GREENS

HALF SALADS AVAILABLE

GARDEN GF,VT 11.50
iceberg lettuce, mixed greens, cherry tomato, cucumber, red onion, bell pepper, house italian dressing

CAESAR VT 12.50
chopped romaine hearts, garlic croutons, shaved parmesan, caesar dressing

GREEK GF,VT 13.50
iceberg lettuce, mixed greens, cherry tomato, cucumber, red onion, bell pepper, kalamata olives, feta cheese, creamy greek dressing

POPEYE VT 13.50
arugula, spinach, iceberg lettuce, cherry tomato, fresh mozzarella, carrots, shaved almonds, balsamic vinaigrette

COBB 13.50
chopped romaine hearts, hard boiled egg, bacon, avocado, cherry tomato, pickled onion, blue cheese dressing

ACCENT YOUR SALAD

grilled chicken 5 ~ steak tips 7 ~ salmon 9 ~ shrimp 8 ~ tuna salad 5
chicken salad 5 ~ buffalo chicken 6 ~ gyro meat 5 ~ crispy chicken 5

HANDHELDS

SUB, WHEAT WRAP *or* PITA

HAM & CHEESE 11.50
ROAST BEEF 12.50
CHEESEBURGER 12.50
SMOKED TURKEY 11.50
TUNA SALAD 11.50
CHICKEN SALAD 11.50
BLT 12.50
GRILLED CHICKEN 11.50

BBQ CHICKEN 12.50
grilled onions

HOT PASTRAMI 12.50
provolone, yellow mustard

ITALIAN 13.50
ham, bologna, cooked salami, genoa, provolone

BLUE 13.50
grilled chicken, ham, bacon, ranch

BUFFALO CHICKEN 12.50
blue cheese dressing

CHICKEN CAESAR WRAP 13.50
romaine hearts, croutons, parmesan, caesar dressing

BEEF *or* CHICKEN GYRO 13.50
tomatoes, onions, cucumbers, tzatziki, french fries

HUMMUS WRAP VT 12.50
lettuce, tomato, cucumber, banana pepper, carrot, oil & vinegar

MEDITERRANEAN WRAP VT 12.50
lettuce, tomato, cucumbers, banana peppers, onions, evoo, kalamata olives, feta, greek dressing

MEATBALL, EGGPLANT *or* CHICKEN PARM 12.50
marinara, provolone, parmesan cheese

STEAK & CHEESE 13.50
provolone, cheddar *or* american
mushrooms, onions, roasted peppers (+.50 each)

STEAK TIPS 15.50
mushrooms, onions, peppers, american cheese

PANINIS $12.50

served with home-style chips

TUNA MELT provolone, sliced tomato

TURKEY MELT provolone, tomato, onion, thousand island dressing

CHICKEN FAJITA mushrooms, onions, peppers, ranch

MEATBALL MELT provolone, parmesan, marinara

CAPRESE VT ripe tomato, fresh mozzarella, basil aioli

GREEK grilled chicken, feta, onions, tomatoes, greek dressing

PASTRAMI provolone, spicy mustard, red onion

APPS & SIDES

MOZZARELLA STICKS(8) VT 11.50
FRENCH FRIES VT 7.50
SWEET POTATO FRIES VT 8.50
LOADED CHEESE FRIES VT 11.50
ONION RINGS VT 8.50
SEASONED CURLY FRIES VT 8.50
GARLIC BREAD STICKS(6) VT 7.50
FRIED PICKLES VT 10.50

SPECIALTY PIZZAS

BBQ CHICKEN 15.50 / 21.50
breaded chicken, bbq sauce, cheese blend

BLT 16.50 / 23.50
bacon, lettuce, tomato, mayo, tomato sauce, cheese blend

BUFFALO CHICKEN 15.50 / 21.50
breaded chicken, buffalo sauce, cheese blend

GREEK VT 16.50 / 23.50
spinach, feta, fresh tomato, black olives, tomato sauce, cheese blend

HAWAIIAN 15.50 / 21.50
ham, pineapple, tomato sauce, cheese blend

HOUSE SPECIAL 17.50/ 24.50
hamburg, pepperoni, sausage, ham, mushrooms, onions, peppers, tomato sauce, cheese blend

