



TO START

FRIED CALAMARI Marinated and dusted with seasoned flour, deep fried & served with Lemon Dill aioli on the side. **8.50**

SPINACH ARTICHOKE DIP Chunks of Artichoke hearts and Spinach baked in Parmesan & Cream Cheese served in a Bread Bowl with our home fried tortilla Chips. **8.00**

VEGGIE QUESADILLA Grilled Sun-dried Tomato tortilla stuffed with Pepper-jack cheese, Corn, Roasted Red Peppers, Garlic, Cilantro, Red onion & Tomatoes topped with cilantro-lime sour cream & remoulade on the side. **8.00**

MUSSELS DIJON Mussels sautéed with Garlic, Onions, Red Peppers, White Wine and Butter in a Dijon Cream Sauce. This savory dish comes with a grilled Baguette to sop up every last bit of delicious sauce. **12.00**

CHICKEN QUESADILLA Grilled Sun-dried Tomato tortilla amply filled with Chicken, Spinach and Feta Cheese, drizzled with Balsamic vinaigrette & topped with Cilantro-lime sour cream served with Remoulade. **9.00**

PEPPERELL POUTINE You might know it better as Poutine. We challenge Quebec to beat our Hand Cut Fries & Pineland Farms squeaky Cheese topped with Duck Confit in our own Duck Gravy. **10.25** or Vegetarian style with Mushrooms, squeaky Cheese & our own Mushroom Gravy. **7.25**

MAINE CRAB CAKES Oh my! Made the right way with real Maine Crab you can see. Served with Tartar or Remoulade. **11.75**

CROQUETTES Smashed potatoes, Bacon, BBQ sauce, loads of Cheddar cheese, deep fried. What could be better? Did we mention it has Bacon...and Cheese? **5.50**

CHICKEN WINGS **8.50** **BEER-BATTERED CHICKEN TENDERS** **8.50**
Choice of Plain, Sweet & Spicy IPA, Buffalo or Garlic Parmesan.



IN THE LIGHTER SIDE

SOUP O' THE DAY Ask your server. **Cup 3.75 Bowl 6.00**

CHOWDER or STEW **Cup 4.25 Bowl 6.50**

BEER CHEESE SOUP Different brews with different cheeses every day. **Cup 4.25 Bowl 6.50**

FRENCH ONION SOUP Everybody's Favorite, isn't it? **Crock 5.75**

***HOUSE SALAD** Mesclun greens with Mushrooms, Tomatoes, Cucumbers & Home-made croutons. **Small 5.00 Large 7.75**

***BOB COBB SALAD** Mesclun greens topped with Avocado (when available), Applewood smoked Bacon, Tomato, Bleu Cheese crumbles, diced Egg & grilled Chilled Chicken. **Small 9.25 Large 11.75**

***CAESAR SALAD** The Classic, fit for an Emperor. **Small 5.75 Large 8.00**

ADD: Grilled or Cajun Chicken 2.75 | Grilled Salmon, Gulf Shrimp or Duck Confit 5.50 | Lobster 9.00

MY BIG FAT GREEK SALAD

Spinach tossed with Calamata olives, Feta cheese, Red onion, roasted Pine Nuts, Tomatoes & balsamic vinaigrette. **Small 8.00 Large 11.25**

***CHICKEN SALAD** You'll love our version...Fresh Chicken mixed with Walnuts, Cilantro, Onions & Mango chutney served on a large house salad. **Small 6.50 Large 8.75**



HOME-MADE DRESSINGS

Bleu Cheese, Balsamic Dijon Vinaigrette, *Asian Vinaigrette, Parmesan Peppercorn, Buttermilk Herb

--LUNCH ONLY--

WRAP O' THE DAY

Ask your server about today's Wrap. A quick & easy choice if you're in a hurry; served with our home fried Potato Crisps. **8.00** **SOUP & HALF WRAP O' THE DAY** The Wrap O' The Day served with a cup of one of our Soups. **8.00**

While our Goal is to fill you up with our Mill-Sized portions, we also strive to make our Home-prepared food as Healthy as possible. After all, we eat here every day ourselves. Plus, we want you to be around as our customers for a long, long time. To that end, we use Zero Trans Fat Fry Oil.

*This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have any questions about consuming raw or undercooked food.