

APPETIZERS

CLASSIC NACHOS \$10.99

Fresh tri-colored tortilla chips, four cheese blend, vine ripe tomatoes, shredded lettuce, fresh jalapenos, cilantro sour cream, tomato salsa piccada.

ADD FIREHOUSE CHILI 2.99

ADD CHICKEN IN SMOKY ADOBO SAUCE 2.99

ADD HOMEMADE CHUNKY GUACAMOLE 1.99

CHIPOTLE CHICKEN QUESADILLA \$10.99

Tender braised chicken, sliced avocado, jack cheese, house made salsa, cilantro sour cream.

THAI SHRIMP SUMMER ROLLS \$11.99

Poached shrimp, shredded cabbage, sweet peppers, cucumber, ginger, Thai basil, cilantro. Served chilled with citrus yuzu and sweet soy.

JALAPEÑO MAC & CHEESE BITES \$9.99

Broken noodles, creamy aged cheddar cheese sauce, fire roasted sweet corn, jalapeños, smoky ancho chile "salsa roja".

HUMMUS 2 WAYS \$9.99

Homemade white bean hummus & edamame hummus, toasted pita chips, sesame crackers, celery, carrot sticks.

 SUBSTITUTE PITA CHIPS WITH TORTILLA CHIPS

SPINACH & ARTICHOKE DIP \$9.99

Baby spinach and artichoke hearts baked in a creamy blend of four cheeses. Served with toasted garlic pita chips.

BIG DIG FRIES \$10.99

Seasoned waffle fries, four cheese blend, bacon, scallions, sour cream.

ADD CHILI 2.99

WINGS \$9.99

Marinated, slow roasted and flash fried making them tender and crispy.

TENDERS \$9.99

Marinated in buttermilk, outrageously juicy and tender.

CHOOSE FROM THE FOLLOWING FLAVORS:

ODE TO BUFFALO  Blue cheese dip, celery, carrot sticks.

ANGRY ALE Spicy beer glazed, bread & butter pickles, roasted garlic ranch.

MONGOLIAN  Crispy garlic, ginger and soy wings, served with kimchi and caramelized pineapple.

SMOKIN' TOTS 9.99

Crispy tater tots, ancho chile salt, fire roasted corn, smoked bacon, chipotle aioli, sour cream.

SOUPS

FIREHOUSE CHILI

Topped with Monterey Jack, cheddar cheese and scallions. Served with tri-colored tortilla chips.



CUP \$4.99 BOWL \$5.99

NEW ENGLAND CLAM CHOWDER

New England's creamy chowdahh topped with bacon and served with oyster crackers.

SALADS

DRESSINGS: Blue Cheese  ▪ Caesar  ▪ Roasted Garlic Ranch 

LITE DRESSINGS: Balsamic Vinaigrette  ▪ Sesame Citrus Vinaigrette  ▪ Lemon Chive Vinaigrette 

TAVERN GREENS \$7.99

House greens, hot house tomatoes, sweet peppers, cucumber, marinated red onions, ciabatta croutons, choice of dressing.

ADD GRILLED CHICKEN 2.99

ADD STEAK TIPS 4.99

GRILLED STEAK & AVOCADO \$13.99

Adobo rubbed grilled steak cooked medium, house greens, roasted corn, grilled avocado, black beans, hot house tomatoes, crispy tortilla strips, cilantro ranch dressing.

SESAME CRUSTED CHICKEN \$11.99

House greens, sweet peppers, rainbow carrots, cucumber, edamame, crunchy wontons, sesame citrus vinaigrette.

CAESAR \$7.99

Romaine hearts, baby kale, ciabatta croutons, shaved Parmesan cheese.

ADD GRILLED CHICKEN 2.99

ADD ROASTED SALMON 5.99

ADD STEAK TIPS 4.99

BUFFALO CHICKEN \$11.99

Iceberg lettuce, crispy buffalo chicken, celery, roasted corn, crumbled blue cheese, creamy roasted garlic ranch dressing.

KALE & QUINOA \$10.99

Chilled quinoa, baby kale, house pickled beets, rainbow carrots, sprouted peas, sunflower seeds, crumbled goat cheese, lemon chive vinaigrette.

ADD GRILLED CHICKEN 2.99

PIZZAS

 GLUTEN FREE CRUST AVAILABLE FOR 99¢

MARGHERITA \$10.99

Fresh mozzarella, basil, crushed tomato, extra virgin olive oil.

BUFFALO CHICKEN \$12.99

Crispy chicken, buffalo sauce, cheddar & mozzarella, fire roasted corn, crushed tomato, crumbled blue cheese.

MELANZANE \$11.99

Grilled eggplant, imported San Marzano tomatoes, whipped ricotta and basil pesto.

SANDWICHES

SERVED WITH YOUR CHOICE OF FRIES OR ONION RINGS.

