



Appetizers

Stuffed Mushrooms 16

with sausage and red pepper

Fried Mac n Cheese Bites 15

smoked gouda and bacon mac n cheese

Homemade Fried Mozzarella 16

choice of house marinara or melba sauce

Bacon Jam Brussels 17

whole grain mustard glaze, bacon jam, pickled red onion

Chipotle Chicken Tacos 16

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

Crab Cakes 24

petite salad, avocado, bacon aioli

Artichoke and Spinach Dip 18

with toasted corn tortilla chips

Lobster Pot Pie 26

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

Boneless Wings 17

lightly dusted and fried, choice of sauce, bleu cheese and celery
MILD | MED | HOT | GARLIC PARM | BBQ

Island Fusion Scallops 23

lightly blackened scallops, pineapple chutney, Thai chili aioli, pickled red onion

Fried Calamari 20

with banana peppers and sweet thai chili

Summer Clams 22

littlenecks, crumbled sausage, roasted corn, bacon, roasted garlic, seasonal ale

Burgers

Served with choice of mac salad or fries and a pickle
Gluten Free Bun +3

Whiskey Mushroom 20

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

Bacon Jam Burger 21

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

Pretzel Pub Burger 22

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

Eggplant Burger 17

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

Soups & Salads

CHICKEN +6 / SHRIMP +8 / TUNA +12
TEMPEH +7 SALMON +10 / STEAK +15

Soup du Jour cup 5 bowl 9

French Onion 9

House Salad/Caesar Salad sm 7/ lg 12

Wedge Salad 13

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

Strawberry Burrata Salad 20

white balsamic macerated strawberries over a salad of arugula, candied pecans, fresh basil, shredded burrata, red onion, evoo, balsamic glaze

Chopped Salad 18

iceberg, romaine, roasted corn, avocado, bacon, grape tomato, cucumber, carrot, cojita cheese, cilantro lime ranch

Asian Salad 18

mixed greens, mandarin oranges, shredded carrots, cucumber, snap peas, crispy chow mein noodles, sesame ginger dressing

Salad 410 18

mixed greens, roasted red peppers, artichoke hearts, fresh mozzarella, tomato, cucumber, shredded carrots balsamic vinaigrette

Sandwiches

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

Chipotle Ranch Chicken Sandwich 17

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

Focaccia Turkey BLT 18

Roasted Turkey, tomato basil focaccia, lettuce, tomato, bacon, cheddar, roasted garlic aioli

Prime Rib Reuben 21

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

Hot Honey Chicken 19

southern fried chicken breast, bacon, cheddar, hydro bibb, tomato, brioche bun

Short Rib French Dip 20

caramelized onions and melted swiss on rosemary ciabatta, au jus

More Bread Please!!

If your complimentary bread wasn't enough, request more at \$3 per loaf.

Italian

GLUTEN FREE PASTA +5

Aunt Renee's Gnocchi 26
crispy gnocchi, asparagus, peas, spinach,
lemon parmesan broth
ADD CHICKEN +6

Chicken & Sausage A La Vodka 28
with sweet onion in a vodka cream sauce
tossed with penne

Chicken Parmesan 27
hand breaded, fried, baked with marinara
and mozzarella. Served with penne
SORRENTO +3

Eggplant Parmesan 24
egg battered and baked with marinara and
mozzarella. Served with penne

Veal Parmesan 29
hand breaded, fried, baked with marinara
and mozzarella. Served with penne
SORRENTO +3


Emma's Chicken Pasta 29
with wild mushrooms and prosciutto in a
creamy sage and ricotta sauce with baby
spinach, fresh tagliatelle and grilled chicken

Linguine with Clam Sauce 29
your choice of red or white with whole and
chopped clams

Pasta and Meatballs 23
house marinara and meatballs, baked
burrata, fresh tagliatelle, garlic bread

Lobster Ravioli 37
roasted corn, grape tomato, tarragon
brown butter, sauteed shrimp

Comfort Cuisine

Braised Short Rib  34
black garlic and caramelized onion demi,
potato and vegetable du jour

Mac N' Cheese Stuffed Meatloaf 26
wrapped in bacon and topped with a
roasted garlic tomato demi, with potato and
vegetable du jour

Southern Fried Chicken 26
served with mac n cheese, potato du jour
and fresh vegetable


Philly Cheesesteak Skillet 27
shaved prime rib, cheddar and provolone
mac and cheese, peppers and onions




SIGNIFIES GLUTEN FREE ITEM


Surf

New England Seafood Bake 38
lobster, scallops and shrimp baked in a
sherry butter sauce with breadcrumb.
Served with potato and vegetable du jour

Lightly Blackened Salmon  33
pico de gallo, cilantro lime crema, jasmine
rice, vegetable du jour

Seafood Risotto  36
sauteed shrimp and scallops in a creamy
roasted red pepper and broccoli risotto
topped with grilled salmon

Crab Stuffed Haddock 36
with lobster cream sauce, potato and
vegetable du jour

Brown Butter Scallops  35
seared sea scallops, brown butter sauce,
capers, jasmine rice, vegetable du jour

Fish n' Chips 26
beer battered haddock, french fries, slaw,
tartar sauce


Turf

Gorgonzola Crusted NY Strip 32
with potato and vegetable du jour

Filet Mignon  42
center cut filet, balsamic onion jam, potato
and vegetable du jour

Avocado Chicken Bruschetta  27
grilled chicken breast, bruschetta
pomodoro, avocado, bacon aioli, potato
and vegetable du jour

Tavern Fare

Street Corn Bowl  22
fried jasmine rice, black beans, roasted corn,
avocado, pickled red onion, cilantro, cotija
cheese, lime elote aioli
Tempeh +7 / chicken +6 / shrimp +8

Margherita Flatbread 17
diced tomato, basil, fresh mozzarella, whole
milk mozzarella, balsamic reduction

French Onion Sliders 18
shredded short rib, swiss, caramelized
onions, french onion au jus, side of fries

Steak Frites 28
sliced NY strip steak, chimichurri, parmesan
truffle fries

Yakitori Beef Skewers 22
tenderloin tips over jasmine rice