MEAT LOVERS 17.50 / 24.50
meatballs, pepperoni, sausage, salami, bacon, tomato sauce, cheese blend

TOMATO BASIL VT 16.50 / 23.50
fresh tomato, basil, garlic, fresh mozzarella, tomato sauce, cheese blend

VEGGIE PIZZA VT 17.50 / 24.50
onions, peppers, broccoli, mushrooms, black olives, tomato sauce, cheese blend

FLATBREADS

CHICKEN BACON RANCH 22.50
grilled chicken, bacon, garden ranch dressing, roasted tomato, cheese blend

THE CLASSIC VT 18.50
roasted tomato, fresh basil, fresh mozzarella, evoo, cheese blend

THE FIG 21.50
prosciutto, fresh mozzarella, fig, arugula, cheese blend

TRUFFLED MUSHROOM VT 20.50
ricotta, fresh mozzarella, truffled mushrooms, garlic, oregano, cheese blend

CREATE YOUR OWN PIZZA 12.50 / 17.50

includes one cheese & one sauce base

TOPPINGS: SM $2 | LG $4

GLUTEN-FREE CRUST +$2.50

SAUCE: CLASSIC TOMATO, WHITE SAUCE, PESTO

CHEESE: CLASSIC CHEESE BLEND, RICOTTA, FRESH MOZZARELLA, FETA

VEGGIES: WHITE ONIONS, RED ONIONS, OLIVES, GREEN PEPPERS, MUSHROOMS, TOMATOES, BROCCOLI, GARLIC, JALAPENOS, SPINACH, EGGPLANT, ROASTED PEPPERS, PINEAPPLE, BANANA PEPPERS

PROTEIN: SALAMI, HAMBURGER, HAM, BACON, PEPPERONI, MEATBALL, SAUSAGE, GRILLED CHICKEN, BREADED CHICKEN, SHAVED STEAK(+$2), PROSCIUTTO(+$2), SHRIMP(+$2)

SOUTHERN FRIED CHICKEN

MAKE IT A MEAL!

add french fries, sweet potato fries *or* onion rings +$3

TENDERS & WINGS

choose your style:
TRADITIONAL *or* SOUTHERN FRIED

PICK YOUR PORTION:

3 piece 7.50
includes one sauce

5 piece 11.50
includes one sauce

7 piece 15.50
includes two sauces

10 pciece 19.50
includes three sauces

20 piece 38.50
includes four sauces

SAUCES

BBQ, BUFFALO, HONEY MUSTARD, SWEET & SOUR

SOUTHERN FRIED CHICKEN SANDWICHES

THE O.G. 9.50
lettuce, pickles, special sauce

NASHVILLE HOT CHICKEN 11.50
lettuce, house slaw, pickles, nashville hot sauce

C.B.L.T. 12.50
smoked bacon, lettuce, tomato, mayo

BBQ CHICKEN 12.50
smoked bacon, caramelized onions

SMALL PLATES

HOUSE TACOS(4) 15.50
marinated steak, corn tortilla, tomato, onion, lime, cilantro

FISH TACOS(3) 15.50
crispy haddock, flour tortilla, pickled onion, red cabbage slaw, cilantro

CHICKEN *or* STEAK QUESADILLA 15.50
cheddar cheese, yogurt, lettuce, pico de gallo, cilantro

CRISPY CAULIFLOWER BITES VT 12.50
spicy sweet chili sauce, scallions, sesame seeds

SLIDERS(3) 15.50
classic- american cheese, lettuce, tomato, special sauce
bbq- bacon, caramelized onions, bbq sauce
cali- guacamole, jalapenos, tomato

PRETZEL BITES VT 11.50
sea salt, beer cheese

PASTA

TRUFFLED MUSHROOM RAVIOLI VT 23.50
parmesan, cream sauce

CHICKEN BROCCOLI ALFREDO PENNE 22.50
grilled chicken, broccoli, alfredo sauce
substitute shrimp +$5

