

# ROGUE ISLAND LOCAL KITCHEN & BAR

## SMALL SHARES

### House Made Pretzel Bites \$10

German Style Pretzel Bites | Honey Mustard

### Rogue Flatbread \$13

Daily Special

### Sirloin Beef Jerky \$8

Sirloin | Soy | Orange Zest | Curry

### Tater Tot Poutine \$10

Tater Tots | Rooster Spice | Pork Gravy |  
Narragansett Creamery Cheese Curd | Pickled Red  
Onion | Fresh Herbs  
– Add Sunny Side Egg +2 –

### Puffed Rice Chips \$5

Puffed Sushi Rice | Pickled Leek Green Onion Dust

### Mini Corn Dog \$10

House Made Sausage | Ketchup | Half Full DIPA  
Beer Mustard

### Baffoni Farm Chicken Wings \$11

Choice of Apple Habañero or Bourbon BBQ

- **Beavertail Oysters \$2.5 ea.**

Lemon Slice | Cocktail Sauce | Mignonette  
– Narragansett Bay, RI –

### Fry Basket \$6

Tater Tots or Steak Fries  
– House Ketchup –

### Lillian Sourdough Bread \$4

House Made Cultured Butter | Spanish Salt

- **Crab Cake \$14**

Hungarian Horn Pepper | Apple | Watermelon  
Radish | Black Garlic Aioli

## SALADS

- Add Applewood Smoked Bacon +2 - Grilled Chicken +5 - Pork Belly +5 - Egg +2 - AQP Burger +8

### Fried Brussels Salad \$12.5

Fried Brussels | Pickled Fennel | Spring Mix | Apple Chutney | Roasted Shallot Vinaigrette

### Endive Arugula Salad \$12

Arugula | Endive | Candied Hazelnuts | Goat Cheese | Sherry Vinaigrette

### Simple Green Salad \$9

Spring Mix | Cucumbers | Sliced Shallot | Tomato | Focaccia Croutons | Cider Ranch

## BOARDS

All Sandwiches Served With Tater Tots Or Steak Fries ; Side Salad +\$3

### Bourbon BBQ Pork Sandwich \$14

Beer Braised Pulled Pork | Pickled Red Cabbage |  
Fried Shallots | House Pickles | House Made  
Brioche Bun

### Bahn Mi \$14

Braised Pork Belly | Pickled Vegetables | Cucumber  
| Jalapeno Lime Aioli | Cilantro | Pressed Club  
Bread

### Chicken Sandwich \$14

Fried or Grilled Chicken | Pickled Red Onion |  
Honey Chipotle Aioli | Pickled Radish & Carrot |  
Frisee | House Made Brioche Bun

- **Rogue Burger \$16**

Grass Fed Patty | Cabot Cheddar | House Pickles |  
Rogue Ketchup | Roasted Garlic Aioli | Arugula |  
House Made Brioche Bun

### Roasted Cauliflower Melt \$14

Roasted Cauliflower | Frisee | Cranberry Mostarda |  
Ginger Infused Goat Cheese | Pressed Pain D'  
Avignon Bakery Rye Bread  
– \* Add Applewood Bacon +2 –

### Short Rib Grilled Cheese \$15

Braised Short Rib | Cabot Cheddar | House Made  
Pepper Jam | Grilled Red Onions | Arugula |  
Pressed Pain D' Avignon Sourdough

- **Rogue Original Mac & Cheese \$13**

Elbow Pasta | Cabot Cheddar Mornay | Panko  
– \* Add Applewood Smoked Bacon +2 - Grilled  
Chicken +5 - Pork Belly +5 - Egg +2 - AQP Burger +8  
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### Bahn Mi Mac & Cheese \$16

Elbow Pasta | Vermont Cheddar Cheese Sauce |  
Pulled Chicken | Korean BBQ Sauce | Cilantro |  
Topped With Cucumber & Pickled Vegetables |  
Jalapeno Aioli

● Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Reservations recommended for parties of 6 or more. Please let your server know of any allergies or restrictions.

EXECUTIVE CHEF ~ PETER CACACE

GM- BILL PIETRAS

OWNER ~ RYAN BESSETTE