

Salads

Mixed Greens Salad VG,GF

Local greens, cucumber, matchstick carrots & balsamic vinaigrette. \$6.50/\$11.95

Mediterranean Salad V

Local greens, cucumber, roasted tomatoes, kalamata olives, naan bread, feta & greek vinaigrette. \$14.95

Roasted Beet Salad V,GF

Roasted sliced beets, herbed feta, caramelized onions, roasted red pepers, garlic & chive vinaigrette. \$11.95

Shareables

Truffle Fries GF

House fries tossed in white truffle oil, parmesean cheese, fresh parsley & garlic, served with rosemary aioli. \$11.95

New Orleans BBQ Shrimp

Jumbo tiger shrimp sauteed in house made sauce with fresh lemon and charred bread \$13.95

Fried Brussels V,GF

Crispy brussels sprouts, herb feta cheese, basil pesto. \$12.50

Grilled Bruschetta V

Char grilled focaccia, roma tomato, fresh basil, extra virgin olive oil, garlic, fresh mozzarella, balsamic reduction \$10.95

Fried Calamari

Hand battered calamari fried served with chipotle orange aioli & pomodoro sauce for dipping. \$16.50

Crab Cakes

Maryland style lump crab cakes, seasonal field greens & lemon garlic aioli. \$14.95

Hand Battered Boneless Wings

House boneless wings tossed in your choice of sauce & served with bleu cheese or ranch. (Buffalo, Honey BBQ or Honey Mustard) \$10.95

Burgers

Burgers cooked to order to temp with a pickle spear & choice of side: House fries, cole slaw & mixed green salad. Onion Rings +\$2 GF rolls available.

Pub Burger

Brioche roll, NY cheddar, hickory bacon, lettuce, roma tomato, red onion & mayo. \$17.50

Cowboy Burger

Half pound burger, NY cheddar, onion ring, BBQ sauce, lettuce, roma tomato \$17.95

Chicken Caprese Sandwich

Marinated grilled chicken breast, fresh mozzarella, roma tomato, extra virgin olive oil, fresh basil,pesto aioli, grilled focaccia \$17.95

Beyond Mushroom Swiss Burger V

Guiness glazed Beyond Meat Burger topped with sauteed mushrooms, swiss cheese, local greens & roma tomato served on a brioche roll. \$17.50 (remove cheese & sub bun to make this vegan)

Baskets & Bowls

Baskets are served with a pickle spear & choice of side: House fries, cole slaw & mixed green salad. Bowls are served a-la-carte.

Fried Haddock Sandwich

Beer battered haddock served on a house roll with house fries, cole slaw & tartar sauce. \$18.95

Blackened Mahi Sandwich

Seared spicy mahi filet served on a Tom Cat Bakery brioche roll, topped with smashed avocado, cucumber ranch & corn relish. \$19.50

Grilled Lamb Gyro

Grilled Naan bread stuffed with lamb strips, cucumber, roma tomato, red onion, feta & tzatziki. \$17.50

Superfood Bowl VG,GF

Quinoa, roasted beets, spinach, avocado, roasted corn, marinated tomatoes, hard cider vinaigrette \$17.50 Add marinated chicken +4, Add blackened Mahi +7