
PANTRY

DINER | BAKERY | BAR

SINCE 1949

Upcoming Events

BREAKFAST WITH SANTA

Yes, Santa is coming to the Pantry! Saturday 12/22 from 9am until noon.

HOLIDAY HOURS

We will be offering our normal and special holiday menus from 8am until 10pm on 12/24, 12/25, 12/31 and 1/1/2019.

DECEMBER 31 - RING IN THE NEW YEAR

Welcome cocktail, midnight toast, appetizer buffet, party hats and noise makers. Starts at 9pm. Advance tickets 45.

JANUARY 10 - A NIGHT OF COMEDY

Christopher Brian Roach, Peaches Rodriguez and Stephen Rocco Parillo III. Dinner starts @ 6:30pm, Show @8. Limited seating, advance tickets 49.

HOLIDAY GIFT CARD PROMO: PURCHASE A \$100 GIFT CARD GET A \$10 CARD FOR YOURSELF

Seasonal Cocktails

THE GRINCH

hot cocoa, Jameson whiskey, Irish Creme, candy cane frosted rim, topped with infused whipped cream 9.

SOUTH POLE

hot cocoa, peppermint schnapps, candy cane frosted rim, infused whipped cream 9.

BOOZY BOURBON SHAKE

premium bourbon, Haagen-Dazs butter pecan ice cream, caramel, infused whipped cream 9.

HOT TODDY

Jameson whiskey, honey, lemon, cinnamon stick 9.

CANADIAN TODDY

Jameson whiskey, pure maple syrup, lemon, cinnamon stick 9.

CANDY CANE MARTINI

vanilla vodka, peppermint schnapps, white creme de cacao, grenadine, heavy cream, peppermint frosted rim with crushed candy cane, infused whipped cream 11.

Cocktails

ALMOND JOY

Malibu coconut, Amaretto, Creme de Cacao, cream, ice 11.

APEROL SPRITZ

Aperol, Prosecco, club soda, orange 11.

APPLETINI

vodka, sour apple, triple sec 11.

BEEF GIMLET

Beefeater gin, lime juice 11.

BELLINI

Prosecco, peach schnapps 10.

BLOODY MARY

vodka, tomato juice, lemon juice, worcestershire, Tabasco, fleur de sel, black pepper, celery 10.

BLUE HAWAIIAN

blue curacao, coconut rum, sour mix, pineapple juice 11.

BOMBAY LEMONADE

Bombay Sapphire, simple syrup, club soda 12.

BOULEVARDIER

Bourbon, Campari, sweet vermouth, cherry 11.

COSMO

vodka, triple sec, cranberry juice, lime 11.

DAIQUIRI

white rum, lime juice, simple syrup 10.

ESPRESSO MARTINI

Van Gogh espresso, Kahlua, Irish cream 12.

FLIRT-TINI

vodka, pineapple juice, grenadine float 12.

FRENCH MARTINI

vodka, Chambord, pineapple juice 12.

IRISH NAIL

Jameson, Drambuie 11.

MARGARITA

tequila, triple sec, lime juice 11.

MARTINI

vodka or gin, dry vermouth, olives 10.

MIMOSA

champagne, orange juice 10.

MOSCOW MULE

vodka, lime juice, ginger beer 11.

MO-TITO

Tito's vodka, simple syrup, club soda, lime, fresh mint 11.

NUTCHATA

Rumchata, Svedka Vanilla vodka, Frangelico 11

PIÑA COLADA

Rum, coconut, pineapple juice, caster sugar 11.

ROCKVILLE CENTRE TEA

vodka, gin, rum, tequila, triple sec, sour, coke 13.

SANGRIA

fruity red wine, juice, fresh fruit 10.

SAPPHIRE GIBSON

Bombay Sapphire, dry vermouth, cocktail onions 11.

SAPPHIRE NEGRONI

Bombay Sapphire, Campari, sweet vermouth 12.

TOM COLLINS

gin, sour mix, soda 10.

WHITE RUSSIAN

vodka, coffee liqueur, cream 10.

Every Day Happy Hour

4pm-7pm. Drink specials throughout the diner. Snack specials in the bar room only.
All 12 oz draft beer and bottles 5. | Bellini, Screwdriver, Margarita, Cosmo, all 6 oz wines 7.