SUBSTITUTE SWEET FRIES, WAFFLE FRIES OR SIDE SALAD FOR 99¢

 GLUTEN FREE BREAD AVAILABLE FOR 99¢

FARM STAND MELT \$10.99

Grilled eggplant, zucchini, peppers and portabella mushrooms, fresh mozzarella, baby kale, pesto on toasted ciabatta.

ADD CHICKEN 2.99

ALE BATTERED FISH SANDWICH \$11.99

Mayflower IPA battered haddock, chow chow, hot house tomatoes, tartar sauce on toasted brioche roll.

MONTEREY CHICKEN \$11.99

Grilled chicken breast, smoked bacon, sliced avocado, Swiss cheese, greens, hot house tomatoes, ranch dressing on a multi-grain roll.

OLD SCHOOL CUBAN \$11.99

Slow roasted pork shoulder, grilled country ham, Dijon mustard, dill pickles, Swiss cheese on toasted ciabatta.

MAPLE ROASTED TURKEY \$11.99

Hand carved maple glazed turkey breast, cheddar, avocado, greens, cranberry mayo on sliced multi-grain.

BUFFALO CHICKEN \$10.99

Crispy chicken, buffalo sauce, jalapeños, greens, hot house tomatoes, crumbled blue cheese on toasted brioche roll.

HAND CRAFTED BURGERS

ALL BURGERS SERVED WITH LETTUCE, TOMATO, SIDE OF PICKLES AND YOUR CHOICE OF FRIES OR ONION RINGS.

SUBSTITUTE SWEET FRIES, WAFFLE FRIES OR SIDE SALAD FOR 99¢

MULTI-GRAIN ROLL AVAILABLE UPON REQUEST.  GLUTEN FREE BREAD AVAILABLE FOR 99¢

TAVERN BURGER \$10.99

A half pound burger with your choice of cheese: American, Swiss, Cheddar, Blue, Pepper Jack, Mozzarella, Provolone.

COWBOY \$11.99

House BBQ sauce, cheddar cheese, smoked bacon, crispy fried onions.

BACON & BLUE \$12.99

Bacon, caramelized onions, blue cheese.

DIABLO \$11.99

Cajun seasoning, pepper jack cheese, fire roasted jalapeños, chipotle aioli.

CLASSIC TURKEY \$10.99

100% all white meat ground turkey with fresh herbs and seasoning served on a multi-grain roll.

QUINOA BURGER \$10.99

House-made with roasted vegetables, quinoa, sweet potato & black beans on multi-grain roll.

FAVORITES

Our chickens are antibiotic free, vegetarian fed, and humanely raised.

All Seafood offerings are approved by the Marine Stewardship Council for Sustainable Fisheries

ADD A CUP OF ANY OF OUR SOUPS, SMALL HOUSE SALAD OR SIDE CAESAR FOR 2.99

STEAK TIPS \$16.99

Sweet & spicy BBQ sauce, choice of two sides.

TAVERN FISH & CHIPS \$16.99

Locally harvested haddock, Mayflower IPA battered, French fries, malt vinegar tartar sauce, chow chow.

QUINOA BOWL \$13.99

Roasted green beans, caramelized root vegetables, grilled shiitake and portabella mushrooms quinoa, creamy goat cheese, avocado mash.

ADD CHICKEN 2.99

GRILLED TURKEY TIPS \$14.99

All white meat turkey tips marinated with a touch of citrus, sweet soy, fresh grated ginger, your choice of two sides.

BEER CAN CHICKEN \$14.99

Crispy skinned chicken roasted with Blue Moon Belgian White, jalapeño and smoked bacon glaze, whipped potatoes, steamed broccoli.

CEDAR PLANK ROASTED SALMON \$17.99

Atlantic Salmon basted with a maple whole grain mustard glaze and roasted on a cedar plank, roasted green beans, quinoa pilaf.

BLACKENED CHICKEN PASTA \$15.99

Cast iron blackened chicken, fire roasted sweet corn, rigatoni pasta, garlic cream sauce, oven dried tomatoes, jalapeños, scallions.

CHICKEN & WAFFLES \$15.99

Buttermilk marinated golden fried boneless chicken, crispy Belgian waffle wedges, sweet cream butter, jalapeño maple syrup.

CLASSIC MAC & CHEESE \$13.99

Cavatappi pasta in a creamy four cheese sauce topped with a butter crumb crust.

BUFFALO MAC \$15.99

Classic Mac loaded with buttermilk fried chicken, hot sauce and blue cheese.

SIDES

QUINOA PILAF \$4.99

TATER TOTS \$3.99

WAFFLE FRIES \$4.99

FRENCH FRIES \$3.99

SWEET POTATO FRIES \$4.99

ONION RINGS \$3.99

WHIPPED POTATOES \$3.99

STEAMED BROCCOLI \$3.99

ROASTED GREEN BEANS \$3.99

VEGETARIAN OPTIONS  AVAILABLE AS GLUTEN FREE UPON REQUEST. PLEASE INFORM YOUR SERVER ABOUT YOUR GLUTEN ALLERGY. 

