

SMALL PLATES & BASKETS

PRETZEL BITES

House Made | Sautéed In Butter | Sea Salt | Served With Honey Mustard 14

NASHVILLE SHRIMP

Six Coconut Fried Shrimp Dipped In Nashville Hot Sauce | Served With White Alabama BBQ Sauce | Garnished With B&B Pickles On A Bed Of Arugula 18

SMOKED CHICKEN WINGS

House Brined & Smoked Chicken Wings | Choice Of Honey Bourbon BBQ, Nashville Hot, Sweet Chili Carolina Mustard BBQ or Buffalo Bleu Sauce 16

ROGUE POUTINE

Crispy Tater Tots | Poutine Gravy | Cheddar Cheese Curd | Pickled Red Onions 16

FOCCACIA BREAD

Herb Butter Griddled Thick Cut Focaccia Bread With Sea Salt 8

LOADED BAKED -OR- BUFFALO CHICKEN TOT BARRELS

Loaded Baked - Tot Barrels Filled With Applewood Bacon & Cheddar Cheese | Side Of House Made Cheese Sauce 17

Buffalo Chicken - Tot Barrels Filled With Buffalo Chicken | Buffalo Sauce Drizzle | Blue Cheese Crumbles 17

CRAB CAKES

(2) Homemade Lump Crab Cakes (Filled With Assorted Peppers, Onions, Garlic, Old Bay, & House Seasoning) Breaded In Panko, Ritz Cracker Crumble, & Cornmeal, Our Homemade Southwest Sauce | Citrus Vinaigrette Dressed Arugula | Fresh Sliced Lemon 22

STEAK FRIES OR TATER TOTS

Basket of Hand Cut Local Chef Potatoes OR Tater Tots | Served With House Ketchup 10

GRILLED FLAT BREAD MKT

See Daily Specials Menu For Details

ROASTED JALAPENO CHEDDAR CORNBREAD

Roasted Jalapeno Cheddar Cornbread Loaf | Served With Herb Butter & Hot Honey Drizzle 10

AFTERNOON NOSH

PREPARED FRESH, TO ORDER AND SERVED UPON READINESS.

CRAB RANGOON WONTON CRISPS

(6) Wonton Chips | Lump Crab Meat | Whipped Cream Cheese & Sour Cream | Scallions | Tuxedo Sesame Seeds | Sweet Chili Sauce 18

HUMMUS + PITA CHIPS

Seasonal House Made Hummus Topped With Accoutrement's & Finished With EVOO. Served With Pita Chips 15

APPLEWOOD BACON FRENCH ONION

Smoked Applewood Bacon | Italian Parsley | Charred Green Onion | Blue Plate Mayo | Greek Yogurt | VT Cheddar Cheese | Roasted Garlic | Sea Salt Potato Chips 14



SALADS & VEGETABLES

AVAILABLE PROTEIN & VEGETABLE ADD-ONS LISTED ON BACK SIDE OF MENU

FRIED BRUSSELS SALAD

Spring Mix | Brussel Sprouts Tossed In House Made Apple Chutney | Pickled Fennel | Sliced Shallots | Served With Roasted Shallot Vinaigrette 18

RI BURRATA SALAD

Narragansett Creamery Burrata | Berries | Dressed Arugula | Roasted Shallot Vinaigrette | Balsamic Reduction | Griddled Focaccia Bread 18

SIMPLE GREEN SALAD

Sliced Shallot | English Cucumber | House Baked Focaccia Croutons | Cherry Tomato | Choice Of Dressing 15

ROASTED BEET SALAD

House Pickled Local Gold Beets | Spring Mix | Candied Pecans | VT Goat Cheese | Served With Citrus Vinaigrette 16

BRUSSELS & APPLES

Caramelized Brussel Sprouts Tossed With A House Made Apple Chutney & Balsamic Reduction | Roasted Garlic | Fried Garlic | Fried Shallots 15

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FORBORNE ILLNESS. AUTO GRATUITY OF 18% FOR PARTIES OF 6 OR MORE. **NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE BE AWARE.**