CREAMY CHICKEN BACON GNOCCHI 23.50
grilled chicken, bacon, cherry tomato, baby spinach, parmesan cream sauce

BAKED PENNE & MEATBALLS 22.50
marinara, fresh mozzarella, basil, parmesan

CHICKEN PARM SPAGHETTI 22.50
marinara, fresh mozzarella, basil, cheese blend

DINNER PLATES

STEAK TIPS* 24.50
mashed potatoes, sautéed broccoli

CHICKEN STIR FRY 19.50
grilled mushrooms, onions, peppers, rice pilaf

GRILLED HONEY GARLIC SALMON 26.50
whole grain couscous, thai veggie blend, hot honey garlic glaze, soy carrots & bean sprouts, sesame seeds

THE CHEESEBURGER 8oz 14.50
lettuce, tomato, onion, pickle, house special sauce, served with french fries
substitute sweet potato fries, curly fries or onion rings +$1

IMPOSSIBLE VEGGIE BURGER VT 15.50
lettuce, tomato, onion, pickle, house special sauce, served with french fries
substitute sweet potato fries, curly fries or onion rings +$1

COCKTAILS 13

GHOSTBUSTER MARGARITA
Ghost tequila, melon, triple sec, housemade sour-mix

KEY LIME PIE CRUSH
vanilla vodka, whipped vodka, coconut, lime, seltzer

PINKY JUNE
whipped vodka, strawberry puree, prosecco, splash of soda water

MAI TAI
dark rum, coconut rum, orgeat, peach, tropical juices

RASPBERRY LIME RICCI
raspberry vodka, chambord, lime, seltzer

PURPLE RAIN MARTINI
citrus vodka, lavender, limoncello

ESPRESSO MARTINI
espresso vodka, vanilla vodka, coffee liqueur, irish cream

NON-ALCOHOLIC 6

ATHLETIC BREWING RUN WILD IPA

MOCKTAILS 8

BOMAIN COLADA
coconut, pineapple, lime, simple syrup

GINGER FIZZ
ginger beer, cranberry, orange

SUNSET PUNCH
pineapple, orange, lime, simple syrup, lemon, grenadine

WHITE WINE

PINOT GRIGIO | CASALINI, ITALY 9 / 32
CHARDONNAY | LA CREMA, CALIFORNIA 12 / 44
CHARDONNAY | KENDALL JACKSON, CALIFORNIA 12 / 44
SAUVIGNON BLANC | OVERSTONE, NEW ZEALAND 10 / 36
ROSE | LA CREMA, CALIFORNIA 10 / 36
PROSECCO | AMORE Di AMANTI, ITALY 10 / 36

DRAFT BEER

STORMALONG CIDER 8
START LINE CITRA IPA 9
WACHUSETT BLUEBERRY ALE 8
SIERRA NEVADA PALE ALE 8
TRUE NORTH NORTHERN HAZE 8
MAINE LUNCH 9.5
BLUE MOON 8
ZERO GRAVITY GREEN STATE LAGER 8
OPA AMBER ALE 8
GUINNESS STOUT 8
JACK'S ABBY BLOOD ORANGE 8
MIGHTY SQUIRREL VOLARE 8
ALLAGASH WHITE 8
SAM ADAMS SEASONAL 8
FIDDLEHEAD IPA 8
COORS LIGHT 8

BOTTLE & CAN

CORONA 6
COORS LIGHT 6
AMSTEL LIGHT 6
HEINEKEN 6.5
MILLER LITE 6
HIGH NOON SELTZER 8
WATERMELON / PINEAPPLE / BLACKCHERRY
SURF SIDE ICED TEA 8
ICED TEA LEMONADE / PEACH ICED TEA

RED WINE

PINOT NOIR | ELIZABETH ROSE, NAPA VALLEY 13 / 58
RED BLEND | CANTINE COLOSI, ITALY 9 / 32
MALBEC | VISTA FLORES CATENA, ARGENTINA 11 / 40
CABERNET | JOSH, CALIFORNIA 10 / 36

GF-GLUTEN FREE VT-VEGETARIAN
*In compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health
Before placing your order, please inform your server if anyone in your party has a food allergy.