*Food is cooked to order. Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

LATE NIGHT MENU

CHIPOTLE CHICKEN QUESADILLA \$10.99

Tender braised chicken, sliced avocado, jack cheese, house made salsa, cilantro sour cream.

CLASSIC NACHOS \$10.99

Fresh tri-colored tortilla chips baked with a blend of four cheeses, topped with vine ripe tomatoes, shredded lettuce, fresh jalapeños and cilantro sour cream.

Served with fresh tomato salsa piccada.

ADD FIREHOUSE CHILI 2.99 – ADD CHICKEN IN SMOKY ADOBO SAUCE 2.99

ADD HOMEMADE CHUNKY GUACAMOLE 1.99

BIG DIG FRIES \$10.99

A giant stack of our seasoned waffle fries topped with a four cheese blend, bacon, scallions and sour cream.

ADD CHILI 2.99

SPINACH & ARTICHOKE DIP \$9.99

Baby spinach and artichoke hearts baked with a creamy blend of four cheeses. Served with toasted garlic pita chips, sesame crackers and fresh celery and carrot sticks.

MARGHERITA PIZZA \$10.99

Fresh mozzarella, basil, crushed tomato, extra virgin olive oil.

ALL SANDWICHES SERVED WITH FRENCH FRIES.

TAVERN BURGER \$10.99

A half pound burger with your choice of cheese: American, Swiss, Cheddar, Blue, Pepper Jack, Mozzarella, Provolone.

MONTEREY CHICKEN SANDWICH \$11.99

Grilled chicken breast topped with smoked bacon, sliced avocado and Swiss cheese. Served on a multi-grain roll with ranch dressing, greens, and hot house tomatoes.

OLD SCHOOL CUBAN \$11.99

Slow roasted pork shoulder, grilled country ham, Dijon mustard, dill pickles, Swiss cheese on toasted ciabatta.

BUFFALO CHICKEN SANDWICH \$10.99

Crispy chicken, buffalo sauce, jalapeños, greens, hot house tomatoes and crumbled blue cheese on toasted brioche roll.

VEGETARIAN OPTIONS 

AVAILABLE AS GLUTEN FREE UPON REQUEST.

PLEASE INFORM YOUR SERVER ABOUT YOUR GLUTEN ALLERGY. 

CRAFT COCKTAILS

STRAIGHT UP

SPARKLING BLUEBERRY \$10.00

Triple Eight Blueberry Vodka, house-made roasted blueberry puree and fresh sour, topped with Sprite.

CANDIED PEAR \$9.00

Absolut Citrus, Liquor 43, and pear nectar with a splash of ginger ale.

CUCUMBER REFRESHER \$10.00

Tito's Handmade Vodka, cucumber slices, basil, agave nectar and fresh citrus.

GRAPE GATSBY \$10.00

Ketel One Vodka, Pavan French Liqueur, grape juice and Prosecco with a sugar rim.

SPICED CARAMEL APPLE \$9.50

Smirnoff Kissed Caramel Vodka, ginger liqueur, fresh lemon and apple cider with a cinnamon sugar rim.

TAPPED OFF

SERVED ON THE ROCKS

APPLE PIE \$9.00

Smirnoff Whipped Cream Vodka and Captain Morgan Spiced Rum tapped off with Angry Orchard Hard Cider.

HOPPY DAYS \$9.00

Smirnoff Mango Vodka, ruby red grapefruit juice, and agave nectar tapped off with IPA.

BLUEBERRY HILL \$9.00

Spring 44 Gin, fresh squeezed lemon, house-made blueberry puree, and agave nectar tapped off with Hoegaarden.

CRAFT COCKTAILS

ON THE ROCKS

CAPTAIN'S SPICED PEAR \$8.50

Captain Morgan Spiced Rum, pear nectar and fresh lemon, topped with ginger beer.

ROASTED BLUEBERRY BASIL MARGARITA \$10.00

Jose Cuervo Silver Tequila, triple sec, house-made roasted blueberry puree, basil and fresh lime with a sugar rim.

MAPLE JULEP \$9.00

Smirnoff Rootbeer Vodka, Bulleit Bourbon, maple syrup and fresh mint.

JAMAICAN RUM SWIZZLE \$8.50

Pineapple rum, Velvet Falernum, pineapple juice, bitters and soda, with a Myer's Dark Rum float.

MANZARITA \$9.50

Olmecca Altos Reposado Tequila, Licor 43, cinnamon and apple cider, with a cinnamon sugar rim.

POMEGRANATE MOJITO \$9.00

Smirnoff Pomegranate Vodka, Pama Pomegranate Liqueur, mint, agave nectar and fresh lime, topped with soda.

BAKED APPLE OLD FASHIONED \$9.00

Paddy Devil's Apple Cinnamon Irish Whiskey, maple syrup, apple cider and bitters.

MANGO CRUSH \$8.50

Smirnoff Sorbet Light Mango Passion Fruit, mango puree, house-made sour, splash of cranberry and soda water.