BOARDS & BASKETS

SERVED WITH TATER TOTS OR STEAK FRIES | SIDE SALAD +3
ADD APPLEWOOD SMOKED BACON +4 | ADD SUNNY SIDE UP EGG +2.5

SMOKED BBQ PULLED PORK

15 Hour Smoked Pulled Pork | VT Cabot Creamery Cheddar | Carolina Mustard BBQ Sauce | Pickled Red Cabbage | Fried Shallots | House B&B Pickles | Buttered Brioche Bun 23

CAULIFLOWER MELT

Roasted Cauliflower | Arugula | Cranberry Mostarda | Roasted Ginger Aioli | Goat Cheese | VT Cabot Creamery Cheddar | Griddled Sourdough Bread 22

ROGUE BURGER

Aquidneck Farm (Portsmouth, RI) Grass-Fed Beef | VT Cabot Creamery Cheddar | House B&B Pickles | Rogue Ketchup | Roasted Garlic Aioli | Arugula | Griddled Sesame Seed Brioche Bun 24

MAINE LOBSTER ROLL ³⁴

Dressed Maine Lobster Salad (Lemon Old Bay Aioli, Minced Shallot, Celery) | Lemon Vinaigrette Dressed Arugula | Dehydrated Tasso Ham Powder | Buttered NE Style Brioche Lobster Roll

SHORT RIB GRILLED CHEESE

Beer Braised Short Rib | Brie Cheese | VT Cabot Creamery Cheddar | Orange Cherry Infused Fig Jam | Arugula | Caramelized Onions | Pressed Thick Cut Sourdough 27

CLASSIC CHICKEN SANDO

Cornmeal Fried or Grilled Marinated Chicken Breast | Pickled Watermelon Radish & Shredded Carrot | Pickled Red Onion | Arugula | Honey Chipotle Aioli | Griddled Sesame Seed Bun 22

BAHN MI PO' BOY

House Smoked Pulled Pork Glazed In Gochujang & Miso | VT Cabot Creamery Cheddar | Chi Kitchen Kimchi | Spicy Asian Aioli | Fresh Cucumber | Pickled Daikon & Shredded Carrot | Pickled Red Cabbage & Red Onion | Finished With Cilantro, Sesame Seeds, & Fried Garlic | Served On A Griddled Steamed Leidenheimer Bakery Fresh Roll 21

DIPS, DRESSINGS, & SAUCES

Honey Chipotle	Roasted Ginger Aioli	Ranch
Roasted Garlic Aioli	Carolina BBQ	Blue Cheese
Rogue Ketchup	Honey Bourbon BBQ	Southwest Sauce
Honey Mustard	Shallot Vinaigrette	White Alabama BBQ
House Buffalo	Lemon Vinaigrette	2.50 EACH
	Citrus Vinaigrette	
	2.00 EACH	

CAST-IRON MAC N' CHEESE

CAUTION: SKILLETS SERVED HOT RIGHT FROM THE OVEN.
ALL PASTA MADE IN HOUSE FROM OUR KITCHEN STAFF.

OG MAC N' CHEESE

Five Cheese Mornay Sauce | Home Made Pasta | Buttery Panko | Shredded VT Cabot Creamery Cheddar 22

SMOKED PULLED PORK

15 Hour Smoked Pulled Pork | House Made Honey Bourbon BBQ Sauce | Roasted Garlic | Home Made Pasta | Five Cheese Mornay | Topped With Jalapeno Cheddar Cornbread Crumble, Fried Garlic, Candied Jalapenos & Finished With A Drizzle Of Honey Bourbon BBQ 27

LOBSTER MAC N' CHEESE

Old Bay Butter Poached Maine Lobster | Cajun Seasoning | Shredded VT Cabot Creamery Cheddar | Five Cheese Mornay Sauce | Home Made Pasta | Herb Panko Bread Crumb 35

BUFFALO BLEU MAC

Grilled Chicken | Applewood Smoked Bacon | Buffalo Sauce | VT Cabot Creamery Cheddar & Smoked Gouda Mornay | Crumbled Blue Cheese | Home Made Pasta | Panko Ritz Crumble 27

ADD-ONS

Applewood Bacon +6	Maine Lobster +16
Pulled Pork +9	
Braised Short Rib +12	Goat Cheese +3
Grass-Fed Burger +10	
Fried Chicken +9	VT Cabot Creamery
Grilled Chicken +8	Cheddar Cheese +2.5

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