

STARTERS

CRISPY CALARMARI 11 served with marinara sauce

CHICKEN QUESADILLA 11

flour tortillas stuffed with chicken and threecheese blend

NACHOS 9

jack and cheddar cheese, pico de gallo, sour cream, shredded cheese with chicken 14

BUFFALO WINGS 12

traditional buffalo sauce, celery sticks, blue cheese dressing

MOZZARELLA & BASIL FLATBREAD 11 roma tomatoes, parmesan, arugula, evoo

BACON & CHEDDAR SLIDERS 12 Vermont cheddar, Applewood bacon, ketchup

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 8 crisp bacon, grilled bread shard

FRENCH ONION SOUP 8

slow cooked onion, beef broth, sherry, swiss melt

HOUSE SALAD 10

mixed green, cucumber, tomato, herb Dijon vinaigrette

CAESAR SALAD 10

shaved parmesan, house-cured tomatoes, creamy caesar dressing

COBB SALAD 13

bacon, avocado, green apple, blue cheese, tomato, egg, Dijon

ADD CHICKEN TO ANY SALAD 5

FOR THE KIDS

All served with choice of fries, veggies, or fruit, and a soft drink 8
CHICKEN FINGERS
CHEESEBURGER
GRILLED CHEESE
MAC&CHEESE
CHEESE or PEPPERONI PIZZA

SANDWICHES & BURGERS

All served with crispy fries

THE ULTIMATE B.L.T. 14

maple glazed bacon, tomato, romaine, mayo

FRIED FISH SANDWICH 15

lettuce, tomato, onion, caper-dill tartar, garlic pickle

TURKEY CLUB 14

thinly sliced turkey, bacon, tomato, lettuce, cranberry-mayo

VEGGIE BURGER 14

lettuce, tomato, onion, garlic pickle

BLATT'S BURGER 15

cheddar, lettuce, tomato, onion, garlic pickle

BLUE BURGER 15

cajun seasoning, blue cheese, caramelized onion

THE D.B.C.O. 16

burger with double bacon, cheddar, onion rings, bbg sauce

ENTRÉES

FISH AND CHIPS 16

beer battered cod, coleslaw, caper-dill tartar, crispy fries

CHICKEN & BROCCOLI PENNE 15

grilled chicken, red peppers, garlic parmesan cream

SHRIMP SCAMPI 18

shrimp sautéed in garlic sauce, tossed with tomatoes over pasta

PAN-ROASTED SALMON 18

topped with garlic-herb butter, broccoli, pasta

GRILLED NEW YORK STRIP STEAK 25

seasonal fresh vegetables, sour creamchive mashed potatoes

TORTELLINI WITH SUNDRIED TOMATO & SPINACH 14

pan sautéed and finished with a white wine caper sauce