



APPETIZERS

PUMPKIN BISQUE - CUP \$4.99 / CROCK \$6.99

Our Delicious House Made Soup Of The Day!

TOTCHOS \$10.99

Tater Tots Loaded With Cheese, Red Onion, Jalapeno, Tomato, Bacon, Black Olives, Black Beans, Roasted Red Pepper, Topped With House Guacamole.

NEWCASTLE FISH STICKS \$11.99

Hand Breaded Haddock With A Drizzle Of Chipotle Crema, Over Arugula With A Charred Lemon.

ENTRÉE

STEAK AND ALE PIE \$15.99

Tender Steak Tips Simmered In A Stout Gravy With Mushrooms, Onions, Smoky Bacon, Carrots And Fresh Herbs, Encased In A Proper Raised Crust Pie, Baked Golden And Served With Our Cheddar Mashed Potatoes And Fresh Seasonal Vegetables.

Pair with Fullers Porter

SHRIMP PICCATA \$19.99

Grilled Shrimp Topped With A Lemon, Garlic Butter And White Wine Sauce. Served Over Fresh Linguini With Roasted Cherry Tomatoes.

Pair with Fullers Pride

AMERICAN CHOP SUEY \$12.99

An American Classic With Ground Beef, Peppers, Onions And Spices With A Rich Tomato Sauce Served Over Cavatappi Pasta With Garlic Bread.

Pair with Old Speckled Hen

AVOCADO BURGER \$12.99

Our Angus Burger Grilled To Your Liking, Topped With Cheddar Cheese, Avocado And Chipotle Crema On A Brioche Roll With Lettuce, Tomato, Red Onion. Served With A Side Of Fries And A Pickle.

Pair with Fullers ESB

BEER OF THE WEEK

Long Trail Harvest Ale

Vermont Maple Syrup Adds Sweetness On The Palate Alongside The Rich, Chocolate Profile Character Of This Classic American Brown Ale. Pairs Well With Leaf-Peeping, Foliage Hikes And Splittin' Wood.

16oz \$6

20oz \$7