

STARTERS SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER, bowl- 8

FRENCH ONION SOUP-9

DAILY VEGETARIAN SOUP -6

MAPLE CHILI FRIED BRUSSEL SPROUTS

maple dijon mustard dip- 12

FRIED CALAMARI

house made marinara sauce, cherry peppers -14

CRAB CAKE

pan fried, lettuces, seed mustard aioli - 14

ASPARAGUS & CHEDDAR QUICHE

apple mixed greens & walnut salad, - 14

COBB SALAD

organic lettuces, grilled chicken, bacon, tomato, boiled egg, avocado, blue cheese, red wine vinaigrette - 14

KALE CAESAR

organic kale, parmesan, croutons, house made Caesar dressing- 9

SALT ROASTED BEETS

apples, walnuts, lettuces, feta, maple citrus vinaigrette - 12

ADD PROTEINS – Grilled chicken breast -7 Grilled jumbo shrimp- 8 Grilled salmon - 12

Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients

BURGERS & SANDWICHES

*Served with house made French Fries or Slaw, Potato Chips or Sweet Potato Fries (add \$1)

VERMONT BURGER

VT beef, Cabot cheddar, thick cut bacon, crispy onions, maple BBQ sauce, lettuce, tomato, pickles. toasted brioche roll –16

BACON MUSHROOM SWISS BURGER

VT beef, Sauteed mushrooms, thick cut bacon, Swiss cheese, lettuce, tomato, pickles – 16

DOUBLE SMASH BURGER

Two VT beef patties with American Cheese, our burger sauce, lettuce, tomato, pickles on toasted potato roll – 16

CLASSIC CHEESEBURGER

VT beef, choice of American, Swiss, cheddar, blue cheese, lettuce, tomato, pickles. – 15

GRILLED PESTO CHICKEN

basil pesto, sharp cheddar, lettuce, tomato, pickles – 12

PORTABELLO MUSHROOM BURGER

basil pesto, Cabot Sharp cheddar. – 12

CRABCAKE BURGER

house made crabcake, burger sauce, lettuce, tomato, pickles– 15

MAPLE BBQ PULLED PORK

Slow roasted pork with maple BBQ sauce, lettuce tomato, pickles – 12

CLASSIC BLT

Thick cut bacon, tomatoes, green leaf lettuce, light mayo on toasted white. - 12

RUEBEN

Pastrami, sauerkraut, Swiss cheese, house made rye, burger sauce – 12

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LUNCH SPECIALS

FISH & CHIPS

Fresh haddock in beer batter, house made fries, slaw, tartar sauce –21

PAN ROASTED FAROE ISLAND SALMON

lemon caper parsley butter, sauteed spinach, basmati rice - 23

BEER BATTER FRIED FRESH SEA SCALLOPS

House made slaw and French fries 24

IRISH LAMB STEW

Fork tender lamb carrots, parsnips & onions potatoes, house made rye bread -22

STEAK FRITES

Two 3 oz. grilled beef tenderloin medallions, garlic herb butter and house made fries - 26

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