



Lunch MENU

SNACKS

NEW ENGLAND CLAM CHOWDER

Creamy New England style chowder, fried clam strips, chives \$8

PRIME BEEF & BEAN CHILI

Prime beef, house spice blend, sour cream, shredded cheddar, scallions \$8

TOASTED SESAME HUMMUS

Freshly made sesame hummus, flame grilled pita, cucumbers, carrots & celery \$10

ARTICHOKE DIP

Chopped spinach, artichoke hearts & five cheese blend, crispy corn tortillas \$11

TWICE FRIED WINGS

Two day brine, twice fried, tossed with BBQ, buffalo, lava, honey mustard, gold rush or Thai chili sauce \$13

Always available as Boneless Tenders

NACHOS DE LA CASA

Corn tortillas, melted Vermont cheddar, homemade salsa, sour cream, jalapeños, black beans, olives, chives \$12

Add hand mashed guacamole \$3

Add chili, chicken, buffalo chicken or pulled pork \$5

PULLED PORK QUESADILLA

House braised BBQ pulled pork, cheddar & pepper jack cheeses, crispy flour tortilla, homemade salsa, sour cream \$13

DEVEILED EGGS

Goat cheese, dijon, horseradish yolk filling, smoked paprika, chives \$8

SALADS

CAJUN SHRIMP KALE CAESAR

Grilled cajun shrimp, baby kale, house caesar dressing, white anchovy, croutons, romano \$17

SOUTHWESTERN CHOPPED SALAD

Grilled BBQ chicken, chopped romaine, grape tomato, roasted corn, black beans, red onions, shredded cheddar, avocado, chipotle ranch dressing, tortilla strips \$15

CONGRESS ST. COBB

Mixed greens, honey mustard dressing, diced oven roasted turkey, chopped applewood smoked bacon, grape tomato, bleu cheese crumbles, deviled eggs \$14

HARISSA GREEK

Chopped romaine, cucumber, red onion, grape tomato, olives, feta, fried capers, flame grilled pita, harissa oregano vinaigrette \$12

*Add chicken \$5, steak tips \$9 *, grilled shrimp \$9*

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase the risk of food borne illness.

EATS

Add cheese \$1, bacon or avocado \$3, jalapeño, mushrooms, caramelized onion, fried egg, fried onion \$1

LUCKY BURGER*

Prime chuck beef, lettuce, tomato, onion, pickle, fancy sauce, toasted potato bun \$14

TURKEY BURGER

Fresh white and dark meat whole turkey blend, lettuce, tomato, onion, pickle, garlic sage aioli, toasted potato bun \$14

LAMB BURGER*

Shoulder & top round blend, tzatziki crème, baby kale, tomato, toasted potato bun \$16

VEGGIE BURGER

Housemade veggie blend, mixed greens, tomato, caramelized onions, hummus spread, toasted potato bun \$13

CAJUN CHICKEN SANDWICH

Cajun seasoned chicken breast, melted pepper jack, fried jalapeños, avocado crème, lettuce, tomato, toasted potato bun \$13

PRESSED REUBEN

House braised corned beef, sauerkraut, thousand island, swiss, pressed on rye \$14

TUNA MELT

House made tuna salad, melted swiss, pressed on country white \$12

TURKEY PESTO CIABATTA

Thin sliced oven roasted turkey, swiss cheese, basil pesto, tomato, mixed greens, grilled ciabatta \$14

GRILLED CHEESE & TOMATO BISQUE

Butter griddled country white bread, melted American with tomato basil bisque \$10
Add tomato \$1 Add bacon \$3

PRIME RIB FRENCH DIP

House roasted thin sliced prime rib of beef, horseradish aioli, crusty baguette with au jus for dipping \$15

BEER BATTERED FISH SANDWICH

Beer battered local haddock, house coleslaw, caper tartar sauce, toasted potato bun, lemon \$13

BBQ PULLED PORK

House braised BBQ pulled pork, house coleslaw, toasted potato bun \$14

PAN MAC & CHEESE

Four cheese sauce, fresh fusilli, buttery seasoned panko crumbs, chives \$14
Add chicken, buffalo tenders, chili or pulled pork \$5

STEAK TIPS*

Char grilled marinated top choice tips, crispy fries, mixed green salad \$18

SIDES

FRIES \$5
SWEET POTATO FRIES \$6
TRUFFLE FRIES \$8
MAC & CHEESE \$7

TATER TOTS \$5
COLESLAW \$3
SIDE SALAD \$5
SIDE CAESAR \$5

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