



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

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

STARTERS AND APPETIZERS

Grilled Fish Tacos 16

Sliced green apple, tarragon aioli, shallot, mixed greens, lemon

Fried Dill Pickle Chips 9.5

Ancho Mayo

Buttermilk Fried Chicken 16

House BBQ, honey & black pepper

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 vinaigrette 9.5

Roasted Brussel Sprouts with Chive & evoo 9.5

Cowboy Beans 5

Garlic, onion, smoked habanero, lime, paprika, tomato

ENTREES / SANDWICHES

All sandwiches come with French fries

Pasta Primavera 20

Cavatappi pasta, zucchini, mushroom, cherry tomato, shallots, roasted red onion and garlic, herbs, evoo, pecorino, arugula

Spicy Crispy Chicken on Brioche 18

Serrano aioli, dill pickle, tomato, iceberg

Crispy Mahi Sandwich 19

Tarragon sauce, lemon, shredded lettuce

Roasted Turkey BLT 17.5

Rosemary focaccia, thick cut bacon, herb mayo

Grilled Chicken on Focaccia 17.5

Fine herbs, mozzarella, tomato & basil oil

Crispy Chicken Schnitzel 18

Sweet chili mayo, american & iceberg lettuce

Flank Steak Sandwich 21.50

Griddled focaccia, bleu cheese, lemon oil, shallots & greens

All Natural Beef Hot Dog 12

VEGGIE BURGER 17.5

Lettuce, Tomato, Onion.

Burger made from: brown rice, quinoa, bulgur wheat, roasted corn, black beans and roasted red peppers

The Patty Melt 17.5

1/3 RD Pound Grilled Beef Patty On Thick Cut Brioche with Ancho Mayo, Tomato, Iceberg and Bleu Cheese Sauce

*BUILD A BURGER 16

6 Ounce House Blend Beef on our brioche bun. Choose add ons below!

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

Lettuce, Tomato, Red Onion \$0.25

SUB

Tater Tots for \$4

Side of Caesar Salad / Greens Salad for \$4

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

ALL OF OUR MENU ITEMS MAY CONTAIN TREE NUTS - WE DO NOT CARRY ANY PEANUT PRODUCTS IN HOUSE

MENU ITEMS MARKED WITH AN ASTERISK MAY BE UNDER COOKED - CONSUMING UNDER COOKED FOOD MAY INCREASE YOUR ABILITY TO CONTRACT FOOD BORNE ILLNESS

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
-------------------------------	----	------------------	----------