



FOOD BOTTLE BEER & WINE

SMALL

CLAM CHOWDER	\$6 cup / \$8 bowl	ASPARAGUS TOMATO SALAD	\$12	HALF & HALF WINGS	\$11
		spinach, toasted pecans, feta, balsamic vinaigrette <i>add avocado \$2</i>		1/2 buffalo and 1/2 blue cheese dusted wings	
YELLOW TOMATO & BELL PEPPER SOUP	\$6 cup / \$9 bowl	COD CROQUETTES	\$13	POACHED SHRIMP	\$15
		tartare sauce, bell pepper relish		cocktail sauce, old bay aioli	
BLT CHOPPED SALAD	\$12	HALF RACK OF RIBS	\$14	CHEESE FRITTERS	\$11
bacon, avocado, butter lettuce, arugula, sungold tomatoes, feta, garlic lime vinaigrette <i>add grilled chicken \$3</i> <i>add flank steak \$5</i>		schmitz ranch pork ribs, anchor steam bbq sauce		gouda cheese, pomegranate gastrique	
GREEN GODDESS CAESAR	\$11	BUFFALO WINGS	\$11	GRILLED ARTICHOKE WITH CRAB DIP	\$13
romaine, curly kale, calabrian chili croutons, cucumber, parmesan <i>add grilled chicken \$3</i> <i>add flank steak \$5</i>		celery, carrots, blue cheese dressing		GREEN CHILI MAC & CHEESE	\$6
		BLUE CHEESE DUSTED WINGS	\$11	GARLIC BREAD	\$3 small / \$6 large
		blue cheese crumble, buffalo dip		SALT AND VINEGAR FRIES	\$7
				malt vinegar aioli, sea salt	

BIG

All items below unless noted* come with fries, potato salad, or broccoli carrot salad (sub house salad \$2 / sub soup \$3). All dishes come with one sauce (\$0.50 for any additional).

CHORIZO BREAKFAST TACOS (3)	\$12	TURKEY BLT	\$13	BUTTERMILK FRIED CHICKEN SANDWICH	\$13
mexican chorizo, scrambled eggs, salsa verde, lime pickled onions, queso fresco, corn tortillas <i>add avocado \$2</i> <i>*no side included</i>		roasted turkey breast, bacon, tomato, lettuce, provolone, aioli, filone bun		chicken breast, basil slaw, tobasco mustard, marinated tomato, sesame seed bun	
SEITAN TACOS (3)	\$11	POUR BOY SANDWICH	\$15	VEGGIE BURGER	\$12
seasoned seitan, peppers, jicama, tomatillo sauce, cilantro, corn tortilla <i>*no side included</i>		old bay aioli, hero french roll corn meal crusted flounder, tomato, lettuce, pickles,		grilled veggie patty, white cheddar, sweet potato ketchup, beet mustard, crispy yam, sesame seed bun	
CAJUN GUMBO	\$18	PASTRAMI SANDWICH	\$15	BIM-BOP BURGER	\$13
andouille sausage, shrimp, rice, okra, cajun spices, tomato broth		thick sliced pastrami, rye whiskey remoulade, broccoli sauerkraut, oaxaca cheese, country bread		schmitz ranch ground chuck, soy glazed, fried egg, garlic chips, kimchi aioli, sesame seed bun	
GRILLED SKIRT STEAK	\$19	MEATLOAF SANDWICH	\$13	YANKEE BURGER	\$13
summer tomato onion herb salad, grilled ramps, chimichurri sauce		griddled meatloaf, provolone, caramelized mushrooms, garlic sourdough		schmitz ranch ground chuck, provolone, bacon leek fixing, black pepper aioli, butter lettuce, crispy leeks, potato pepper bun <i>add egg or avocado \$2</i> <i>add bacon \$3</i>	

ADD ONS

WHITE CHEDDAR	\$2	AVOCADO	\$2	MUSHROOMS	\$3
PROVOLONE	\$2	EGG	\$2		
BLUE CHEESE	\$2	BACON	\$3		

DESSERTS

SLICE OF SEASONAL PIE	\$6	GINGER BEER FLOAT	\$5	SCOOP OF VANILLA ICE CREAM	\$3
		vanilla bean ice cream			



