

# DINNER MENU

## SMALL BITES

- House Made Pretzel Bites** | German Style Pretzel Bites | Honey Mustard 9
- Crab Cakes** | Lump Crab Cakes | Spring Mix | Jalapeno Lime Aioli | Sautéed Squash, Zucchini, & Leeks | Sliced Lemon 14
- BBQ Rubbed Shrimp** | U12 Shrimp | Corn Puree | Black Beans | Tomato Cilantro Salsa | Served In A Cast Iron 12
- Aquidneck Farm Sausage Board** | Aquidneck Farm Sausages | Caramelized Onion Fig Balsamic Jam | Green Tomato Jelly | Pickled Fennel | House Made Pickles | Brie Cheese | House Made Focaccia Crostini 15
- 1 Pound Baffoni Farm Chicken Wings** | Choice of Apple Habañero or Bourbon BBQ All sauces house made! 11
- Bagel Bites** | House Made Bagels | Marinara Sauce | Narragansett Creamery Mozzarella | Balsamic Reduction 10
- Local Oysters** | Local Oysters | Lemon Slice | Cocktail Sauce | Mignonette 2.5 ea.
- Poutine Fries** | House Cut Shoestring Fries | Rooster Spice | Pork Gravy | Narragansett Creamery Cheese Curd | Pickled Red Onion | Fresh Herbs | Add Sunny Side Egg +2 10
- Baffoni Farm Chicken Sliders** | Fried Chicken | Preserved Lemon Aioli | Narragansett Creamery Feta Cheese | Pickled Red Onion | Arugula | Brioche Buns Two per order! 13

## SOUP & SALAD

- Add On:** Grilled Chicken +5 | AQP Burger +8 | Grilled U12 Shrimp +7 | Applewood Smoked Bacon +2 | Beer Braised Pork Belly +5 | Vermont Cheddar Cheese +1 | Crumbled Goat Cheese +2
- Fried Brussels Salad** | Fried Brussels | Pickled Fennel | Spring Mix | Apple Chutney | Roasted Shallot Vinaigrette 12
- Grilled Butternut Squash** | Grilled Butternut Squash | Caramelized Onion Fig Balsamic Jam | Goat Cheese | Arugula | Pecan Cinnamon Vinaigrette 12
- Simple Greens** | Spring Mix | Croutons | English Cucumber | Sliced Shallot | Tomato | Choice Of Dressing (Ranch, Lemon Vin, Shallot Vin) 8
- Cup or Bowl Of Corn Chowder** | House Made & Garnished With Chive Oil 5/8

## BOARDS

- Served With Steak Fries or Tater Tots ~ Side Salad +3 (Choice of Ranch, Lemon Vin, or Roasted Shallot Vin)**
- Pulled Pork Sandwich** | Beer Braised Pork | Pickled Red Cabbage | Fried Shallots | House Pickles | Brioche Bun 13
- Bahn Mi** | Korean Glazed Pork Belly | Pickled Vegetables | Jalapeno Lime Aioli | Cilantro | Pressed Club Bread 13
- Roasted Cauliflower Melt** | Roasted Cauliflower | Ginger Aioli | Frisee | Cape Cod Cranberry Mostarda | Goat Cheese | Pressed Rye Bread 13
- Rogue Flatbread** | Ask your server about the daily special! 12
- Baffoni Farm Chicken Sandwich** | Fried or Grilled Chicken | Pickled Red Onion | Honey Chipotle Aioli | Pickled Radish & Carrot | Frisee | Brioche Bun 13
- Beer Braised Short Rib Grilled Cheese** | Short Rib | Caramelized Onions | Narragansett Divine Providence | Fig Balsamic Jam | Arugula | Pressed Sourdough | Add Applewood Smoked Bacon +2 15

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 18% gratuity parties of 6 or more!

## MAC N' CHEESE

Half Portion or Full Portion

**Rogue Original** | Elbow Pasta | Vermont Cheddar Cheese Sauce | Buttery Panko Topping 12/15

**Veggie** | Elbow Pasta | Mushroom | Caramelized Leeks | Diced Zucchini Squash | Vermont Cheddar Cheese Sauce | Blue Cheese Crust | Green Tomato Jelly 13/16

**Aquidneck Farm Sausage** | Elbow Pasta | Diced AQF Beef Sausage | Sweet Corn | Diced Tomato | Sautéed Spinach | Vermont Cheddar Cheese Sauce 14/18

**Bahn Mi** | Elbow Pasta | Vermont Cheddar Cheese Sauce | Pulled Chicken | Korean BBQ Sauce | Cilantro | Topped With Cucumber Pickled Vegetables | Jalapeno Aioli 14/18

## BURGERS & FRIES

### GRASS FED BEEF FROM AQUIDNECK FARM (PORTSMOUTH, RI)

Choice of Steak Fries or Tater Tots ~ Side Salad +3 (Choice of Ranch, Lemon Vin, or Roasted Shallot Vin)

Side Sauces +.75

**Rogue Burger** | Aquidneck Farm Grass Fed Burger | B & B Pickles | Garlic Aioli | House Ketchup | VT Cheddar | Arugula | Brioche Bun 15  
Add Applewood Smoked Bacon +2

**Rogue Melt** | Aquidneck Farm Grass Fed Beef | Caramelized Onion | Fig & Balsamic Jam | RI Mushroom Co. | Arugula | Brie Cheese | On Pressed Multi-Grain 16

**Breakfast Burger** | Aquidneck Farm Grass Fed Beef | Egg | Applewood Bacon | Vermont Cheddar | Arugula | Green Tomato Jelly | Maple Aioli 17

## ENTRÉES

**Hanger Steak** | Grilled 8 oz Hanger Steak | Corn Puree | Caramelized Zucchini | Parsnip Chips | Chimichurri 23  
Add (3) Grilled U12 Grilled Shrimp +7

**Bone Out Grilled Pork Chop** | Grilled Bone Out 10 oz Pork Chop | Butternut Squash & Roasted Parsnip Hash | Apple Cider Glaze | Fried Brussels & Arugula Salad 20

**Braised Short Rib** | Whalers Brewing Hazelnut Stout Braised Short Rib | Stout Jus | Pickled Four Town Farm Carrots | Parsnip Puree | Fried Onion Strings 22

**Pappardelle Bolognese** | Braised Short Rib Bolognese | House Made Black Pepper Pappardelle Pasta | Braised Tomatoes | RI Mushroom Co. Roasted Mushrooms | Sautéed Spinach | Narragansett Creamery Divine Providence Gouda | Focaccia Toast 19

## DESSERTS

**Ice Cream Float** | Whalers Brewing Hazelnut Stout Ice Cream & Yacht Club Root Beer 6.5

**Seasonal Hand Pie** | Changes often ask server for details! 6  
Add Scoop Of Ice Cream +2

**Daily Creme Brulee** | Ask your server for today's flavor! 7

**Salted Caramel & Chocolate Tart** | Salted Caramel | Chocolate | Gingersnap Crust 9

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