

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

*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

F.G.T. PANINI

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

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

*SALMON BLT

A blackened fresh Canadian Salmon fillet in our house cajun rub wrapped in a grilled flour tortilla with lettuce, ripe tomato, red onion, crispy bacon and our siracha aioli. \$18

*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 Add a fried egg +\$1.50

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 tzatziki 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 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

PUB WIENER

This 1/4 pound beef and pork dog from our friends in Lynn, MA is the real deal! Served on a locally baked bun with our charred tomato relish, a side of mustard aioli and crispy tater tots. \$12

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

ENTREES

FRIED CHICKEN AND WAFFLES

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

BBQ PORK SHOULDER MAC N' CHEESE

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

DOWN-HOME SHRIMP & GRITS

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

MARGHERITA PIZZA

Our thin crust individual margherita pizza with housemade tomato basil sauce, fresh milk and shredded mozzarella, shaved basil and chili flake. \$13.50

LIVE MUSIC

**FRIDAY & SATURDAY NIGHTS
AS WELL AS SUNDAY AFTERNOONS!
SEE WEBSITE FOR MUSIC CALENDAR.**

OPEN MIC

EVERY TUESDAY 8PM - 11PM



**ASK YOUR SERVER
ABOUT OUR AVAILABLE
VEGETARIAN OR GLUTEN-FREE OPTIONS!**

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