

Appetizers

Stuffed Mushrooms 16

with sausage and red pepper

Fried Mac n Cheese Bites 14

smoked gouda and bacon mac n cheese

Homemade Fried Mozzarella 14

choice of house marinara or melba sauce

Lobster Pot Pie 25

lobster, shrimp and scallops in a brandy cream baked under a puff pastry

Chipotle Chicken Tacos 16

crispy chicken, cheddar, bacon, tomato, shredded lettuce and chipotle ranch

Artichoke and Spinach Dip 16

house made with toasted corn tortilla chips

Boneless Wings 15

lightly dusted and fried, choice of sauce, bleu cheese and celery

MILD|MED|HOT|GARLIC PARM|BBQ

Fried Calamari 19

with fried banana peppers and sweet thai chili

Bacon Jam Scallops 23

pan seared sea scallops, bacon jam

Apple Cider Brussels 17

apple cider maple glaze, candied pecans, smoked bacon crumbles

Crab Cakes 21

petite salad, house made remoulade

Deconstructed Clams Casino 22

littlenecks in a broth of white wine, diced peppers, onion, bacon and butter, crispy seasoned panko


Emma Jayne's

Soups & Salads

CHICKEN +6 / SHRIMP +8 / SALMON +10 /
STEAK +1.5 / TEMPEH +7

Soup du Jour cup 5 bowl 9

French Onion 8

House Salad/Caesar Salad sm 7/ lg 12

Salad 410 18

mixed greens, roasted red peppers, artichoke hearts, fresh mozzarella, tomato, cucumber, black olives, balsamic vinaigrette

Wedge Salad 13

iceberg wedge, diced tomato, crumbled bacon, red onion, bleu cheese dressing, balsamic glaze

Roasted Root Salad 19

mixed greens, chopped romaine lettuce, roasted carrots, parsnip, rutabaga, beets, crumbled bleu cheese, toasted walnuts, honey turmeric dressing

Pear Salad 18

mixed greens, baby spinach, grilled pears, baby brie, dried cranberries, candied pecans, apple cider vinaigrette

Chopped Salad 18

shaved brussels, iceberg, walnuts, sweetened cranberries, apples, white cheddar, honey dijon vinaigrette

Sandwiches

Served with mac salad and a pickle.
Substitute fries for \$2 || Gluten Free Bun +3

Chipotle Ranch Chicken Sandwich 16

grilled chicken, bacon, cheddar, chipotle ranch, lettuce and tomato on a brioche bun

Apple Butter Chicken 19

grilled chicken, house apple butter, bacon, brie, hydro bibb, brioche bun

The Rachel 17

turkey, coleslaw, Russian, Swiss on grilled marble rye.

Focaccia Turkey BLT 18

Roasted Turkey, apple sage focaccia, lettuce, tomato, bacon, cheddar, cranberry mayo

Chicken Salad Sandwich 14

with grapes & candied pecans on a toasted brioche bun with lettuce and tomato.

Prime Rib Reuben 20

shaved prime rib, caramelized onions, swiss and horseradish mayo on grilled marble rye

Short Rib French Dip 19

caramelized onions and melted swiss, au jus

Whiskey Mushroom Kobe 19

8 oz WAGYU,, whiskey glaze, sauteed mushrooms, swiss, lettuce, tomato and onion

Bacon Jam Burger 19

8 oz WAGYU, bacon jam, chipotle ranch, crispy onions, lettuce, brioche bun

Pretzel Pub Burger 20

8 oz WAGYU, beer cheese sauce, crispy onion straws, house made pretzel bun, lettuce and tomato

Eggplant Burger 15

Egg battered eggplant, roasted red peppers, fresh mozzarella, arugula and roasted garlic aioli on a brioche bun

Entrees

GLUTEN FREE PASTA +5

Chicken & Sausage A La Vodka 21

with sweet onion in a vodka cream sauce tossed with penne

Chicken Parmesan 19

hand breaded, fried, baked with marinara and mozzarella. Served with penne

Eggplant Parmesan 17

egg battered and baked with marinara and mozzarella. Served with penne

Veal Parmesan 28

hand breaded, fried, baked with marinara and mozzarella. Served with penne

Emma's Chicken Pasta 22

with wild mushrooms and prosciutto in a creamy sage and ricotta sauce with baby spinach, fresh tagliatelle and grilled chicken

Southern Fried Chicken 25

served with mac n cheese, potato du jour and fresh vegetable

Pasta and Meatballs 23

house marinara, baked burrata, fresh tagliatelle, garlic bread

Aunt Renee's Gnocchi 25

roasted root vegetables, butternut squash, sweet potato, spinach, potato gnocchi, maple sage butter
add chicken +6

Buffalo Chicken Mac 21

crispy fried chicken, smoked gouda and cheddar cheese sauce, bleu cheese crumbles, tossed with penne

Harvest Chicken 25

slow roasted split half chicken, house made apple butter, sweet potato puree and vegetable du jour



SIGNIFIES GLUTEN FREE ITEM

Seafood

New England Seafood Bake 38

lobster, scallops and shrimp baked in a sherry butter sauce with breadcrumb. Served with potato and vegetable du jour

Seafood Risotto 35

sauteed shrimp and scallops in a creamy roasted red pepper and broccoli risotto topped with grilled salmon

Crab Stuffed Haddock 26

with lobster cream sauce, potato and vegetable du jour

Brown Butter Scallops 24

seared sea scallops, brown butter sauce, capers, jasmine rice, vegetable du jour

Fish n' Chips 25

beer battered haddock, french fries, slaw, tartar sauce

Pecan Crusted Salmon 31

sweet potato puree, quinoa and wild rice with tomato, feta and spinach, cider glaze

Tavern Fare

Steak Frites 28

sliced NY strip steak, chimichurri, parmesan truffle fries

Hearty Grain Bowl 18

quinoa, wild rice, brussels sprouts, butternut squash, spinach, toasted walnuts, roasted beets, spinach, bleu cheese crumbles, cider glaze
Tempeh +7 / chicken +6 / shrimp +8

Prosciutto Flatbread 15

rosemary white bean puree, asiago, arugula, red onion, crispy prosciutto

French Onion Sliders 18

shredded short rib, swiss, caramelized onions, french onion au jus, side fries