

SALADS & APPETIZERS

New England Clam Chowder 9
Oyster Crackers

Spring Leaf Salad 11
Shaved Carrot, Asparagus, Radish, Fennel,
Sherry-Dijon Vinaigrette
Add Chicken +6 / Salmon +9 / Grilled Sirloin +10

Extra Dirty Caesar 11
Romaine, Black Kale, Parsley,
Anchovy Croutons
Add Chicken +6 / Salmon +9 / Grilled Sirloin +10

Crab Cakes 14
Sautéed Spring Vegetables, Lemon Aioli

Crispy Brussels Sprouts 9
Maple-Sriracha Glaze

Lamb Meatballs 12
Puttanesca, Pecorino, Grilled Bread

Confit Chicken Wings 13
Sambal & Honey Glaze

TAVERN PIZZA

Margherita 13
Crushed Tomato, Mozzarella, Basil, Pecorino

Mushroom & Leek 14
Mascarpone, Mozzarella, Truffle Oil



BEVERAGES

BEER 4 PACKS

Springdale Barrel Room, MA
Pearly, Wit (16oz) 4.8% 22

Mighty Squirrel, MA
Cloud Candy, New England IPA (16oz) 6.5% 24

Narragansett Brewing, RI
American Adjunct Lager (16oz) 5% 12

Oxbow Brewing Co., ME
Luppolo, Italian Style Pils (16oz) 5% 26

Notch Brewing Co., MA
Zwickel, German Session Lager (16oz) 4.3% 16

White Claw, Hard Seltzer MA
Black Cherry (16oz) 4% 14
Mango (16oz) 4%

WINE

'18 Fog Mountain, Chardonnay, Napa Valley, CA 25

'18 Edna Valley, Sauvignon Blanc, Central Coast, CA 25

'17 A to Z Bubbles, Sparkling Rosé, OR 25

'18 Murphy-Goode, Pinot Noir, CA 20

'17 Drumheller, Merlot, Columbia Valley, WA 20

'16 Besadien, Cabernet Sauvignon, Walla Walla, WA 30

ZERO-PROOF

Spindrift Seltzer
Grapefruit - Raspberry-Lime - Strawberry 3

IBC Root Beer 3

ENTRÉES

Roasted Faroe Island Salmon* 25
Cucumber, Green Bean and Feta Salad,
Roasted Lemon Vinaigrette, Fresh Herbs

Steak Frites* 25
Grilled Sirloin, Watercress & Herb Salad,
House-Made Steak Sauce

Roasted Half Chicken 24
Mashed Potatoes, Roasted Corn, Herb-Chicken Sauce

Cauliflower - Kale Bowl 14
Curried Cauliflower "Rice", Kale, Roasted Vegetables,
Crispy Chickpeas, Cilantro-Lime Dressing
Add Chicken +6 / Salmon +9 / Grilled Sirloin +10

Pasta Bolognese 19
Rigatoni, Parmesan, Parsley

R. House Burger* 15
Prime Ground Beef, Sharp Cheddar, Bacon,
Caramelized Onions, Stone & Skillet English Muffin

Nashville Hot Chicken Sandwich 15
Coleslaw, Pickles, Ranch Aioli, Brioche Bun

SIDES

Hand-Cut Fries \$5
Roasted Corn \$5
Mashed Potatoes \$5
Sautéed Mushroom & Leek \$5
Roasted Asparagus \$5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify our staff of any allergies.