

# SLIDERS

## \*ALL BEEF SLIDERS

Local New England Grass-Fed Farms patties topped with caramelized onions, truffle aioli and melted Brie, served with crispy house fries and a side of rosemary ketchup. \$13.50

## PORK BELLY SLIDERS

Tender Soy Braised Pork Belly with hoisin glaze, spicy aioli, cilantro and Asian pickled veggies served with crispy house fries. \$13.00

## BOURBON BBQ SLIDERS

Local New England Grass-Fed patties in Juan's Kentucky Bourbon BBQ glaze with pimento cheese, lettuce, ripe tomato, buttermilk onions, cheddar cheese & pickles served with crispy house fries. \$13.50

# BURGERS & SANDWICHES

\*All burgers & sandwiches served on a fresh brioche bun with your choice of French fries, our spicy mustard slaw or sautéed vegetables of the day. \*Burgers cooked to order.

★ Grilled chicken and tofu patties available for substitution. ★

## \*THE BONDI

Local New England Grass-Fed Farms all beef patty topped with a fried egg, muenster cheese, iceberg, ripe tomato, pickled beetroot, creamy mustard aioli and spicy ketchup. \$15

## I DREAM OF FALAFEL

Our vegetarian Falafel wrap on a grilled flour tortilla with housemade white bean hummus, tomato, lettuce, fresh sprouts, red onion and cucumber as well as our mint tatziki. \$14.50

## F.G.T. PANINI

On ciabatta with pimento cheese, shaved iceberg, buttermilk ranch, red onion and house pickles. \$14.50 add bacon \$1

## \*THE BIG TUNA

A seared yellowfin tuna burger ground in-house with our zesty bok choy slaw, soy ginger glaze and siracha aioli. Served on a fresh brioche bun or over a bed of lemon dressed greens. \$16

## THE WOODSMAN

A grilled Fossil Farms all natural Venison burger with our herbed goat cheese spread, wild mushroom medley, grilled tomato, red onion and crispy bacon. \$17.50

## GRILLED CHEESE ON TEXAS TOAST

Old School style with our blend of 3 cheeses on locally baked bread with a side of grainy mustard aioli. \$11 Add bacon \$1, Add tomato \$1

## \*THE CLASSIC

Local New England Grass-Fed Farms all beef patty topped with housemade lime pickles, iceberg, fresh tomato, sliced red onion, your choice of cheese and our grainy mustard aioli. \$13 Add bacon \$1, Add a fried egg +\$1.50

## \*YO MAMA'S BURGER

Local New England Grass-Fed Farms all beef patty with crispy bacon, iceberg, fresh tomato, housemade mayo, white onion, and creamy New England peanut butter. \$14.50

## GET HIM TO THE GREEK

A housemade turkey burger made Mediterranean style with Nicoise olives, feta cheese and fresh spinach topped with red onion, ripe tomato, cucumber, shredded lettuce and mint tatziki on a brioche bun. \$15 Add a fried egg +\$1.50

## GONE HOGGIN

A tender slow cooked pulled pork sandwich on a fresh brioche bun topped with house made BBQ sauce, melted cheddar and our spicy mustard slaw. \$14 Add a side of Guinness cheese sauce \$1.50

## BIG EASY PO BOY WRAP

Crispy shrimp or Tofu with bacon, ripe tomato, red onion, shredded iceberg and our siracha aioli, wrapped in a grilled flour tortilla. \$14.50

## PUB BURGER

We salute the almighty big mac with a Local New England Grass-Fed Farms all beef patty with our secret pub seasoning, shaved romaine, chopped Spanish onion, ripe tomato, pub sauce and muenster cheese on a brioche bun.

Comes with French fries. \$11

Add a 2nd patty to make it full Big Mac style +\$4

Add bacon +\$1, Add a fried egg +\$1.50

**Our system will accommodate splitting checks up to 4 ways, please advise your server prior to ordering.**

# ENTREES

\*ASK YOUR SERVER ABOUT OUR WEEKEND LOCAL FISH SPECIAL. Mkt \$

## BIG HOSS PORK CHOP

Jumbo bone-in pork chop with grilled zucchini & local squash and our country creamed corn. \$28

## FRIED CHICKEN AND WAFFLES

With our thick Belgium waffle, housemade pork sausage, local butter, country gravy and real Vermont maple syrup. \$19

## \*CREOLE BUFFALO SALMON

Pan-seared fresh Canadian Salmon with our Southern style dirty rice, drunken collard greens and housemade Buffalo Beurre Blanc. \$25

## THE COWBOY KILLER\*

Grilled 14 oz. Ribeye steak with roasted cauliflower and a truffled vinaigrette mixed greens salad with Parmigiano Reggiano. \$33

## DOWN-HOME SHRIMP & GRITS

Our cheesy charred poblano grits with zesty Creole jumbo shrimp and drunken collards. \$23

## DUCK SUGO

Housemade butternut squash gnocchi with slow cooked duck sugo, shaved pecorino, seasonal mushrooms and toasted hazelnuts. \$23

## SEARED AHI TUNA

Seared rare over our coconut ginger rice with a pineapple & radish relish. \$25

## STATLER CHICKEN

Roasted and seared served with lemon dressed arugula, fingerling potatoes, charred tomatoes, RI mushrooms and Marsala gravy. \$26

## BBQ PORK SHOULDER MAC N' CHEESE

With our Guinness mac n' cheese, zesty BBQ sauce, fresh scallions and crispy onions. \$19

## WHARF FISH AND CHIPS

Cisco's Grey Lady Witbier beer battered local cod served with crispy house fries tossed in sea salt and spices, our zesty mustard slaw and a side of housemade tartar sauce. \$18

## MARGHERITA PIZZA

Our thin crust individual margherita pizza with housemade tomato basil sauce, fresh milk and shredded mozzarella, shaved basil and chili flake. \$14

# SIDES

## BRUSSELS SPROUTS

Caramelized Brussels sprouts with fresh herbs, garlic, white wine, sea salt and our dijon beurre blanc. \$6

## CHARRED CAULIFLOWER

Cast Iron charred cauliflower with shaved prosciutto, Fresno chilis, Spanish aioli and toasted pepitas. \$6

## MAC N' CHEESE

Smokey bleu cheese mac n' cheese with four cheeses and Ritz cracker crust. \$6

## DIRTY RICE

Our southern style rice with pork, chicken and beef in Creole spices and diced veggies. \$6

## DRUNKEN COLLARDS

Country Collards cooked in Omission Breweries Gluten Free Pale Ale with bacon, creole spices and veggies. \$6

## BASKET OF FRIES \$3.50

• *Please inform your server of any food related allergies prior to ordering.*

\*These items are raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.