Red Wine 6oz | 9oz | Bottle

HOB NOB PINOT NOIR, France 8 | 12 | 32
LAYER CAKE PINOT NOIR, Central Coast, California 10 | 15 | 39
14 HANDS VINEYARDS MERLOT, Columbia Valley 8 | 12 | 32
SKYFALL VINEYARD MERLOT, Columbia Valley 9 | 13 | 36
TRAPICHE MALBEC, Mendoza, Argentina 7 | 10 | 28
LAYER CAKE MALBEC, Mendoza, Argentina 10 | 15 | 39
ROBERT MONDAVI CABERNET SAUVIGNON PRIVATE SELECTION,
California 8 | 12 | 32
JOSH CELLARS CABERNET SAUVIGNON, California 11 | 16 | 44

Whites & Blush 6oz | 9oz | Bottle

JACOB'S CREEK CHARDONNAY CLASSIC, Australia 7 | 10 | 28
JOSH CELLARS CHARDONNAY, California 9 | 13 | 36
BARONE FINI PINOT GRIGIO VALDADIGE, Italy 9 | 13 | 36
RUFFINO PINOT GRIGIO LUMINA, Italy 8 | 12 | 32
THE CROSSINGS SAUVIGNON BLANC, New Zealand 9 | 13 | 36
VILLA POZZI MOSCATO, Sicily 7 | 10 | 28
CHATEAU STE. MICHELLE RIESLING, Columbia Valley 8 | 12 | 32
JOSH CELLARS ROSE, California 9 | 13 | 36
ENZA PROSECCO, Italy 9 (6 oz) | 36 bottle

Vodka 2 oz

Absolut 9.
Absolut Elyx 12.
Chopin 9.
Grey Goose 11.
Ketel One 10.
Stolichnaya 9.
Stoli Ohranj 9.
Svedka Mango-Pineapple 8.
Svedka Raspberry 8.
Svedka Strawberry-Lemonade 8.
Svedka Vanilla 8.
Skyy Watermelon 8.
Titos 9.
Van Gogh Espresso 8.

Rum 2 oz

Bacardi Superior 8.
Captain Morgan 8.
Goslings Black Seal 9.
Goslings Gold Seal 9.
Malibu Coconut 9.
Malibu Lime 9.

Tequila 2 oz

Deleon Platinum 13.
Don Julio Anejo 20.
Don Julio Blanco 17.
Don Julio Reposado 19.
El Tesoro Blanco, Platinum 11.
Jose Cuervo Gold 8.
Patron Silver 12.
Sauza Signature Blue 8.

Scotch & Rye 2 oz

Auchentoshan 15.
Bowmore 15.
Bulleit 11.
Canadian Club 9.
Chivas Regal 12yr 12.
Dewars 9.
Fireball 8.
Glenfiddich 12yr 15.
Johnnie Walker Red 10.
Johnnie Walker Black 14.
Johnnie Walker Gold 19.
Johnnie Walker Blue 51.
Laphroaig 10yr 16.
Macallan 12yr 15.
Redemption 8.

Gin 2 oz

Beefeater 10.
Bombay Sapphire 11.
Hendricks 11.
Tanqueray 10.

Irish Whiskey 2 oz

Jameson 10.
Jameson Caskmates 10.
Jameson Caskmates IPA 10.
Jameson Black Barrel 10.
Paddy 8.
Powers Gold 10.
Teeling 12.

Draft Beer 12oz | 16oz

ANGRY ORCHARD CRISP APPLE 7 | 9
BLUE POINT TOASTED LAGER 7 | 9
LAGUNITAS IPA 7 | 9
BLUE MOON 7 | 9
CONEY ISLAND MERMAID PILS. 7 | 9
STELLA 7 | 9
FAT TIRE 8 | 10
MONTAUK 8 | 10
ALLAGASH WHITE 8 | 10

Bottled Beer

BUD, BUD LIGHT 6.
COORS LIGHT 6.
CORONA 7.
CORONA LIGHT 7.
HEINEKEN 7.
HEINEKEN LIGHT 7.
SAM ADAMS 7.

Bourbon 2 oz

Basil Haydens 14.
Bib & Tucker 16.
Bulleit 11.
Jack Daniels 10.
Jim Beam 8.
Jim Beam Apple 8.
Jim Beam Honey 8.
Jim Beam Maple 8.
Jim Beam Vanilla 8.
Knob Creek 11.
Makers, Makers 46 11.
Wild Turkey 8.

Liqueurs 2 oz

Aperol 8.
B&B 11.
Campari 9.
Chambord Royale 12.
Cointreau 12.
Courvoisier VS 11.
Chateau Monet Framboise 9.
Disaronno Amaretto 9.
Drambuie 13.
Grand Marnier 11.
Irish Cream 8.
Luxardo Amaretto 8.
Patron Cafe XO 8.
Remy Martin VSOP 18.
Romana Sambuca 10.
Rumchata 9.
St. Germain 8.

