

# MUNCHIES

## PRETZEL TWISTS (VG)

Covered Bridge IPA beer cheese **12**

## P.E.I. MUSSELS

Pesto cream sauce, roasted tomatoes, baguette **16**

## BUFFALO FINGERS

Signature sauce, bleu cheese, celery, carrots **14**

## STUFFED MUSHROOM CAPS

Mild Italian sausage, melted Cabot cheddar **12**

## BLOOMING BREAD BOWL (VG)

Garlic butter, mild cheddar, marinara **12**

## PICKLED RED ONION RINGS (VG)

Triple battered, habanero buttermilk ranch **13**

## MAPLE BOURBON PORK BELLY LOLLIPOPS

Seared crisp, Benton's Sugar Shack maple syrup **12**

## GARDEN

Balsamic Vinaigrette, Buttermilk Ranch, Caesar, Bleu Cheese, Thousand Island

## GARDEN SALAD (V)

Owens Farm field greens, cucumber, tomato, carrot, sweet drop peppers, red onion **12**

## CAESAR SALAD

Romaine, croutons, parmesan, lemon garlicky dressing **14**

## Add Anchovies 2

## BLEU MOUNTAIN SALAD (GF)

Grilled chicken, candied walnuts, dried cranberries, red onion, cucumber, crumbled bleu cheese, balsamic vinaigrette **16**

## BUFFALO CHICKEN WEDGE

Iceberg, bacon, tomatoes, red onion, crispy buffalo chicken bites, bleu cheese **16**

## FRESH WATERMELON & GRILLED SHRIMP (GF)

Arugula, feta, pickled red onion, fresh mint, toasted hemp seeds, bee pollen, balsamic glaze **23**

## CHICKEN COBB SALAD (GF)

Hydroponic greens blend, corn, cucumber, tomato, chopped applewood bacon, avocado, hard boiled egg, bleu cheese, red wine dijon vinaigrette **18**

## SHANGHAI LETTUCE CUPS

Ground chicken, water chestnuts, bamboo shoots, ginger, garlic, hoisin, onion, crushed peanuts, rice, bib lettuce **15**

## MEZZA PLATE (VG)

Roasted red peppers, tabouli, hummus, marinated artichoke hearts, tomatoes and olives, feta, stuffed grape leaves, warm pita **20**

## COWBOY CHIPS

Kettle chips, cheddar, smoked gouda, bacon, sour cream, scallions, pickled jalapenos **14**

## CRUZ BAY AHI TUNA BITES\*

Mediterranean rub, seared rare, wasabi dill creme fraiche **16**

## STREET CORN BITES (VG)

Battered corn on the cob flash fried, saison aioli, sweet soy, feta cheese, lime **14**

# BURGERS

GF bun add \$2

Ground beef sourced from Robie Farm in Peirmont, NH

## CHARBROILED BURGER\*

6 oz. (Additional toppings may be subject to extra charge.) **14**

## SMASH BURGER\*

4 oz., cheese, griddle seared, sesame bun  
single **8** double **12** triple **16**

## THE TOMMY BURGER\*

6 oz., bacon, mushrooms, onions, melted Swiss & bleu cheeses **16**

## FARMHOUSE BURGER\*

6 oz., bacon, goat cheese, onion jam **16**

## VEGGIE BURGER (V)

Quinoa, black beans, roasted veggies, sweet potato, chickpea flour, veganaise **15**

## BEYOND™ BURGER (V)

All plant-based, lettuce, tomato, onion, vegan cheddar, veganaise **18**

## SIDES

FRENCH FRIES **2**

STEAK FRIES **3**

SWEET POTATO

PUFFS **3**

KETTLE CHIPS **2**

COLESLAW **2**

PICKLED RED ONION

RINGS **5**

SIDE GARDEN SALAD **6**

SIDE CAESAR SALAD **8**

## ADD PROTEIN

GRILLED CHICKEN **7**

PORK BELLY **8**

VEGGIE BURGER (V) **8**

BEYOND BURGER (V) **8**

GRILLED SHRIMP **10**

BUFF NUGS **6**

SEARED

SCALLOPS **14**

CHILLED

AHI TUNA\* **12**

GRILLED

STEAK TIPS\* **12**

# SAMMIES GF bun add \$2

## JIBARITO (GF)

Flattened fried green plantain instead of bread, sliced turkey, lettuce, tomato, pickled red onion, cole slaw, house pub sauce **15**

