Bites

Chickens Wings
Served with carrots, celery, blue cheese or ranch
Five-piece boneless 10.95
Six-piece bone-in 14.95
Twelve-piece bone-in 19.95
Wing Flavors
Dry Spiced, Buffalo, Honey Hot, Sweet Maple Chili BBQ, Nashville Hot
(Extra blue cheese or ranch 1.50 EA)

Fried Calamari
Pickled onions & peppers, julienne vegetables, spicy caper aioli 11.95
(Top with crumbled blue cheese add 1.75)

Brussels Sprouts
Crispy bacon lardons, asago cheese, truffle garlic aioli 9.95

Pretzel Knots
Made fresh in house, sea salt, Bavarian aged cheddar ale sauce 8.95

Ultimate Nachos
Blue corn tortilla chips, gooey melted four cheese blend, chipotle pulled chicken, banana peppers, pickled red onion, salsa fresca, scallion crema 13.95

New England Clam Chowder
With tempura cheese crisp 4.95 Bowl 5.95

Crock of Baked French Onion Soup 7.95

Salads

Spinach
Baby spinach, sliced apple, dried cranberries, candied walnuts, crumbled goat cheese, red onion, lemon citrus vinaigrette 11.95

Wedge
Iceburg lettuce, candied pork belly, crumbled blue cheese, heirloom tomato, red onion, chives, bacon vinaigrette 12.95

Shrimp Risotto
Jambalaya Arborio rice, andouille sausage, peppers, onions, roasted corn, rich tomato base, creole dusted shrimp 21.95

Tavern Steak Frites
Pepper corn seared hangar steak, house steak sauce, shishito peppers, truffled French fries 23.95

Mac & Cheese
Cavatappi pasta, three cheese morray sauce, baked asago & panko crust 15.95

Grilled New York Sirlion
Garlic & butter grilled mushrooms & onions, mashed potatoes & chef's vegetables 27.95

Proteins

Cheesy Garlic Bread
Melted mozzarella, provolone & gouda cheeses 6.95

Chips & Queso
Blue corn tortilla chips, salsa fresca, baked queso cheese dip 7.95

Starters

Shrimp & Grits
Grilled black angus burger on a brioche bun sliced lettuce, tomato & a pickle 11.95
(Add fries on side of sweet potato fries 2.95)

American, cheddar, gorgonzola, caramelized onion, mushroom, fried onions
No bun over of cheese 2.75

Cod Fries
Mozzarella cheese & gravy 5.95

Maple Waffle Fries
Sweet potato, crispy bacon, maple glaze 5.95

Handhelds

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Hot Rocks

Cook your own way
On a six hundred degree hot granite stone

Steak on a rock
New York Sirlion 26.95 filet mignon 28.95 served with house steak sauce, sea salt, horseradish cream sauce

Hot Rock Sides
French fries or sweet potato fries 2.95

Truffle fries or side potato salad 4.95
Mashed potatoes & vegetables 4.95
Mac & cheese 4.95

Hibachi Style Tuna Steak
Sesame crusted ahi tuna 24.95 served with pickled ginger, wasabi, seaweed salad, ponzu sauce

Fajita on a rock
Hangar steak 21.95 spiced shrimp 19.95 served with peppers & onions, chipotle aioli, sour cream, chimichurri, tortilla shells

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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