

GO BURGER

★ BURGERS ★

- GO 2 -

100% Black Angus Beef, Lettuce, Tomato,
Red Onion, American Cheese, Go Burger Sauce
6

- BLT -

Double Smoked Bacon,
Lettuce, Tomato, Pickles, Go Burger Sauce
7.5

- PHILLY -

Onions & Peppers, Pickled Jalapeños,
Melted Provolone
7

- The TURK -

All Natural Turkey Breast Ground With
Fresh Herbs, Lettuce, Tomato, Red Onion, Herb Mayo
6

- FALAFEL -

Medley of Organic Grains, Vegetables, and Spices,
Topped with Hummus, Tzatziki Sauce
6

 **DOUBLE THE MEAT** on any of the above +3



*Our 4 oz., 100% Black Angus beef burgers
are a combination of sirloin, short rib, chuck
and brisket cut served on a soft bun.*

★ DOGS ★

- KOBE -

Sauerkraut or Pickle Relish
6

- BCO -

Crumbled Double Smoked Bacon,
Cheddar Cheese, Caramelized Onions
8

*Our Snake River Farms gourmet frankfurter
is crafted from 100 % American Kobe beef,
smoked using authentic hardwoods
combined with signature blends of spices.*

SIDES

Skinny Fries 3

Sweet Potato Fries 4

Vidalia Onion Rings 5

DRINKS

Shakes 5

Vanilla
Chocolate

Fountain Soda 2

Coke
Diet Coke
Sprite
Orange
Ginger Ale

Boylan's Soda 3

Red Birch
Black Cherry
Cream

Bottled Water 2

Poland Springs

EXTRA TOPPINGS

+1

Vermont Cheddar
American
Provolone

+1.50

2X Smoked Bacon
Caramelized Onions
Mushrooms



An E2 Hospitality Concept

For more information visit us @
www.e2hospitality.com



-SOUP & SALAD-

NE CLAM CHOWDER.....cup 6...bowl 9
WEDGE SALAD *blue cheese, bacon*.....9

-SANDWICHES-

CLAM ROLL.....7
LOBSTER ROLL.....22
OYSTER PO'BOY.....9
CRISPY COD.....10
GRILLED CHICKEN.....12

-PLATES-

served with "chips" and cole slaw

BEER BATTERED COD.....12
FRIED SHRIMP.....15
CLAM STRIPS.....12

-SIDES-

CORN ON THE COBB.....4
"CHIPS"3
COLE SLAW3

-DRINKS-

FOUNTAIN SODA.....2
BOYLAN'S SODA *red birch, black cherry, cream*.....3
BOTTLED WATER *poland spring*.....2



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APPETIZERS

FUJI APPLE SALAD

Butter Lettuce, Pumpkin Seeds, Fennel, Manchego, Cider Vinaigrette 13

TUNA TARTARE

Soy-Lime Dressing, Avocado, Crispy Shallots 17

ANGUS BEEF SLIDERS (3)

BLT, Maytag Blue, BBQ 12

FRIED CALAMARI

Sweet & Sour Dipping Sauce 14

SPINACH & ARTICHOKE DIP

Corn Chips 12

TOMATO SOUP

Aged Cheddar, Sourdough Croutons, Basil, Cumin 9

BIG SALADS

BLT CHOPPED VEGETABLE

Iceberg, Radicchio, Chopped Vegetables, Onion, Feta, Olives and Oregano Dressing 14
....w/Grilled Chicken +6w/Grilled Shrimp +8w/Seared Tuna +10

GRILLED CHICKEN CAESAR

Grilled Chicken, Romaine Salad, Parmesan Croutons, Caesar Dressing 16

ASIAN CHICKEN

*Grilled Chicken, Napa Cabbage, Snow Peas, Avocado,
Toasted Sesame Seeds, Chinese Mustard Vinaigrette 15*

TUNA NICOISE

*Seared Yellowfin Tuna, Mixed Lettuces, Haricot Verts, Hard Boiled Egg,
Cherry Tomatoes, New Potatoes, White Anchovy, Lemon-Garlic Dressing 17*

SANDWICHES

served with skinny fries or mixed greens

GRILLED CHICKEN CLUB

Double Smoked Bacon, Lettuce, Tomato, Avocado, Herb Mayonnaise 15

BLT BURGER

100% Black Angus Beef Burger, Aged Cheddar, Double Smoke Bacon, Lettuce, Tomato 17

MAYTAG BLUE BURGER

100% Black Angus Beef Burger, Balsamic Caramelized Onions, Sauteed Mushrooms 18

GRILLED CHEESE

Cheddar and Camembert Grilled Cheese on Country Bread 12

ADD Tomatoes or Caramelized Onions +1.5ADD Bacon or Black Forest Ham +3

ENTREES

HANGER STEAK FRITES

Watercress, Chimicurri, Herbed Fries 29

PETIT FILET MIGNON AU POIVRE

Baby Iceberg Lettuce with Blue Cheese Sauce, Garlic-Herb Butter 35

CATCH OF THE DAY

Simply Prepared with Olive Oil & Lemon mkt

PAN ROASTED AMISH CHICKEN

Green Market Vegetables, Sweet Garlic Chicken Jus 27

PAPPARDELLE

Wide Ribbons of Pasta, Tomato Pomodoro, Buffalo Mozzarella, Basil 17

MARINATED GRILLED SHRIMP

Farro, Scallions, Sauce Romesco 26

SIDES

VIDALIA ONION RINGS.....8

MAC N' CHEESE.....9

SAUTÉED SPINACH.....8

SKINNY FRIES.....7

HARICOT VERTS.....8

POTATO PUREE.....7

COCKTAILS

14

Creations of our Head Mixologist, Josh Fossitt

The Georgian

Woodford Reserve, Ferreti Briscoti, peach syrup, Angostura bitters

Spring 75

Rhubarb infused Stoli Vodka, St. Germain, lemon, Prosecco

The Southside

Hendricks, mint, lime juice, Angostura bitters

Berry Cosmo

Hanger One Lime, muddled raspberries, lime juice

Kiwi Margarita

Milagro, muddled kiwi and jalapeno, agave syrup

BEERS and HARD CIDER

(from lighter to heavier)

Bud Light, Missouri

American Pale Lager, 4.2%ABV

Brewery continues maintain a stable of the brand's signature Clydesdales

5

Stella Artois, Belgium

European Pale Lager, 5.9% ABV

Built to last: tax records traced the brewery's roots back to the 1300's

7

Coney Island Lager, New York

American Amber Lager, 5.5% ABV

Brainchild of Schmalz Brewing Company of "HeBrew" fame, slightly malty with citrus notes

7

Dogfish Head 60 Minute IPA, Delaware

Indian Pale Ale, 6.0 ABV

They are bitter: these guys are not shy about their hops; great food beer

7

Lefthand Nitro, Colorado

Stout, 6.0 ABG

Pours and cascades like a can of Guinness, but without the "widget"

7

Angry Orchard Cider, Ohio

Ginger Spiced Hard Cider, 5.0 ABG

Tipple from a bygone era, cider was especially popular during Colonial times

6