

# Charcuterie Board

seasonal accompaniments // pickles // mustard // jam

artisan cheese (3 selections) 16

cured meats & patés (3 selections) 18

full slate 30

## STARTERS

### Bavarian Pretzel Sticks

beer cheese, house mustard 8

### Chicken Wings (GF)

bleu cheese, pickled carrot

6PC 8 | 12PC 15 | 20PC 24

choose from:

house buffalo // tangy bbq // sticky asian // buffalo bleu dry rub

### Pulled Pork Nachos (GF)

fresh tortilla chips, roasted corn salsa, nacho cheese, guacamole, cotija 15

### Seasonal Gnocchi 10

### Hummus

roasted chickpeas, garam masala, pickled vegetables, grilled naan bread 8

### PEI Mussels

narragansett lager, chorizo, garlic, fine herbs, toast point 14

### Flatbread

grilled chicken, apple butter, gorgonzola, pickled red onions, balsamic drizzle 9

### House Chips

with beer cheese 5

### Street Tacos (GF)

Pulled Pork Carnitas or Blackened Cod

corn tortilla, guacamole, roasted corn, pickled red onions, lime crème, cotija cheese, cilantro // two tacos 8 // three tacos 11

## SOUPS & SALADS

### French Onion

gruyere, swiss, wave hill bakery crouton 8

### Seasonal Soup 7

### Caesar

romaine, parmesan crisp, crouton, soft egg, anchovy 10

### Arugula

pear, goat cheese, walnuts, beets, honey balsamic vinaigrette 10

### Chopped

romaine, heirloom squash, honey crisp apples, wild mushrooms, brussel sprouts, beets, pepitas, goat cheese, apple cider vinaigrette 10

### Greens & Grains

baby kale, avocado, cranberry, sweet potato, fennel, lentils, hemp seed, pomegranate vinaigrette 9

### Cobb

chicken, pork belly, cucumbers, avocado, tomatoes, soft egg, bleu cheese, buttermilk ranch 14

### Add Protein

grilled chicken 4 // salmon\* 10 // grilled steak\* 10

## HAND HELDS

Served with Hand Cut Fries, Chips or Simply Dressed Greens

### Beef on Weck

horseradish, jus, kimmelweck roll 14

### Grilled Buffalo Chicken

lettuce, tomato, pickled red onion, buttermilk ranch, cheddar, ciabatta 13

### Fried Cod

old bay, lettuce, tomato, tartar sauce, brioche 13

## BURGERS

House Blend

Served on Brioche Bun with Hand Cut Fries & Pickle

or Simply Dressed Greens

Gluten Free Bun +2.5

Sweet Potato Fries +2

Avocado +3 | Farm Egg +3 | Bacon +3

### Corner Burger\*

aged cheddar, tomato, lettuce, onion, corner sauce 15

### Bourbon Bacon Burger\*

pork belly, bourbon bacon jam, cheddar cheese, crispy onions 16

### Falafel Burger

harrisa ketchup, hummus, banana peppers, lettuce, tomatoes 13

### Turkey Burger

cranberry compote, tomatoes, goat cheese, greens 14

## ENTREES

### Grilled Grass Fed Ribeye\*

fingerling potatoes, warm kale salad, bacon shallot vinaigrette, bleu cheese compound butter 39

### Hanger Steak\*

wild mushroom risotto, asparagus, bordelaise 25

### Heritage Breed Pork Shank

white bean shakshuka, braised swiss chard, fried carrots 28

### Short Rib (GF)

heirloom carrots, wild mushrooms, goat cheese, polenta 28

### Roasted (Green Circle) Chicken

orange-ricotta gnocchi, heirloom squash, brussel sprouts, wild mushrooms, chestnut puree 24

### Rohan Duck\*

sweet potato puree, root vegetable hash, huckleberry gastrique 28

### Faroe Island Salmon\* (GF)

celery root puree, fennel, mushrooms, cranberry-pomegranate reduction 26

### Sea Scallops (GF)

pork belly, wild mushrooms, squash and mushroom risotto, maple jus 28

### Mussels and Linguine

housemade linguine, garlic, white wine broth, toast point 19

### Pork Belly Mac n' Cheese

cheese sauce, pork belly, sriracha drizzle 18

### Oxtail and Pork Ragù

fresh pasta, percorino 21

## BEVERAGES

### MAINE ROOT SODA

Mexican Cola, Ginger Brew, Sasparilla, Root Beer, Mandarin Orange Natural Cane Sugar Soda 5

### San Pellagrino 6

Acqua Panna 6

### MOCKTAILS

### Cinnamon-Pomegranate Soda 5 Cranberry-Cider Mule 5

Pepsi, Diet, Mt. Dew, Sierra Mist, Ginger Ale, Tropicana Lemonade, House Brewed Iced Tea—Complimentary Refills 2.85

Please inform your server of any allergies before ordering.

Although we may serve gluten free options, we are not a gluten free kitchen (no dedicated gluten free prep surfaces)

\*Note: Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.