

ME NU

STARTERS

CRAB CAKES

Jumbo lump crab, arugula, roasted red pepper aioli 14

Steamed Mussels

Fresh mussels steamed in a white wine and parsley-garlic butter broth with tomatoes and jalapeno bacon 16

PRETZEL BITES

Béchamel, honey mustard 13

SOUTHERN FRIED CALAMARI

Cherry Pepper Aioli 14

CRISPY BRUSSEL SPROUTS

Tossed in a soy-ginger glaze 13

SPINACH AND ARTICHOKE DIP

Three cheese blend, baby spinach, artichoke hearts, tricolor tortilla chips 15

STEAK TIP NACHOS

Sauteed beef tips, melted cheddar jack, black bean-tomato relish, side of cilantro-avocado aioli 16

JUMBO COCONUT SHRIMP

Four jumbo coconut encrusted shrimp, side of orange-horseradish sauce 16

BUFFALO WINGS

With carrots, celery, side of house-made bleu cheese dressing 14

Burrata

Creamy burrata, tomatoes, arugula, pesto, walnuts, balsamic glaze, toasted sourdough pieces 14

CHICKEN QUESADILLA

Diced chicken, cheddar jack, black bean-tomato relish, side cilantro-avocado aioli 15

Cheese Stix

Baked halloumi, raspberry Compote 12

SOUPS

NEW ENGLAND CLAM CHOWDA

Creamy chowder, clams, potatoes, celery, bacon, crock 11

PUB CHILI

Ground Niman Ranch beef, red beans, tomatoes, crock 10
Add Sour Cream and Cheddar +2

Soup Of The Day

Check out our daily soup. Ask or see specials for current offerings

SALADS

SOUTHWEST BLACK BEAN

Roasted tomatoes, avocado, gorgonzola, onion, arugula, tortilla strips, cajun seasoning, white balsamic-chipotle vinaigrette 17

POACHED PEAR

Poached pears, mixed greens, tomatoes, pickled onions, gorgonzola, candied walnuts, black raspberry vinaigrette 16

MEDITERRANEAN

Arugula, green beans, kalamata olives, onions, roasted tomatoes, gorgonzola, grilled polenta, white balsamic-chipotle vinaigrette 17

ROASTED BEET

Arugula, roasted beets, candied walnuts, couscous, tomatoes, pickled onions, goat cheese, honey-dijon balsamic 17

CHOPPED COBB

Grilled chicken, cheddar, hard-boiled egg, avocado, tomato, smoked bacon, romaine, choice dressing 19

GARDEN SALAD

Fresh mixed greens, cucumbers, tomatoes, carrots, choice of dressing 14


CLASSIC CAESAR

Romaine, croutons, parmesan, caesar dressing 14

Dressings

-  Dijon Balsamic - House
-  Blue Cheese
- Parmesan Peppercorn
-  Honey Mustard
- Caesar
-  Oil and Vinegar

SALAD ADDS

-  Grilled Chicken Breast 6
-  Grilled Cajun Chicken Breast 6
-  Pan Seared Salmon 10
- Marinated Grilled Tenderloin 9
- Jumbo Coconut Shrimp 10
- Seared Ahi Tuna 9
- Crispy Pork Belly 6


 = Gluten Free



BETWEEN THE BREADS

Served with pub fries

Sub Sweet Potato Fries, Onion Rings or a side salad +3

 Gluten free rolls available +2.50

Add a side of slaw +2.50

IMPOSSIBLE BURGER

Plant based meatless burger, lettuce, tomato, red onion, American cheese, double mac sauce 19

PENNY LANE BURGER

Char grilled Niman Ranch burger, lettuce, tomato, brioche roll 17

BACON BURGER

Char grilled Niman Ranch burger, applewood smoked bacon, caramelized onions, melted American, brioche roll 19

BISON BURGER

Grilled bison, jalapeno bacon, cheddar, arugula, avocado aioli, toasted brioche 20

SALMON BURGER

Pickled onions, lettuce, tomato, cilantro-avocado aioli, brioche roll 18

CRAB CAKE SANDWICH

Pan fried lump crab meat, lettuce, tomato, roasted pepper aioli, brioche roll 18

BLACK BEAN & QUINOA BURGER

Lettuce, tomato, avocado, brioche roll, side of chipotle aioli 17

TURKEY PUB CLUB

Smoked turkey, applewood smoked bacon, lettuce, tomato, mayo, toasted sourdough 17

GRILLED CHICKEN

Grilled marinated chicken breast, lettuce, tomato, brioche roll, side of chipotle aioli 16

BBQ PULLED PORK

House smoked shredded pork, grilled onions, brioche roll 17

CORNED BEEF REUBEN

House corned beef, Swiss, sauerkraut, thousand Island, marbled rye 16

CRISPY BUFFALO CHICKEN

Crispy chicken tenders, hot sauce, shredded lettuce, bleu cheese dressing, whole wheat wrap 16

 = Gluten Free

ENTREES

Add a side salad with your entrée for 7
Ask our staff for our fresh daily offerings

STEAK FRITES

Grilled NY strip steak, shallot and fresh herb butter, sautéed vegetables, white truffle parmesan fries 31

STEAK AU POIVRE

Black pepper crusted sirloin, gorgonzola, mashed potatoes, sautéed vegetables, brandy cream sauce 29

BRAISED SHORT RIB CAVATELLI

Cabernet braised short rib, root vegetables, cavatelli pasta, touch of cream, parmesan 27

New England Lobster Roll

Fresh picked lobster meat, warm buttered New England roll, pub fries, coleslaw MKT

PAN SEARED SALMON

Parsnip Puree, sauteed sweet corn, peppers, root vegetables, jalapeno vinaigrette 28

POLENTA & GRILLED VEGETABLE MELT

Grilled polenta, roasted bell peppers, squash, onions, portobellos, tomatoes, cheddar, balsamic glaze 23

SMOKED BABY BACK RIBS

Half rack hickory smoked ribs, BBQ, pub fries, coleslaw 23

FISH & CHIPS

Freshly breaded and deep-fried domestic cod, pub fries, house-made coleslaw, tartar sauce 22

OVEN ROASTED CHICKEN

All natural half chicken, mashed potatoes, sautéed vegetables, lemon glaze 25

SHEPARDS PIE

Ground sirloin, sweet corn, carrots, onions, mashed potato crust, side sautéed vegetables 22

AHI TUNA NOODLE BOWL

Ahi tuna seared rare, seaweed, peppers, cucumbers, crispy brussels, carrots, udon noodles, wasabi-yuzu dressing 24

