



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

GF 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	
*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	
Add: Grilled Flank Steak	12
Grilled Salmon	11
Grilled Chicken Breast or Fried Chicken	9

Fire Roasted Tomato Soup	13
Brioche grilled cheese with munster & chive evoo	

SIDES

French Fries	5/9
Mini Grilled Cheese & Tomato	2.5
Tater Tos & 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
Maple Glazed Sweet Potato	9
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 fries, 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	

SANDWICHES

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, house slaw	
Crispy Chicken Schnitzel	18
Sweet chili mayo, american & iceberg lettuce	
New England Lobster Roll	28
Northern Atlantic sweet cold water lobster salad with mayo, celery, grilled buttered roll, house slaw	
THE DINNER BURGER	20
10 Ounces of Antibiotic Free & 100% Grass Fed Angus Beef. The Burger comes on olive oil brioche bread with lettuce, tomato & red bermuda onion	
Choose from any of the ADD ONS below!	
0.50 - Secret sauce, house BBQ, Dill Relish, Vegan Apple BBQ, Sweet Chili Mayo, Serrano Aioli, Ancho Mayo, Lettuce, Red Onion, Sub Veggie Burger Patty	
0.75 - Avocado Mayo, Tarragon Aioli, Tomato	
1 - Cheese: Bleu Cheese Sauce, American, Cheddar, Pepperjack, Colby Cheese Sauce, Munster, Smoky Ancho Cheese Sauce, Swiss	
1.5 - Portobello Mushroom, Grilled Onions, Brioche Toast (Make it Patty Melt)	
3.5 Thick Cut Bacon	
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 olive oil brioche
NO MODIFICATIONS ALLOWED
ON SNAPPY PATTYS

COCKTAILS

Mind Eraser	15	Spicy Paloma	14.5
Gin, Midori, Rum, Tito's, Pineapple, Grenadine		Lunazul Silver Tequila, Citrus Liqueur, Fresh Lime, Grapefruit, Habanero Agave	
Sweet Summer	14.5	Danger Juice	10
Old Forester Bourbon, Licor 43, Lemon, Honey, Bitters		Our House Margarita, Tequila Blanco, Orange Liqueur, Fresh Lime	
Mango Mojito	13.5	Seasonal Sangria	12
White Rum, Mango - Mint Puree, Fresh Mint, Simple			

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
*Oktoberfest Lager - Von Trapp Brewery - 16oz DRAFT - 5.6%	8.5
*Peach Crush Cider - Citizen Cider - 16oz DRAFT - 4.9%	10.5

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

Pumpkin Haze I.P.A - 21st Amendment Brewery - 12oz - 6.8%	7.5	
***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	
Michelob Ultra 6.5	Corona Extra 6.5	Corona Light 6.5
Budheavy 6	Guinness Pub Can 8	P.B.R Pounder 5.5

NON - ALCOHOLIC

0% Proof Blueberry Lavender Lemonade	6.5
On Your Mark, American Blonde	7
Notch Hazy I.P.A	7

RED WINES

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 Bocado Malbec, Argentina	13/48
Creamy finish, light chocolate and hazelnuts	

SPARKLING & WHITE WINES

Pievasciata Brut Rose, Italy	14/50
Floral and citrus notes. Long, savory, enveloping sip.	
Bellusi 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	