Early Morning Special

Monday thru Friday until 11am enjoy 1/2 price coffee and juice (dine in only, excluding holidays)

Omelets & Eggs

We only use cage free brown eggs. Egg whites available upon request. Served with home fries and toast.

Gluten Free (GF) served with lettuce & tomato in place of home fries and toast

Substitutions (in place of home fries): mesclun, Caesar or Greek salad +2, fresh fruit +2, sweet potato tots +2

CALI OMELET (GF) (V)

quinoa, tomato, avocado, goat cheese 15.

WESTERN OMELET (GF)

ham, peppers, caramelized onions, cheddar 13.

FARMERS OMELET (GF)

bacon, ham, sausage, cheddar 13.

CORNED BEEF OLD FASHIONED (GF)

2 eggs, house made corned beef hash 14.

GREEK OMELET (GF) (V)

baby spinach, feta, tomato, caramelized onions 13.

EASTERN OMELET (GF)

applewood smoked bacon, caramelized onions, American cheese, avocado 14.

PANTRY BREAKFAST PLATTER (GF)

2 eggs, choice of ham, bacon or sausage 12.

From the Griddle

Served with pure maple syrup

S'MORES PANCAKES

chocolate, marshmallow, cinnamon graham cracker crumbs 13.

CINNABUN PANCAKES

cream cheese frosting 13.

BUTTERMILK PANCAKES

scratch made 10. / blueberry 14. / chocolate 12.

BELGIAN WAFFLE

traditional, powdered sugar 10. / berries +4.

PEANUT BUTTER BACON BANANA WAFFLE

creamy peanut butter, caramelized bananas, apple bacon, powdered sugar 14.

FRENCH TOAST

challah, powdered sugar 10.

CRÈME BRULE FRENCH TOAST

cinnamon sugar, fresh berries, cream cheese frosting 14.

NUTELLA BANANA FRENCH TOAST 13.

Egg Sandwiches

OLD SCHOOL EGG SANDWICH

two eggs, bacon, ham or sausage, American cheese, kaiser roll 8. | with home fries 11.

NEW SCHOOL EGG SAMMY

turkey sausage, tomato, spinach scramble with Swiss on a multigrain roll 10. | with home fries 13.

MORNING MELTDOWN WRAP

bacon, avocado, cheddar, roasted red pepper scramble, chipotle sauce 10. | with home fries 13.

TURKEY D'LIGHT

house roast turkey, avocado, egg whites, Alpine Lace Swiss, multigrain toast 10. | with home fries 13

Light & Simple

STEAL CUT OATMEAL brown sugar, raisins 5.

GREEK YOGURT full fat 5.

FRESHLY CUT FRUIT SALAD 6.

HALF MELON 4.

BANANA 1.

SOUR CREAM 4.

CUP OF STRAWBERRIES 4.

CUP OF BLUEBERRIES 5.

CEREAL 4.

RICE KRISPIES, SPECIAL K, FROSTED MINI WHEATS, CORN FLAKES, MULTIGRAIN CHEERIOS, MULTIGRAIN FROOT LOOPS

Breakfast Sides & Pastries

APPLEWOOD SMOKED BACON (GF) 4.

BOAR'S HEAD BREAKFAST SAUSAGE 4.

CHICKEN APPLE SAUSAGE (GF) (NAE) 5.

TURKEY SAUSAGE (GF) 4.

DELI HAM (GF) 4.

WHITE, MULTIGRAIN, RYE TOAST butter 3.

TOASTED BAGEL butter 3. cream cheese 4.

TOASTED ROLL butter 2.

HOME FRIES OR FRENCH FRIES 5.

BRAN, CORN, CHOCOLATE MUFFIN 3.5

BLUEBERRY, CRANBERRY MUFFIN 4.

CINNAMON APPLE MUFFIN 4.

DANISH, CHOCOLATE HORN 4.

ALMOND HORN 5.

APPLE TURNOVER 4.

SUGAR FREE PASTRY 5

STRUDEL, FRUIT CHEESE PUFF 5.

APPLE TURNOVER, ELEPHANT EAR, LINZER TART 4.

CHOCOLATE CHIP, M&M, BLACK & WHITE COOKIE 3.

Every Day Brunch

Until 4pm. \$7 for a Bloody Mary or Mimosa and coffee with any meal purchase.

The New Classics

STEAK & EGGS

skirt steak, potato-corn-bacon hash, over easy eggs, salsa verde 27.

MONTEREY QUESADILLA

scrambled eggs, quinoa, tomatoes, ham, goat cheese, sour cream, salsa verde, pico de gallo 14.

