

## Starters

**Marinated Olives \$4**      **Candied Pecans & Walnuts \$4**

**Lobster Fritters** Maine lobster meat, field greens, roasted garlic aioli **\$9**

**Daily Soup** cup of rotating house-made soup **\$5**

**Dry Rubbed Sriracha Chicken Wings** house-made bleu cheese dressing, cucumber **\$8**

**Queso Fresco** grilled queso fresco, field greens, sweet tomato jam **\$8**

**Cajun Spiced Fried Cauliflower** field greens, honey-lemon yogurt sauce **\$7**

**Pulled Short Rib Slider** Swiss cheese, jus, sweet roll **\$2/slider**

**Grilled Shrimp Skewers** roasted tomato & horseradish puree **\$9**

**Hot Cheese Dip** house-made beer bread, field greens **\$7**

**Olive Tapenade** fresh herbs & lemon, grilled sourdough crostinis **\$7**

## Salads

**Baby Spinach** apples, toasted pecan encrusted goat cheese, bacon-brown sugar vinaigrette **\$8**

**Romaine** aged parmesan, grilled sourdough crostini, roasted garlic vinaigrette **\$8**

**Field Greens** toasted walnuts, feta, dried cranberries, balsamic vinaigrette **\$8**

**Salad Additions:** Chicken **\$6** Shrimp **\$8** Salmon **\$8** Tofu **\$5** Haddock Cake **\$8**

## Mains

**Crispy Haddock Cake** house-made cole slaw, chipotle remoulade **single \$9/double \$18**

**Roasted Pork Tenderloin** five spice rub, sweet potato mashed, braised kale, apple cider gastrique **\$17**

**Grilled Cheese** Swiss, candied bacon, stone ground mustard, slaw, house pickles sourdough **\$10**

**Fish & Chips** beer battered Maine haddock, hand-cut fries, house-made tartar sauce **\$16**

**Roasted Vegetable Sandwich** mixed roasted vegetables, provolone cheese, garlic aioli, ciabatta roll **\$10**

**Beer Braised Beef Short Rib** mashed potatoes, crispy Brussels sprouts, spicy gochujang-soy glaze **\$16**

**8oz Grilled Burger** bacon-onion jam, cheddar cheese, toasted onion roll, hand-cut fries **\$12**

**Crispy Cornmeal Dusted Fried Tofu** sautéed spinach, tri-color quinoa, red wine cranberry sauce **\$13**

**Marinated Chicken Sandwich** sriracha mayo, cheddar cheese, hand-cut fries **\$10** + bacon-onion jam **\$1**

**Farfalle** spicy Italian sausage, grilled red peppers, baby spinach, aged parmesan, garlic butter **\$15**

**Goat Cheese & Panko Encrusted Salmon** mashed potatoes, braised kale, sweet apple compote **\$17**

## Sides

mashed potatoes \* sautéed spinach \* hand-cut fries \* cole slaw  
tri-color quinoa \* crispy Brussels sprouts \* braised kale \* mashed sweet potatoes

**\$4**