose Brewing Co. -16oz - 6%	9.5	
Bell's, American Amber Ale - Bell's Brewery & Co. -12oz - 5.8%	7	
*Cone Head American I.P.A. - Zero Gravity Craft - 16oz - 5.7%	8	
Seaquench Session Sour Ale - Dogfish Head Craft Brewery- 12oz - 4.9%	7	
Miller Lite 6.5	Corona Extra 6.5	Corona Light 6.5
Budheavy 6	Guinness Pub Can 8	P.B.R Pounder 5.5

NON - ALCOHOLIC

On Your Mark, American Blonde	OR	Notch Hazy I.P.A	7
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