AVOCADO TOAST (V)

multi grain, organic hass avocado mash, micro greens, sea salt, lemon 9. | add eggs 1.5. each

THE EL DIABLITO "SKIRT, SKIRT" BURRITO

2 eggs over medium, grilled skirt steak, caramelized jalapeños and onions, pepper jack cheese, guacamole, chipotle aioli, home fries 19.

CALI BREAKFAST BOWL (GF)

over easy eggs, Monterrey jack, quinoa, julienne carrots, shaved Brussels sprouts, guacamole chicken 14. | steak 18. | salmon 17.

Bennys & Scrambles

Benny's & Scrambles available until 4:00pm daily, served with home fries. Scrambles served with choice of toast. Gluten Free (GF) served with lettuce & tomato in place of home fries and toast. Substitutions (in place of home fries): mesclun, Caesar or Greek salad +2, fresh fruit salad +2, sweet potato tots +2

CANADIAN BENEDICT

Canadian bacon, two poached eggs, hollandaise sauce, Thomas' English muffin 14.

CRAB CAKES BENEDICT

2 Maryland style super lump crab cakes 18.

IRISH BENEDICT

house made corned beef hash 15.

FLORENTINE BENEDICT

prosciutto, spinach 15.

LOBSTER OMELET

fresh lobster, asparagus, gruyère 21.

'ROCK SCRAMBLE (GF)

chicken apple sausage, goat cheese, tomato, arugula 14.

EGG WHITE DELIGHT SCRAMBLE (GF)

egg whites, fresh baby spinach, turkey, tomato, alpine lace Swiss, avocado 15.

VEGGIE SCRAMBLE (GF)

spinach, broccoli, tomatoes, mushrooms, cheddar cheese 14.

SALMON SCRAMBLE (GF)

fresh organic Scottish salmon, pickled red onion, tomato, spinach, shaved Asiago cheese 18.

Boozy Coffee 8.

MEXICAN Kahlua, coffee

ITALIAN Amaretto, coffee

IRISH Jameson's, coffee

HAZELNUT Frangelico, coffee

FRENCH Grand Marnier, coffee

SPANISH Brandy, coffee

JAMAICAN Dark rum & Tia Maria, coffee

RUSSIAN Frangelico & Vodka, coffee

MUDSLIDE Kahlua & Irish Cream, coffee

Cold Brew Cocktails 11.

Made with Sail Away Nitro Cold Brew Coffee

IRISH GOODBYE

Jameson, Irish Cream, Sail Away coffee

SAIL AWAY OLD FASHIONED

Bulleit bourbon, simple syrup, bitters, chocolate, cherries, Sail Away coffee

AMERICANA COLD BREW

Frangelico, vanilla vodka, Sail Away coffee

Coffee & Tea

ORGANIC BLEND COFFEE 3.

SAIL AWAY NITRO COLD BREW COFFEE 6.

MIGHTY LEAF TEA 3.

CAPPUCCINO OR LATTE 5.

ESPRESSO 4. double 6.

HOT CHOCOLATE whipped cream 3.

LIPTON TEA 2.5

Cold Drinks

SODA, ICED TEA, ICED COFFEE free refill 3

TROPICANA ORANGE JUICE sm 2. | lg 3.

TOMATO, APPLE, GRAPEFRUIT, V8 sm 2. | lg 3.

PANNA BOTTLED WATER sm 3 | lg 6.

SPARKLING WATER sm 3 | lg 6.

MILK sm 2. | lg 3.

SOY OR ALMOND MILK sm 3. | lg 4.

Signature Burgers

8oz custom brisket and chuck blend on a brioche bun with hydro Boston lettuce, tomato and choice of: fries, mesclun salad or cole slaw
Substitute sweet potato tots +2 or onion rings +2.

ALL AMERICAN

thick cut apple wood smoked bacon, American cheese 15.

LA ROYALE

melted American, gruyère, cheddar, crispy onion rings, lettuce, tomato, truffle-parmesan aioli 17.

BITE ME BURGER

caramelized onions, roasted mushrooms, melted Swiss 15.

STELLA BLUE

bleu cheese, bacon, mushrooms 16.

DOUBLE TROUBLE

two 8 oz burgers, cheddar, bacon, Russian dressing, lettuce, tomato 19.

PATTY MELT

caramelized onions, gruyère, 1000 island, grilled rye bread 15.

Build-A-Burger

8oz custom brisket blend on a brioche bun with hydro Boston lettuce, tomato and choice of: fries, mesclun salad or cole slaw
Turkey and veggie burgers are house made.

YOU CHOOSE: beef | veggie | turkey 12.

TOPPINGS: caramelized onions, grilled mushrooms 1. each | bacon, avocado 2. each

CHEESES: American, Swiss, cheddar, mozzarella, feta, bleu 1. each | Alpine Lace, gruyère 2.

