

## LUNCH MENU

### BITES

<b>Pretzel Bites</b>   Honey Mustard Sauce	9
<b>1 Pound Baffoni Farm Chicken Wings</b>   Choice of Apple Habañero or Bourbon BBQ All Sauces Bottled By Rogue Island Provisions Co. & Sold At The Restaurant	11
<b>Bagel Bites</b>   House Made Bagels   Marinara Sauce   Narragansett Creamery Mozzarella   Balsamic Reduction	10
★ <b>Poutine</b>   Choice of Tater Tots or Shoestring Fries   Pork Gravy   Narragansett Cheese Curd   Pickled Red Onion   Sunny Side Egg	12
<b>Crab Cakes</b>   Lump Crab Cakes   Spring Mix   Jalapeno Lime Aioli   Sautéed Squash, Zucchini, & Leeks   Sliced Lemon	14

### SALADS

ADD ON: CHICKEN +5 | CHOPPED BACON +2  
PORK BELLY +5 | PULLED PORK +5 | AQP BURGER +8

<b>Simple Greens</b>   Spring Mix   Croutons   English Cucumber   Sliced Shallot   Tomato   Choice Of Dressing (Ranch, Lemon Vin, Shallot Vin)	8	<b>Grilled Butternut Squash</b>   Grilled Butternut Squash   Caramelized Onion Fig Balsamic Jam   Goat Cheese   Arugula   Pecan Cinnamon Vinaigrette	12
<b>Fried Brussels Salad</b>   Fried Brussels   Pickled Fennel   Spring Mix   Apple Chutney   Roasted Shallot Vinaigrette	12.5		

### BOARDS

CHOICE OF STEAK FRIES OR TATER TOTS ~SIDE SALAD +3  
CHOICE OF RANCH, LEMON VIN, OR ROASTED SHALLOT VIN

<b>Roasted Cauliflower Melt</b> 13.5   Roasted Cauliflower   Ginger Aioli   Frisee   Cranberry Mostarda   Goat Cheese   Pressed Rye Bread * Add Applewood Bacon +2	
<b>Chicken Sandwich</b> 13.5   Fried or Grilled Chicken   Pickled Red Onion   Honey Chipotle Aioli   Pickled Radish & Carrot   Frisee   Brioche Bun	
<b>Bourbon BBQ Pulled Pork</b> 13.5   Beer Braised Pulled Pork   Pickled Red Cabbage   Cabot Creamery Cheddar   House Pickles   Fried Shallots   House Baked Brioche Bun	
<b>Bahn Mi</b> 14   Korean Glazed Pork Belly   Pickled Vegetables   Jalapeno Lime Aioli   Cilantro   Pressed Club Bread	
<b>Short Rib Grilled Cheese</b> 15   Short Rib   Caramelized Onions   Narragansett Divine Providence   Fig Balsamic Jam   Arugula   Pressed Sourdough Add Applewood Smoked Bacon +2	
★ <b>Rogue Burger</b> 15.5   Aquidneck Farm (Portsmouth, RI) Grass Fed Burger   B & B Pickles   Garlic Aioli   House Ketchup   Cabot Creamery Cheddar   Arugula   House Baked Brioche Bun * Add Applewood Smoked Bacon +2	
<b>Rogue Flatbread</b> 12   Ask Your Server For Today's Special!	

### BEVERAGES

<b>Yacht Club Soda</b>   Choice of Cola   Diet Cola   Yacht Up   Ginger Beer   Ginger Ale   Root Beer   Grapefruit   Sparkling Water   Tonic.	2.5
<b>House Made Iced Tea</b>   House Blend Served With Fresh Lemon.	2.5
<b>Hand Squeezed Lemonade</b>   Squeezed in Massachusetts!	3
<b>Granny Squibb's Iced Tea</b>   Mojito Lime, Original, or Unsweetened	3
<b>Pressed Apple Cider</b>   Sourced From Rhode Island or Massachusetts	3
<b>Wise Mouth Tea</b>   Cranberry or Ginger Orange	3.5

### SIDES

<b>Cup/Bowl of Soup</b>   Ask Server For Daily Soup	5/8
<b>Macaroni Salad</b>   Chef Chad's Recipe	4
<b>Basket Of Fries or Tater Tots</b>   Served With House Ketchup	6
<b>Side Sauce</b>   Honey Chipotle   Garlic Aioli   Rogue Ketchup   Ginger Aioli   Honey Mustard	.75
<b>Potato Salad</b>   Made With Local Potatoes	4
<b>Side Salad</b>   Choice Of Dressing	5

★ — CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.