

# 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 house made!	11
<b>Bagel Bites</b>   House Made Bagels   Marinara Sauce   Narragansett Creamery Mozzarella   Balsamic Reduction	10	<b>Poutine</b>   Hand Cut Shoestring Fries   Pork Gravy   Narragansett Creamery Cheese Curd   Pickled Red Onion Add Sunny Side Egg +\$2	\$10
<b>Crab Cakes</b>   Lump Crab Cakes   Spring Mix   Jalapeno Lime Aioli   Sautéed Squash, Zucchini, & Leeks   Sliced Lemon	14		

## SALADS

ADD ON: BAFFONI FARM CHICKEN +5 | CHOPPED BACON +2  
PORK BELLY +5 | PULLED PORK +5 | AQF BURGER +8

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

## 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>   Roasted Cauliflower   Ginger Aioli   Frisee   Cape Cod Cranberry Mostarda   Goat Cheese   Pressed Rye Bread	13	<b>Baffoni Farm Chicken Sandwich</b>   Fried or Grilled Chicken   Pickled Red Onion   Honey Chipotle Aioli   Pickled Radish & Carrot   Frisee   Brioche Bun	13
<b>Berkshire Bourbon BBQ Pulled Pork</b>   Beer Braised Pork Shoulder   Pickled Red Cabbage   Vermont Cheddar   House Pickles   Fried Shallots   House Baked Brioche Bun	13	<b>Bahn Mi</b>   Korean Glazed Pork Belly   Pickled Vegetables   Jalapeno Lime Aioli   Cilantro   Pressed Club Bread	13
<b>Beer Braised Short Rib Grilled Cheese</b>   Short Rib   Caramelized Onions   Narragansett Divine Providence   Fig Balsamic Jam   Arugula   Pressed Sourdough Add Applewood Smoked Bacon +2	15	<b>Rogue Burger</b>   Aquidneck Farm Grass Fed Burger   B & B Pickles   Garlic Aioli   House Ketchup   VT Cheddar   Arugula   Brioche Bun Add Applewood Smoked Bacon +2	15
<b>Rogue Flatbread</b> Ask your server about the daily special!	12		

## 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>Beer Flight</b>   Four (4 oz) Beers Served On Wooden Paddle	TBD	<b>Pressed Apple Cider</b>   Sourced From Rhode Island or Massachusetts	3
<b>New Harvest Coffee</b>   Roasted In Pawtucket, RI	3		

## SIDES

<b>Cup/Bowl of Soup</b>   Ask Server For Daily Soup	5/8	<b>Cape Cod Potato Chips</b>   Original   Salt & Vinegar   BBQ Mesquite	2
<b>Basket Of Fries</b>   Steak Fries Hand Cut & Served With House Ketchup	6	<b>Macaroni Salad</b>   Chef Chad's Recipe	4
<b>Potato Salad</b>   Made With Local Potatoes	4	<b>Side Sauce</b>	.75

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