Sandwiches / Wraps / Panini

All items below served with choice of: fries, mesclun salad or cole slaw.
Substitute sweet potato tots +2 or onion rings +2.

LOBSTER ROLL

all tail, knuckle and claw meat, lightly dressed, celery, hydro Boston lettuce, tomato, cole slaw on it, toasted brioche 21.

AHI TUNA "STEAK" SANDWICH

wasabi aioli, hydro Boston lettuce, tomato, avocado, Asian slaw 19.

SHRIMP 'PO BOY WRAP

fried breaded gulf shrimp, tomato, hydro Boston lettuce, avocado mash, spicy aioli, wheat wrap 16.

ROCKVILLE CENTRE WRAP

roasted turkey, Swiss, candied almonds, raisins, baby spinach, bacon, honey mustard, wheat wrap 14.

CALI WRAP

grilled chicken, avocado, tomato, mesclun, bacon, cheddar, ranch dressing, wheat wrap 15.

MADDIE'S SPECIAL PANINI

prosciutto, chicken, roasted red peppers, tomatoes, fresh mozzarella, balsamic drizzle, chiffonade of basil, naan bread (no substitutions please) 16.

THE "KICKIN" GRILLED CHICKEN PANINI

pepper jack cheese, bacon, pico de gallo, spicy mayo (no substitutions please) 14.

VEGGIE PANINI (V)

portobello mushroom, grilled zucchini, roasted red peppers, grilled asparagus, fresh mozzarella (no substitutions please) 13.

'DIEGO MELT

grilled chicken, bacon, tomato, pepper jack cheese, avocado mash, grilled multigrain toast 15.

CROQUE MADAME

grilled country white bread, ham, Swiss cheese, garlic truffle aioli, fried egg "up" 14.

TURKEY PRETZEL

roasted turkey breast, avocado mash, tomato, gouda, honey dijon aioli, pretzel croissant 16.

FRENCH DIP

shaved prime rib, caramelized onions, gruyère, horseradish sauce, au jus 17.

FILET MIGNON TIDBITS

caramelized onions, mozzarella cheese, house steak sauce 21.

CHICKEN SOUVLAKI SANDWICH

marinated chicken breast, lettuce, tomato, onions, tzatziki, wrapped in a pita 14.

REUBEN

corned beef, Swiss, cole slaw (on the sandwich), Russian dressing, grilled rye 14.

RACHEL

roasted turkey breast, Swiss, cole slaw (on the sandwich), Russian dressing, grilled rye 14.

THE ACG DELUXE

texas toast, bacon, tomato, American, cheddar and gruyère cheeses, garlic parmesan spread 13.

TUNA or CHICKEN SALAD CLUB

applewood smoked bacon, hydro Boston lettuce, tomato on white, multigrain or rye toast 14.

TURKEY CLUB

house roasted white meat turkey, bacon, hydro Boston lettuce, tomato on white, multigrain or rye toast 14.

GRILLED SALMON CLUB

organic Scottish salmon, sliced avocado, hydro Boston lettuce, tomato, multigrain toast 18.

Super Salads

You can enhance any salad with a protein

grilled chicken 4. | grilled salmon 7. | grilled skirt steak 8. | four large shrimp 8. | ahi tuna 8.

GARDEN SALAD (GF) (V)

romaine, cucumber, red onion, tomato, balsamic vinaigrette 11.

CAESAR SALAD (GF possible) (V)

romaine hearts, garlic croutons, parmesan, house Caesar 12.

OLD SCHOOL SALAD (GF)

mesclun greens, romaine, diced ham, hard boiled egg, bacon, diced green beans, tomato, cucumber, parmesan, lemon herb vinaigrette 15.

HERBED GOAT CHEESE & BEET SALAD (GF) (V)

mesclun, roasted candy cane beets, orange segments, honey pickled red onion, blush wine vinaigrette 14.

JEAN'S GREENS (GF)

spinach, pickled red onions, tomatoes, bacon, chives, micro greens, crumbled bleu cheese, roasted red peppers, blush wine vinaigrette 14.

SUPER FOOD SALAD (GF) (V)

quinoa, brown rice, kale, pistachios, raisins, shaved cabbage, roasted mushrooms, blush wine vinaigrette 14.

ASIAN GRILLED CHICKEN

mesclun, chopped romaine, red pepper, shredded carrots, red cabbage, orange segments, cucumber, wonton noodles, crushed cashews, orange-sesame vinaigrette 17.

GRILLED CHICKEN COBB (GF)

mesclun, sliced grilled chicken, avocado, tomato, bacon, bleu cheese crumbles, sliced egg, bleu cheese dressing 17.