FOOD BOTTLE BEER & WINE

SMALL

CLAM CHOWDER	\$6 cup / \$8 bowl	ASPARAGUS TOMATO SALAD	\$12	POTATO SKINS	\$12
		spinach, toasted pecans, feta, balsamic vinaigrette		carnitas, gouda cheese, crema, green onion, quail egg	
		<i>add avocado \$2</i>			
YELLOW TOMATO & BELL PEPPER SOUP	\$6 cup / \$9 bowl	COD CROQUETTES	\$13	CHEESE FRITTERS	\$11
		tartare sauce, bell pepper relish		gouda cheese, pomegranate gastrique	
BLT CHOPPED SALAD	\$12	POACHED SHRIMP	\$15	GRILLED ARTICHOKE WITH CRAB DIP	\$13
bacon, avocado, butter lettuce, arugula, sungold tomatoes, feta, garlic lime vinaigrette		cocktail sauce, old bay aioli			
<i>add grilled chicken \$3</i>					
<i>add flank steak \$5</i>		BUFFALO WINGS	\$11	FULLY LOADED POPCORN	\$5
		celery, carrots, blue cheese dressing		brown butter, herbs, cheddar	
GREEN GODDESS CAESAR	\$11	BLUE CHEESE DUSTED WINGS	\$11	GREEN CHILI MAC & CHEESE	\$6
romaine, curly kale, calabrian chili croutons, cucumber, parmesan		blue cheese crumble, buffalo dip			
<i>add grilled chicken \$3</i>				GARLIC BREAD	\$3 small / \$6 large
<i>add flank steak \$5</i>		HALF & HALF WINGS	\$11	SALT AND VINEGAR FRIES	\$7
		1/2 buffalo and 1/2 blue cheese dusted wings		malt vinegar aioli, sea salt	

BIG

All items below unless noted* come with fries, potato salad, or broccoli carrot salad (sub house salad \$2 / sub soup \$3). All dishes come with one sauce (\$0.50 for any additional).

CHORIZO BREAKFAST TACOS (3)	\$12	HALF RACK OF RIBS	\$21	BUTTERMILK FRIED CHICKEN SANDWICH	\$13
mexican chorizo, scrambled eggs, salsa verde, lime pickled onions, queso fresco, corn tortillas		schmitz ranch pork ribs, anchor steam bbq sauce, green chili mac and cheese, house pickles		chicken breast, basil slaw, tobasco mustard, marinated tomato, sesame seed bun	
<i>add avocado \$2</i>		NOT YOUR MOM'S MEATLOAF	\$18	SLOPPY SEITAN	\$11
<i>*no side included</i>		spicy tomato bacon glaze, grilled asparagus, potato cake, creamed leeks		vegetarian sloppy joe, topped with crispy shoe string onions, sesame seed bun	
SEITAN TACOS (3)	\$11	THE FRITZ	\$13	VEGGIE BURGER	\$12
seasoned seitan, peppers, jicama, tomatillo sauce, cilantro, corn tortilla		smoked bratwurst, sauteed peppers and onions, hopped honey mustard, sweet relish, split top bun		grilled veggie patty, white cheddar, sweet potato ketchup, beet mustard, crispy yam, bread	
<i>*no side included</i>		POUR	old bay aioli, hero french roll	BIM-BOP BURGER	\$13
CAJUN GUMBO	\$18	BOY SANDWICH		schmitz ranch ground chuck, soy glazed, fried egg, garlic chips, kimchi aioli, sesame seed bun	
andouille sausage, shrimp, rice, okra, cajun spices, tomato broth		corn meal crusted flounder, tomato, lettuce, pickles,		YANKEE BURGER	\$13
CREAMY PESTO PASTA	\$14		\$15	schmitz ranch ground chuck, provolone, bacon leek fixing, black pepper aioli, butter lettuce, crispy leeks, potato pepper bun	
spaghetti, parmesan cheese, creamy basil pesto sauce, lemon zest, garlic bread		PASTRAMI SANDWICH	\$15	<i>add egg or avocado \$2</i>	
GRILLED SKIRT STEAK	\$19			<i>add bacon \$3</i>	
summer tomato onion herb salad, grilled ramps, chimichurri sauce					

ADD ONS

WHITE CHEDDAR	\$2	AVOCADO	\$2	MUSHROOMS	\$3
PROVOLONE	\$2	EGG	\$2		
BLUE CHEESE	\$2	BACON	\$3		

DESSERTS

SLICE OF SEASONAL PIE	\$6	GINGER BEER FLOAT	\$5	SCOOP OF VANILLA ICE CREAM	\$3
		vanilla bean ice cream			



GO PATS!!!

