

FOOD MENU

SNACKS & APPS

FRENCH ONION SOUP MELTED SWISS, BAGUETTE CROSTINI	16
MAPLE GLAZED CARROTS CILANTRO, CORIANDER, CHILI	14
ROASTED PEPPER HUMMUS GRILLED PITA, EVOO, ZA'ATAR	16
SHRIMP TACOS ZUCCHINI SLAW, SRIRACHA AIOLI	18
SALMON TARTARE AVOCADO, CUCUMBER, BASIL, YUZU AIOLI	19



THE NACHOS



MOJO PULLED PORK, HOUSE-PICKLED JALAPENO,
SHREDDED CHEDDAR, PICO DE GALLO, LIME CREMA

24

CRISPY FINGERLINGS GREEN GODDESS, DIPPING SAUCE	16
MAC N' CHEESE SMOKED BACON, CARAMELIZED ONION, SAGE	19
CRISPY BRUSSELS SPROUTS SWEET CHILI, PEANUTS	17
BUFFALO CAULIFLOWER BUTTERMILK BLUE CHEESE SAUCE	16
CRISPY DUCK WINGS SOY GLAZE, SCALLION, SESAME	21
BAR ROOM FRIES PARMESAN, HERBS AND TRUFFLE OIL	16

SALADS

LOBSTER COBB AVOCADO, BACON, TOMATO, ROMAINE, RED ONION, EGG, BLUE CHEESE	29
BABY GEM CAESAR PARMESAN, ROSEMARY BREAD CRUMB, SMOKED ANCHOVY VINAIGRETTE	18
TUSCAN KALE RED QUINOA, TOASTED ALMONDS, CRANBERRIES, AGED CHEDDAR, DIJON VINAIGRETTE	19

*ADD TO ANY SALAD: GRILLED CHICKEN 4 STEAK 9 SHRIMP 7 SALMON 9

PLATES

FISH & CHIPS CRISPY FLOUNDER, COLESLAW, HAND CUT FRIES, HOUSE TARTAR, MALT VINEGAR	26
PORTUGUESE SPICED SHRIMP SMOKED PAPRIKA, LEMON, WHITE WINE, GARLIC, COUS COUS	28
CHICKEN PAILLARD WILD ARUGULA, CHERRY TOMATOES, SHAVED PARMESAN, BALSAMIC GLAZE	24
WILD MUSHROOM PAPPARDELLE TRUFFLE CREAM, PARMESAN, FRESH HERBS, LEMON	27
FAROE ISLAND SALMON BULGOGI GLAZE, JASMINE RICE, STEAMED BABY BOK CHOY	32
GRILLED HANGER STEAK CRISPY FINGERLINGS, BRUSSELS SPROUTS, THAI CHILI VINAIGRETTE	34
THE BAR ROOM BURGER SHARP CHEDDAR, SLICED PICKLES, MELTED ONIONS, TRUFFLE AIOLI	25

SANDWICHES

ALL SERVED WITH FRIES

**NEW ENGLAND
LOBSTER ROLL**
4 OZ MAINE LOBSTER
TARRAGON AIOLI, LETTUCE
OLD BAY FRIES, POTATO BUN
32

THE CUBAN
ROASTED PORK, HAM
SWISS CHEESE, PICKLES
DIJONNAISE, PRESSED BAGUETTE
21

CRISPY CHICKEN

ZUCCHINI SLAW, KIMCHEE
PICKLES, YUZU AIOLI
TOASTED BRIOCHE BUN
21