GREEK SALAD (GF) (V)

romaine, tomatoes, cucumbers, red onions, feta, dolmades, black olives, lettuce, pita (anchovies upon request) 13.

ROMAINE "CALM" CHICKEN RANCH (GF)

organic romaine hearts, blackened chicken, bacon, fire grilled corn, black beans, avocado, chipotle ranch 16.

STRAWBERRY FIELDS SALAD (GF)

spinach and arugula, strawberries, raisins, blueberries, goat cheese, sunflower seeds, candied almonds, strawberry vinaigrette 14.

SIERRE MADRE (V)

mesclun, arugula and romaine blend, avocado, roasted corn, black beans, pico di gallo, cheddar, tortilla strips, ranch 14.

BBQ CHICKEN SALAD (GF)

romaine hearts, roasted corn, black beans, tomatoes, scallions, shredded cheddar, creamy ranch dressing, topped with BBQ chicken 17.

THE "BIG APPLE" SALAD (GF) (V)

arugula, micro greens, spiced candied walnuts, granny smith apples, celery, tarragon, queso fresco, wildflower honey vinaigrette 14.

Bowls

TEX-MEX BOWL

chicken, black beans, roasted corn, red onions, red peppers, cheddar, guacamole, pico de gallo, brown rice 14.

VEGGIE BOWL (V)

grilled asparagus, broccoli, onions, peppers, mushrooms, brown rice 12.

PROTEIN BOWL

broccoli, carrots, onions, brown rice, quinoa chicken 14. | steak 18. | add two eggs 3.

ASIAN CHICKEN BOWL

grilled chicken, orange segments, cashews, scallions, broccoli, fried egg, brown rice, sambal soy sauce 14.

Kids Menu

For children under 12, thank you.

Served with choice of: Häagen-Dazs ice cream, cookie or fresh fruit cup

KIDS BURGER, fries 11.

HOT DOG, fries 8.

PASTA with butter or marinara 8.

GRILLED CHEESE, fries 9. bacon 11.

CHICKEN FINGERS, fries 11.

MAC 'N CHEESE 9.

PB&J, fries 8.

FRENCH TOAST STICKS, pure maple syrup 10.

SCRAMBLED EGGS, fries 8.

PANCAKES / plain, chocolate chip or confetti (rainbow sprinkles), pure maple syrup 10.

GRILLED CHICKEN BREAST, antibiotic free, market vegetable or fries 11.

SKIRT STEAK, fries 15.

SHRIMP SCAMPI (3), fries 15.

PENNE A LA VODKA 10.

We truly thank you for coming...

Starters

Wings

BUFFALO CHICKEN WINGS (8)
carrots, celery, bleu cheese 10 | 18

THAI WINGS
sweet & hot, scallions, lime zest, ginger, orange yuzu
(no subs, it is spicy!) 11 | 19

BBQ WINGS
house "Smoke House" bbq sauce 11 | 19

GARLIC PARM WINGS
roasted garlic, parmesan cheese 11 | 19

Seafood

TUNA POKE
ahi tuna, cabbage slaw, guacamole, sesame-cashew
crunch 16.

CALAMARI
seasoned flour, marinara, Thai or buffalo sauce 13.

TOM TOM'S WICKED SHRIMP
beer battered shrimp, parsley, scallions, lemon, Tom
Tom sauce, spicy mayo 16.

CRAB CAKE
super lump, horseradish sauce, bleu cheese pico de
gallo 17.

BUFFALO SHRIMP
breaded, spicy buffalo/bleu cheese sauce 16.

SHRIMP COCKTAIL (GF)
four jumbo shrimp, cocktail sauce 14.

Veggies

SPANAKOPITA 8. (V)

BEER BATTERED ONION RINGS 7. (V)

FRIED ARTICHOKE HEARTS (V)
lemon slices, lemon parm aioli 10.

FARMERS MARKET SPRING ROLLS (V)
roasted mushrooms, sauté kale, sweet corn,
butternut squash, cheddar, sriracha-sweet chili
sauce 13.

Dips

EDIMAME SPINACH ARTICHOKE (V)
parmesan crust, tri color chips 10.

GUACAMOLE (V)
house made, tri color chips 8.

HUMMUS (V)
grilled pita, olive oil drizzle 8.

Fries

FRENCH FRIES 5. (V)

SIDEWINDER FRIES 7. (V)

SWEET POTATO TOTS 7. (V)

Mussel Pots

AMATRICIANA
San Marzano tomatoes, bacon, white wine, chili
flakes, parmesan 13.

PROVENÇAL
white wine-lemon broth, herbs, tomatoes 13.

