



## SOUP AND SALADS

<b>*Caesar Salad</b>	<b>9/16.5</b>
Pecorino, cracked pepper, farm egg, croutons	
<b>Field Greens Salad</b>	<b>16.5</b>
Dried cherry, candied pecan, crumbled stilton, shallots, croutons & lemon oil	
<b>Red Beet Salad</b>	<b>14</b>
Toasted sunflower seeds, honey crème, shallots, citrus	
<b>Add:</b> Grilled Flank Steak	12
Grilled Salmon	11
Grilled Chicken Breast or Fried Chicken	9
<b>Fire Roasted Tomato Soup</b>	<b>13</b>
Brioche grilled cheese with munster & chive evoo	

## STARTERS AND APPETIZERS

<b>Grilled Fish Tacos</b>	<b>16</b>
Sliced green apple, tarragon aioli, shallot, mixed greens, lemon	
<b>Fried Dill Pickle Chips</b>	<b>9.5</b>
Ancho Mayo	
<b>Shaved Zucchini Crudo</b>	<b>12.5</b>
Salt cured ricotta, evoo, radish, shallot, lemon & brioche crouton	
<b>Buttermilk Fried Chicken</b>	<b>16</b>
House BBQ, honey & black pepper	

## SIDES

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

## ENTREES

Patty Melt and BBurger come w/French fries

<b>Pasta Primavera</b>	<b>20</b>
Cavatappi pasta, zucchini, mushroom, cherry tomato, shallots, roasted red onion and garlic, herbs, evoo, pecorino, arugula	
<b>The Patty Melt</b>	<b>17.5</b>
1/3 RD Pound Grilled Beef Patty On Thick Cut Brioche with Ancho Mayo, Tomato, Iceberg and Bleu Cheese Sauce	
<b>*BUILD A BURGER</b>	<b>16</b>
6 Ounce House Blend Beef on our brioche roll (Sub Crispy Chicken Breast \$2) Choose from any of the add ons below!	

### BURGER ADD ONS:

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

## SANDWICHES

Come with French fries

<b>Spicy Crispy Chicken on Brioche</b>	<b>18</b>
Serrano aioli, dill pickle, tomato, iceberg	
<b>Crispy Mahi Sandwich</b>	<b>19</b>
Tarragon sauce, lemon, shredded lettuce, house slaw	
<b>Roasted Turkey BLT</b>	<b>17.5</b>
Rosemary focaccia, thick cut bacon, herb mayo	
<b>Grilled Chicken on Focaccia</b>	<b>17.5</b>
Fine herbs, mozzarella, tomato & basil oil	
<b>Crispy Chicken Schnitzel</b>	<b>18</b>
Sweet chili mayo, american & iceberg lettuce	
<b>Flank Steak Sandwich</b>	<b>21.50</b>
Griddled focaccia, bleu cheese, lemon oil, shallots & greens	
<b>New England Lobster Roll</b>	<b>28</b>
Northern Atlantic sweet cold water lobster salad with mayo, celery, grilled buttered roll, house slaw	
<b>All Natural Beef Hot Dog</b>	<b>12</b>

### 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 raw sugar Carolina style 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

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

<b>Mind Eraser</b>	<b>15</b>	<b>Spicy Paloma</b>	<b>14.5</b>
Gin, Midori, Rum, Tito's, Pineapple, Grenadine		Lunazul Silver Tequila, Citrus Liqueur, Fresh Lime, Grapefruit, Habanero Agave	
<b>Sweet Summer</b>	<b>14.5</b>	<b>Danger Juice</b>	<b>10</b>
Old Forester Bourbon, Licor 43, Lemon, Honey, Bitters		Our House Margarita, Tequila Blanco, Orange Liqueur, Fresh Lime	
<b>Mango Mojito</b>	<b>13.5</b>	<b>Seasonal Sangria</b>	<b>12</b>
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%	<b>10.5</b>
*Narraganset Lager - Made on Honor, Sold on Merit - 16oz DRAFT - 5%	<b>6</b>
*Oktoberfest Lager - Von Trapp Brewery - 16oz DRAFT - 5.6%	<b>8.5</b>
*Peach Crush Cider - Citizen Cider - 16oz DRAFT - 4.9%	<b>10.5</b>

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

Pumpkin Haze I.P.A - 21st Amendment Brewery - 12oz - 6.8%	<b>7.5</b>	
***Be Hoppy I.P.A. - Wormtown Brewing - 16oz - 6.5%	<b>8.5</b>	
***Boom Sauce N.E.I.P.A - Lord Hobo Brewing - 16oz - 7.8%	<b>10.5</b>	
*Allagash Belgian White - Allagash Brewing Co. -16oz - 5.2%	<b>8.5</b>	
*Orange Creamsicle Sour - Smuttynose Brewing Co. -16oz - 6%	<b>9.5</b>	
Bell's, American Amber Ale - Bell's Brewery & Co. -12oz - 5.8%	<b>7</b>	
*Cone Head American I.P.A. - Zero Gravity Craft - 16oz - 5.7%	<b>8</b>	
Seaquench Session Sour Ale - Dogfish Head Craft Brewery- 12oz - 4.9%	<b>7</b>	
Michelob Ultra <b>6.5</b>	Corona Extra <b>6.5</b>	Corona Light <b>6.5</b>
Budheavy <b>6</b>	Guinness Pub Can <b>8</b>	P.B.R Pounder <b>5.5</b>

## NON - ALCOHOLIC

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

## RED WINES

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

## SPARKLING & WHITE WINES

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