## PROSCIUTTO GRILLED CHEESE

Basil aioli, fresh mozzarella, oven roasted tomato, grilled Tuscan bread **15**

## STEAK & CHEESE

Caramelized onions, mushrooms, American cheese, sub roll **15**

## TUSCAN CHICKEN SANDWICH

Breaded breast, balsamic greens, fresh mozzarella, heirloom tomato, basil aioli, brioche bun **15**

## PERUVIAN CHICKEN

Grilled chicken, pickled red onion, greens, feta, jalapeno aioli, warm pita **15**

## REUBEN

Sliced corned beef brisket, melted Swiss, Thousand Island dressing, sauerkraut, grilled marble rye **15**

## VEGGIE REUBEN (VG)

Beyond Burger, melted Swiss, Thousand Island dressing, sauerkraut, grilled marble rye **15**

## SMOKY MAPLE TOFU SANDWICH (V)

Artisan whole grain bread, caramelized onions, lettuce, tomato, smeared avocado **15**

# ENTRÉES

Served all day. Please substitute rice or french fries for mashed potato before 4:30pm.  
Substitute GF pasta for an extra \$3

## CHICKEN PARMESAN

Marinara, fresh mozzarella, penne **20**

## INDIAN BUTTER CHICKEN

Yogurt marinade, ginger, garam masala, creamed butter tomato sauce, jasmine rice, warm pita **20**

## GRIOT AK DIRI AK PWA (GF)

Traditional Haitian dish, plump shrimp, marinated pork chunks, rice, black bean puree, fried plantains and pikliz (spicy pickled slaw) **24**

## STIR FRY (V)

Rice, snap peas, peppers, onions, broccolini, water chestnuts, carrots, baby corn, spicy Thai peanut sauce **18**

## MAC N CHEESE (VG)

Cavatappi pasta, Cabot cheese sauce, seasoned crumbs **16**

**Add: Lobster 12 Buffalo Chicken 5 Bacon 3**

## FISH & CHIPS

Fresh fried haddock, fries, coleslaw **20**

## AHI TUNA BOWL\*

Sushi rice, edamame, grape tomatoes, cucumber, avocado, marcona almonds, seaweed salad, pickled ginger, sweet soy syrup **18**

## BAKED HADDOCK

Buttered panko crumbs, Jasmine rice, fresh vegetable **26**

## NEW ENGLAND SEAFOOD BAKE

Fresh haddock, sea scallops, shrimp, lobster, sherry cream, lemon butter crumbs, rice, fresh vegetable **34**

## DAYBOAT SCALLOPS

Wild mushroom raviolis, fresh spinach, oven roasted tomatoes, brown butter sage sauce **36**

## SWEET POTATO CHILI (V)

Quinoa, black beans, crispy tortilla strips, scallions **14**  
**Add cheese 2 Add vegan parmesan 3**

## VEGAN BOLOGNESE (V)

Farro, mirepoix, button, shitake and king oyster mushrooms, truffle oil, vegan parmesan **18**

## BOLOGNESE

Fresh tagliatelle pasta, veal, pork and beef meat sauce, splash of cream, parmesan **26**

## MOROCCAN LAMB SHANKS

Slow braise, cous cous, carrots, golden raisins, dates, slivered almonds **26**

## STEAK TIPS\* (GF)

Soy-citrus marinade, mashed potato, fresh vegetable **28**

## BEEF SHORT RIBS (GF)

House demi glace, mashed potato, fresh vegetable **36**

**(G) - Gluten Free (V) - Vegan (VG) - Vegetarian**

A 20% service charge may be added to parties requesting separate checks or groups of 6 or more.

A 3% non cash payment will be assessed to your bill.

Want to buy the cooks a cold one after their shift? \$10 added to your bill gets it done!

We do not have a designated fryer for fried items that are naturally gluten free so please notify your server to your sensitivity.