GARLIC BISQUE
roasted garlic, cream, basil, white wine 13.

FRENCH ONION
caramelized onion beef broth, brioche crouton,
blistered gruyere 14.

BUFFALO
beer-hot sauce broth, crumbled bleu cheese, celery
and carrots 13.

Flatbreads

MARGHERITA FLATBREAD (V)
fresh mozzarella, tomato sauce, fresh basil 12.

SHRIMP & CRAB FLATBREAD
tomatoes, fresh mozzarella cheese, parmesan,
garlic, olive oil 16.

HAWAIIAN FLATBREAD
prosciutto, pineapple, Thai sauce, mozzarella
cheese 14.

Classics

POTATO SKINS
bacon, cheddar, tomato, ranch 10.

REUBEN POTATO SKINS
corned beef, cole slaw, Swiss cheese, Russian
dressing 10.

MOZZARELLA STICKS (6) (V)
marinara 9.

CHEESE QUESADILLA 11. (V)
chicken 14. steak 18. veggie 13.

DISCO POTATO BOWL (V)
sidewinder fries, mozzarella cheese, scratch gravy 8.

CHICKEN POTATO BOWL
sidewinder fries, bacon, cheddar cheese, ranch
dressing 13.

Soup

SOUP DU JOUR
Cup 5. | Bowl 7.

CHICKEN VEGETABLE
carrots, celery, onions 5. | 7.

CLASSIC FRENCH ONION
parmesan toast, gruyère 7.

Entrees

Served with cup of soup or mesclun salad.

ROASTED HALF CHICKEN

no antibiotic ever semi boneless chicken, pan gravy, scratch made mashed potato, thin green beans 25.

PRIME RIB OF BEEF

seasoned steak fries, grilled asparagus, horseradish sauce, au jus Queen 10 oz 27. | King 16 oz 33.

STEAK FRITES

skirt steak, herb truffle fries, grilled asparagus 27.

BRAISED SHORT RIBS

yukon gold mashed potato, thin green beans 25.

STUFFED SOLE

super lump crab, lemon caper sauce, rice pilaf, market vegetables 34.

STUFFED SHRIMP

five super lump crab stuffed shrimp, scampi butter, rice pilaf, market vegetables 33.

FISH N CHIPS

wild caught halibut, Alagash White beer batter, house seasoned steak fries, tartar, lemon zest 27.

BRAISED LAMB SHANK

American lamb, baby vegetable orzo, natural pan sauce 25.

SHORT RIB MAC & CHEESE

slow braised short ribs, caramelized onions, 4 cheese blend, crispy bread crumb top 23.

TRUFFLE LOBSTER MAC & CHEESE

chunks of Maine lobster, 4 cheese blend, crispy bread crumb top 25.

PASTA PRIMAVERA (V)

gemelli, market vegetables, white wine butter, garlic, shallot 17.

PENNE A LA VODKA

prosciutto, creamy pink vodka sauce 17.

PENNE ALFREDO

bacon, peas, thick cream sauce 17.

FOR ANY PASTA ABOVE

chicken +4 | jumbo shrimp +8 | salmon +7 | tuna +8

Simply Grilled

Served with cup of soup or mesclun salad, roasted potatoes and market vegetables

PORK CHOP

premium Frenched Berkshire heritage pork, apple butter 29.

FILET MIGNON

10 oz. house demi-glace 33.

SKIRT STEAK

12 oz. prime angus steak, house demi-glace 27.

RIBEYE STEAK

20 oz. bone in, house demi-glace 31.

CHICKEN PAILLARD

no antibiotic ever chicken breast, scampi butter 21.

LAMB CHOPS

prime center cut American lamb chops, house demi-glace 29.

LEMON SOLE

lemon caper sauce 25.

SALMON

organic wild Scottish salmon, hotel butter 25.

HALIBUT

wild caught, scampi butter 29.

BRONZINO

whole Mediterranean sea bass, head on or off, herb olive oil 29.

SHRIMP SCAMPI

jumbo sustainably sourced Pacific white shrimp, scampi butter sauce 27.

AHI TUNA

sushi grade, lemon caper sauce 27.

Classics

Served with cup of soup or mesclun salad

MEATLOAF

classically new, mashed potato, roasted Brussels sprouts 21.

CHICKEN & WAFFLES

savory waffle, twin fried boneless thighs, maple bourbon butter glaze 23.

GOBBLE GOBBLE

house roasted turkey, mashed potato, green bean almonidine, natural gravy 21.

CHICKEN PARMESAN

panko breaded cutlet, classic marinara sauce, fresh mozzarella, linguine 19.