CLAM CHOWDER \$6 cup / \$8 bowl

ROASTED TOMATO SOUP \$6 cup / \$9 bowl

BREAKFAST CORN DOGS \$11

CORNFLAKE CHICKEN TENDERS \$11
choice of sauce: honey mustard or bbq

CHICKEN DRUMS \$9
choice of sauce: bbq or huli huli

CHIPOTLE MAC & CHEESE \$6

SALT AND VINEGAR FRIES \$7
malt vinegar aioli, sea salt

BRUNCH

BLT CHOPPED SALAD \$12
bacon, avocado, butter lettuce, arugula, sungold tomatoes, feta, garlic lime vinaigrette
add grilled chicken \$3
add flank steak \$5

GREEN GODDESS CAESAR \$11
romaine, curly kale, calabrian chili croutons, cucumber, parmesan
add grilled chicken \$3
add flank steak \$5

BREAKFAST OATMEAL BOWL \$11
steel cut oats, cream cheese, mixed berries

POTATO CAKES \$9
sour cream, apple sauce, fresh herbs

SHAKSHUKA \$12
baked eggs, tomatoes, peppers, onion, cilantro, grilled polenta cakes, sunny egg, queso fresco, avocado crema

CHORIZO BREAKFAST TACOS (3) \$12
mexican chorizo, marbled potato, mixed cheese, tomatillo salsa, quail egg, corn tortillas
add avocado \$3

BISCUIT & BRADY \$12
house made sausage patty, buttermilk biscuit, fried egg, country gravy

BAKED FRENCH TOAST \$11
brioche, toasted pecans, dried blueberries

All items below come with breakfast potatoes or house salad

EGGS BENEDICT \$10
ham, poached eggs, hollandaise, spinach, english muffin

CROQUETTE BENEDICT \$14
cod, poached eggs, arugula, gremolata, hollandaise sauce

YANKEE BREAKFAST \$12
two eggs, bacon, toast, choice of side

BREAKFAST SANDWICH \$11
bacon, fried egg, yellow cheddar, aioli, toasted sourdough

GRILLED CHEESE \$11
goat cheddar, honey, rustic bread
fried egg \$2

TURKEY BLT \$13
roasted turkey breast, bacon, tomato, lettuce, provolone, aioli, filone bread

PORK CHOP SANDO \$12
fried pork chop, aioli, pickles, white bread
fried egg \$2

YANKEE BURGER \$13
schmitz ranch ground chuck, provolone, bacon leek fixin, black pepper aioli, butter lettuce, crispy leeks, potato pepper bun
fried egg \$2, avocado or bacon \$3

SIDES

BREAKFAST POTATOES \$5

SEASONAL FRUIT \$5

GRITS \$5

BISCUITS \$5

GRILLED POLENTA CAKES \$5

HOUSE SAUSAGE \$5

BACON \$5

ADD ONS

AVOCADO \$2

CHEDDAR \$3

PROVOLONE \$2

BLUE CHEESE \$2

EGG \$2

BACON \$3

MUSHROOMS \$3

DESSERTS

SLICE OF SEASONAL PIE \$6

GINGER BEER FLOAT \$5
vanilla bean ice cream

SCOOP OF VANILLA ICE CREAM \$3



FOOD BOTTLE BEER & WINE

BOTTLE BEER

ANCHOR ORANGE SPLASH LAGER	\$5	GUINNESS CAN	\$6	PILSNER URQUELL CAN 16.9oz	\$5
BOONVILLE CIDER 16oz CAN	\$7	HAMMS CAN	\$3	POP GUN PILSNER	\$4
BUD	\$4	HEINEKEN	\$5	SAM ADAMS	\$5
BUD LIGHT	\$4	HIGH LIFE	\$4	SIERRA NEVADA PALE ALE	\$5
COORS LIGHT	\$4	MAGIC HAT	\$5	WOODCHUCK CIDER	\$5
CORONA	\$5	NOT YOUR FATHERS ROOTBEER	\$5		
EVIL TWIN RED ALE	\$5	OMISSION (gluten free)	\$5		

WINE BY THE GLASS

JOEL GOTT SAUV BLANC	\$8	SIMPLE LIFE PINOT NOIR	\$9	KAIKEN MALBEC	\$8
JOSH CELLARS CHARD	\$8	JOEL GOTT CABERNET	\$9		