Before placing your, inform your server if a person in your party has a food allergy.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# WHITE WINE

	GLS	BTL
<b>CAPOSALDO PROSECCO, ITALY</b>	<b>9</b>	<b>-</b>
Aromas are fruity with citrus, green apple & acacia flowers; pleasant acidity freshness & full body.		
<b>BARTENURA MOSCATO, ITALY</b>	<b>9.5</b>	<b>36</b>
Slightly effervescent with notes of wildflowers, ripe melons, & honey followed by pear, nectarines & apricot.		
<b>BONTERRA SAUVIGNON BLANC, CALIFORNIA</b>	<b>8.5</b>	<b>32</b>
Flavors of grapefruit, lime zest & grass that closes with flavors of melon & a nice tart finish.		
<b>KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND</b>	<b>9</b>	<b>34</b>
Flavors of grapefruit, citrus, pear, lime & juniper.		
<b>BANFI SAN ANGELO PINOT GRIGIO, ITALY</b>	<b>10</b>	<b>38</b>
Fresh bouquet with notes of pear, peach, anise & honey, leading to a fruity, crisp, refreshing finish.		
<b>DELOACH ESTATE CHARDONNAY, CALIFORNIA</b>	<b>8</b>	<b>30</b>
Tropical Flavors of pineapple, papaya, & mango with a long finish that compliments a wide variety of cuisines		
<b>SONOMA-CUTRER CHARDONNAY, RUSSIAN RIVER VALLEY</b>	<b>12.5</b>	<b>48</b>
Aromas of Fuji apple, fresh roses, lime, lemon blossom & nectarine, complemented by touches of nougat & baking spices.		
<b>SIMI CHARDONNAY, SONOMA</b>	<b>11</b>	<b>42</b>
Expressive notes of baked apples, spritz of citrus & a touch of shortbread.		

# DESSERT

## TIRAMISU GELATO

Lady fingers and coffee syrup

## SEA SALT CARAMEL CHEESECAKE

Hershey's caramel sauce

## FLOURLESS CHOCOLATE TORTE (GF)

Raspberry sauce & whipped cream

## VEGAN RASPBERRY-BLUEBERRY CAKE (V)

From Nate's Vegan Cakes, oatmilk vanilla gelato

# RED WINE

	GLS	BTL
<b>RUFFINO SPARKLING ROSE</b>	<b>9</b>	<b>34</b>
Fresh & fragrant with notes of strawberry & hints of rose petals.		
<b>FIRESTEED PINOT NOIR, OREGON</b>	<b>10</b>	<b>38</b>
Aromas of supple red cherries & mocha with a hint of maple syrup.		
<b>MEIOMI PINOT NOIR, CALIFORNIA</b>	<b>11</b>	<b>42</b>
Aromas & flavors of strawberry, dark cherry, jam, blackberry & boysenberry with mocha, vanilla & toasty oak notes.		
<b>BANFI CHIANTI CLASSICO RISERVA, TOSCANA ITALY</b>	<b>11.5</b>	<b>44</b>
Notes of plum, blackberry jam, & spicy hints of liquorice, vanilla & leather.		
<b>BODEGA NORTON RSV MALBEC, MENDOZA</b>	<b>9</b>	<b>34</b>
An expressive wine with ripe black fruits, violets, spices & tobacco.		
<b>B.R. COHN SILVER LABEL CABERNET SAUVIGNON, SONOMA</b>	<b>11</b>	<b>42</b>
Aromas of cassis, black cherry, mint, that combine with a bouquet of oak, anise & warm vanilla.		
<b>OBERON CABERNET SAUVIGNON, CALIFORNIA</b>	<b>15.5</b>	<b>60</b>
Supple silky tannins & vibrant black cherry, candied blackberry & spices with a hint of coffee & dark chocolate.		
<b>THE PRISONER RED BLEND, CALIFORNIA</b>	<b>80</b>	
A blend of Zinfandel, Cabernet Sauvignon, Petit Syrah & Charbono. Wildly feral on the nose with rich dark baked fruits, chocolate & vanilla.		
<b>RAYMOND CABERNET, NAPA</b>	<b>100</b>	
Baked plum, blueberry & elderberry flavors which coat the palate delightfully.		

## STRAWBERRY SHORTCAKE

Fresh sweet strawberries, angel food cake, whipped cream

## CHURROS

Powdered cinnamon sugar, chocolate sauce, Benton's maple syrup

## MIKE'S DEEP DISH KEY LIME PIE

A four time national champion with no fillers & no preservatives