Sides

TRUFFLE FRIES 8. (V)

CHARRED BROCCOLI (GF) (V)

blackened, parmesan, red pepper flakes, lemon 8.

BROWN RICE 6. (GF) (V)

RICE PILAF 6. (GF) (V)

PASTA MARINARA 7. (V)

MARKET VEGETABLES 7. (GF) (V)

GRILLED ASPARAGUS 7. (GF) (V)

SAUTÉ BABY SPINACH 8. (GF) (V)

PASTA MARINARA 7. (V)

CREAMED SPINACH 8. (V)

ROASTED BRUSSELS SPROUTS 8. (GF) (V)

Every Day Dessert Special

11am-3pm enjoy 1/2 price cakes and pastries from our display cases, dine in only.

From Our Bakery

NUTELLA CHEESECAKE Slice 7 | Whole 42
OREO CHEESECAKE 7 | 42
CHOCOLATE CHEESECAKE 6 | 36
STRAWBERRY CHEESECAKE 7 | 42
PLAIN CHEESECAKE 6 | 36
SUGAR FREE CHEESECAKE 6 | 36

TIRAMISU CAKE 6 | 36
BLACKOUT CAKE 6 | 30
CANNOLI CAKE 6 | 30
CHOCOLATE MOUSSE CAKE 6 | 30
RAINBOW LAYER CAKE 6 | 30
APPLE CRUMB CAKE 5

NAPOLEON 5
ECLAIR 5
LEMON MERINGUE TART 5
CHOCOLATE CREAM TART 5
BAKLAVA 5

APPLE PIE 5 | 20 Slice a la mode +4.
BLUEBERRY PIE 6 | 24
COCONUT CUSTARD PIE 5 | 20
PUMPKIN PIE 5 | 20

Occasionally...

LEMON COCONUT CAKE 6 | 30
CARROT CAKE 6 | 30
STRAWBERRY SHORTCAKE 6 | 30
ITALIAN CHEESECAKE 6 | 30
RED VELVET 6 | 30

Mini's

per 1/2 dozen

CHOCOLATE CHIP 3
BLACK AND WHITE 4.5
STUFFED COOKIE 6
LINZER TART 6

Häagen-Dazs

VANILLA | CHOCOLATE | STRAWBERRY
COOKIE DOUGH | ROCKY ROAD | LEMON SORBET
RASPBERRY SORBET | FLAVOR OF THE MOMENT

ALWAYS THICK MILKSHAKE 7.

FROSTED FLOAT

when a shake just isn't enough, add an extra scoop hanging off the rim 9.

BANANA SPLIT

three scoops your choice, fruit, walnuts, whipped cream, cherries, sprinkles 9.

HOT FUDGE SUNDAE

your flavor, walnuts, whipped cream 7.

LOADED SUNDAE

your choice ice cream, unlimited toppings 8.
Oreo pieces, black or rainbow sprinkles, strawberry preserves, walnuts, hot fudge, caramel, cherries, chocolate chips

SORBET

just a taste 4.

WAFFLE DREAM

your choice ice cream, caramel sauce, fresh whipped cream, pure maple syrup 15.

Soda Shoppe

ICE CREAM FLOAT

coca cola, dr. pepper or root beer, vanilla ice cream, whipped cream 6.

EGG CREAM

milk, syrup, club soda 4.

ICE CREAM SODA

egg cream with a scoop of ice cream on the rim, whipped cream 7.

Super Shakes

BANANA BLACK & WHITE

chocolate syrup, vanilla ice cream, banana 8.

TRIPLE STRAWBERRY

ice cream, syrup and preserves 9.

OREO SHAKE

Oreo pieces, vanilla ice cream 9.

COOKIES & CREAM

Oreo pieces, banana, vanilla ice cream 9.

CHOCOLATE PEANUT BUTTER SWIRL

hot fudge, peanut butter, vanilla ice cream 9.

TROPICAL SHAKE

vanilla ice cream, bananas, pineapple juice, orange juice 9.

ORANGE CREAM SHAKE

vanilla ice cream, syrup, orange juice 9.

Boozy Shakes

BANANA RUM MILKSHAKE

vanilla ice cream, banana, dark rum, hot fudge smear 13.

CHOCOLATE KAHLUA SHAKE

chocolate and vanilla ice cream, kahlua, milk, crushed Oreo's 13.

IRISH CREAM SHAKE

vanilla ice cream, Irish cream, milk, chocolate syrup drizzle 13.

FRANGELICO SHAKE

Frangelico, dark creme de cacao, Irish cream, vanilla ice cream, milk 13.

MARGARITA SHAKE

tequila, Cointreau, lime juice, vanilla iced cream, milk 13.