

APPETIZERS

FRIED CHEESE CURDS 13

golden fried and served with spicy ranch

HONEYED RICOTTA DIP 15

sweet & tangy dip with fresh herbs, served with crostini and fresh vegetables

TAVERN NACHOS 13

hand-cut potato chips topped with cheese sauce, tomatoes, bacon, scallions, and spicy ranch substitute french fries for + 1

STEAK & CHEESE EGGROLLS 15

shaved steak and monterey jack in a crispy wonton, baked and served with spicy ranch

FRIED CALAMARI & BANANA 16

PEPPERS

lightly breaded, served with marinara

TAVERN WINGS 18

fried chicken wings, tossed in your choice of Jacked Up DIPA buffalo sauce or maple whiskey sauce, served with carrots, celery, and blue cheese try them as hand-breaded boneless tenders

POUTINE 16

french fries, chopped bacon, cheese curds, demi glace gravy, fresh green onions

PRETZEL BITES 12

served with Hi, Jack! IPA mustard

SALADS & SOUPS

CLASSIC CAESAR small 11 · large 15

crisp romaine lettuce tossed in classic caesar dressing, shaved parmesan and homestyle croutons

SALINITY SALAD small 11 · large 15

local farm greens, crumbled gorgonzola, sliced local apple, sliced pear, shaved carrots, Salinity Now! Blueberry vinaigrette

WEDGE SALAD 15

iceberg wedge, smothered with smokey bacon gorgonzola dressing, diced tomato, red onion, and crumbled bacon

add grilled chicken + 7 · buffalo chicken + 8
grilled salmon* + 11 · maple bourbon steak tips* + 13

QUINOA TABOULEH small 11 · large 16

SALAD

quinoa, kale, edamame, diced tomato, and cucumber, tossed in a fresh mint and lime vinaigrette

FRENCH ONION SOUP 10

sweet onions caramelized and finished with a rich beef broth, topped with croutons and melted swiss cheese

NEW ENGLAND CLAM 11


CHOWDER

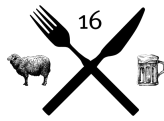
naturally gluten-free with sweet cream, potatoes, and tons of clams

SIDES

coleslaw 3 · basket of fries 6 · basket of cajun fries 7 · basket of sweet potato waffle fries 8 · basket of truffle fries 9 · side caesar salad 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

 Denotes an item is gluten-free, or can be prepared gluten-free. Please alert your server to any food allergies prior to ordering



BURGERS AND SANDWICHES

THE CLASSIC* 16

our fresh beef burger grilled to order, with lettuce, tomato, and red onion

THE OL' SMOKEY* 20

our classic burger, topped with applewood smoked bacon, cheddar, house gluten-free fried onions, and smokey chipotle aioli

THE PATTY MELT* 18

our house-ground pork & beef patty with extra American cheese, Hi, Jack! IPA mustard, and balsamic caramelized onions, on grilled sourdough

add cheese + 2 · add bacon + 2 · extra patty + 5 · sub gluten-free bun + 3 · try it as a california veggie patty

all sandwiches served with house-made chips

upgrade to french fries for + 1 · sweet potato waffle fries + 1 · cajun fries + 2 · truffle fries + 3 · cheese fries + 3 · coleslaw + 3 · side caesar salad + 7

JACKED UP CHICKEN SANDWICH 18

choice of grilled or golden fried chicken tossed in Jacked Up DIPA buffalo sauce, with lettuce, tomato, red onion, and bleu cheese crumbles, served on a French roll

CALAMARI PO' BOY 18

a twist on a classic! tender fried calamari, lettuce, tomato, pickles, and remoulade, on a French roll

BÁNH MÌ TACOS 18

gluten-free beer-battered haddock, with house pickled vegetables, tangy Thai mayo, in flour tortillas, served with tortilla chips

HAM & BRIE PANINI 18

shaved ham, creamy brie, granny smith apple, arugula, house marmalade, on grilled sourdough

ENTREÉS

STEAK TIPS* 28

10 oz. of maple bourbon marinated steak tips, grilled to your liking, served with roasted red potatoes and seasonal vegetable

HOT HONEY FRIED CHICKEN 24

hand-breaded chicken tenders, drizzled with hot honey, served over chive & cheddar biscuits

PEAR & MASCARPONE SACHETTI 24

a classic stuffed beggar's purse pasta with cherry tomatoes and green onion, in a fig balsamic crema

SEARED SALMON* 26

fresh Atlantic salmon fillet, pan-seared and topped with garden herb gremolata, over wild rice with Chef's vegetable

FISH & CHIPS 24

gluten-free beer-battered Atlantic haddock, served with french fries, coleslaw, and tartar sauce


PAN-SEARED TOFU 24

dredged in a crunchy cornstarch coating, pan-seared and drizzled in a rice wine chili & sweet plum sauce, served over wild rice with Chef's vegetables

NEW ENGLAND BAKED HADDOCK 26

gluten-free bread crumb topping, served with wild rice and Chef's vegetables

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

 Denotes an item is gluten-free, or can be prepared gluten-free. Please alert your server to any food allergies prior to ordering



COCKTAILS

SPICY MANGORITA 14

Ghost Tequila, Triple Sec, Mango, Lime

TAVERN MAI TAI 13

Cruzan Dark-Aged Rum, Triple Sec, Amaretto, Lime, Pineapple, Myers' Float

COFFEE CRAVING 14

Vanilla Vodka, Espresso Vodka, Baileys, Chilled Coffee, Milk, Whipped Cream

COOL AS A CUCUMBER 15

Cucumber-Infused Vodka, St. Germain, Lemon, White Cranberry, Simple

WHITE SANGRIA 13

House White, Apple Brandy, Triple Sec, Lemon, Sprite

WATERMELON MOJITO 13

Bacardi, Fresh Watermelon, Lime, Soda, Mint

MOCKTAILS

BLUEBERRY JALAPEÑO BREEZE 5

Blueberry-Jalapeño Syrup, Lemon, Lime, Agave

FROZEN PINK LEMONADE 4

A Slushee-Version of the Summertime Favorite

WINE

WHITE

CHARDONNAY, J. Lohr Riverstone, California · 11

PINOT GRIGIO, Messacorona, Italy · 9

SAUVIGNON BLANC, Oyster Bay, New Zealand · 9

RIESLING, Clean Slate, Germany · 11

ROSÉ, LOVE DRUNK, Oregon · 14

ROSÉ, SUMMER WATER, California | 187ml · 15

PROSECCO, Lunetta, Italy | 187ml · 11

HOUSE WHITES, Woodbridge, California · 8
Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel

RED

CABERNET SAUVIGNON, Joel Gott, California · 11

PINOT NOIR, Folly of the Beast, California · 15

MALBEC, Alamos Mendoza, Argentina · 9

ZINFANDEL, St. Francis Old Vines, California · 13

SYRAH-PETITE VERDOT, Para Maria, California · 18

HOUSE REDS, Woodbridge, California · 8
Cabernet Sauvignon, Merlot, Pinot Noir

MEADS

sap house meadery, center ossipee, nh

TRADITIONAL 8

mild · soft · light-bodied

SUGAR MAPLE 8

balanced · off-dry · medium-bodied

SEASONAL MARKET

ask your server

RASPBERRY JAM SESH 12 oz. can 7

raspberry · honey · crushable