



## SMALL PLATES & BASKETS

### MEXICAN STREET CORN

**QUESO SKILLET** SERVED IN HOT SKILLET  
Sweet Corn Dip Made With Cream Cheese, Jalapeno, Lime, Shredded Cheese, & House Seasoning | Garnished With Candied Jalapenos, Cilantro, & Cotija Cheese | Tortilla Scoops For Dipping 13.5

### MARINATED OLIVES

Tangerine | Chili | Garlic 8

### CAESAR SALAD DIP

ADD CRUMBLED SMOKED BACON +3  
House Made Caesar Style Dip | Served With A Chiffonade Of Romaine Lettuce | House Made Parmesan Black Pepper Crackers For Dipping 13.5

### PRETZEL BITES

House Made | Sautéed In Butter | Sea Salt | Served With Honey Mustard 14.5

### 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 18.5

### SMOKED CHICKEN WINGS

House Brined & Smoked Chicken Wings | Choice Of Honey Bourbon BBQ, Nashville Hot, Sweet Chili Carolina Mustard BBQ or Buffalo Bleu, Gochujang Miso Glaze 16.5

### ROGUE POUTINE

Crispy Tater Tots | Poutine Gravy | Cheddar Cheese Curd | Pickled Red Onions 16.5

### HERB FOCCACIA BREAD 9

Herb Butter Griddled Thick Cut Focaccia Bread With Sea Salt | Extra Virgin Olive Oil

### BRUSSELS & APPLES

Caramelized Brussel Sprouts Tossed With A House Made Apple Chutney & Balsamic Reduction | Roasted Garlic | Fried Garlic | Fried Shallots 16.25

### CRAB CAKES

Two 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

### SWEET POTATO CAST IRON CORNBREAD

Roasted Sweet Potato Cornbread Loaf | Served With Honey Butter & Hot Honey Drizzle 11.25

### LOADED BAKED -OR- RUEBEN TOT BARRELS

**LOADED BAKED** - Tot Barrels Filled With Applewood Bacon & Cheddar Cheese | Side Of House Made Cheese Sauce 17

**RUEBEN** - Tot Barrels Filled With Corned Beef | Thousand Island | Swiss Cheese | Saurkraut | Pickled Mustard Seeds 18

### STEAK FRIES -OR- TATER TOTS

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

### DAILY BAGEL BITES

Chef's Daily Inspired Bagel Bites

## SALADS

AVAILABLE DRESSINGS SHOWN BELOW  
PROTEIN & CHEESE ADD-ONS LISTED ON BACK OF MENU

### FRIED BRUSSELS SALAD

Spring Mix | Brussel Sprouts Tossed In House Made Apple Chutney | Pickled Fennel | Sliced Shallots | Served With Roasted Shallot Vinaigrette 18.50

### SIMPLE GREEN SALAD 15

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

### ROASTED BEET SALAD

House Pickled Local Gold Beets | Spring Mix | Shaved Shallot | Candied Pecans | VT Goat Cheese | Served With Citrus Vinaigrette 17

### RI BURRATA SALAD

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

## AIOLIS, DRESSINGS, & SAUCES

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

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.**  
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS, AS WE TAKE ALL REASONABLE PRECAUTIONS BUT CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS DUE TO POTENTIAL CROSS-CONTAMINATION IN OUR KITCHEN.

## LOCAL CHEESE BOARD

AVAILABLE WITH ONE, TWO, OR THREE CHEESES

### Grafton Smoked Maple (Grafton, VT)

A New England classic with a buttery body and smoky campfire aroma. Cold-smoked over maple and hardwood, this cheddar offers a sweet, toasted marshmallow finish with savory hints of smoked ham.

### Great Hill Blue (Marion, MA)

Made from raw, unhomogenized Guernsey cow milk, this blue cheese delivers bold, sharp, and tangy flavors with a creamy texture that blue cheese lovers crave.

### Moses Sleeper (Greensboro Bend, VT)

Inspired by French Brie, this soft, creamy cheese has a smooth texture and a rich, buttery flavor with a slight tang—perfectly balanced and luxurious, cave aged.

Pear Mostarda, Candied Nuts, Cornichons, Dilly Beans, Assorted Pickled Things, Cranberry Apple Chutney, Pretzel Crackers 14/25/31



## SANDOS

SERVED WITH TATER TOTS OR STEAK FRIES | SIDE SALAD +3

### 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 | Griddled Sesame Seed Challah From Navad Bakers 24.5

### CAULIFLOWER MELT

Roasted Cauliflower | Arugula | Cranberry Mostarda | Roasted Ginger Aioli | Goat Cheese | VT Cabot Creamery Cheddar | Griddled Sourdough Bread 22.75

### MAINE LOBSTER ROLL

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 34.5

### SOUTHERN MI

Pan Seared Pork Belly Glazed In Gochugang Miso BBQ Sauce | Pimento Cheese | Pickled Radish & Carrot | Candied Jalapenos | Cucumber Ribbons | Pickled Red Onion & Cabbage | BBQ Chicharoons | Arugula | Griddled Leidenheimer French Roll | Served On A Griddled Steamed Leidenheimer Bakery Fresh Roll 24.5

### SHORT RIB GRILLED CHEESE

Beer Braised Short Rib | Brie Cheese | VT Cabot Creamery Cheddar | Orange Cherry Infused Fig Jam | Arugula | Caramelized Onions | Pressed Pain D'Avignon Bakery Thick Cut Sourdough 27.5

## HOUSEMADE PASTA

SKILLETS SERVED HOT RIGHT FROM THE OVEN. ALL PASTA MADE WITH SEMOLINA FLOUR.

### FRIED CHICKEN PARMESAN WITH GNOCCHI SARDI

San Marzano Tomato Sauce | Low Moisture Mozzarella | Pesto | Grated Parmesan | Griddled Herb Focaccia | Drizzle of EVOO 31

### HOUSE BOLOGNESE WITH RIGATONI

Slow Cooked Bolognese | House Made Rigatoni | San Marzano Tomato Sauce | Whipped Herb Ricotta | Basil Crystals | Parmesan Cheese | Griddled Herb Foaccia | Drizzle of EVOO 30

### OG MAC N' CHEESE GO "ROGUE" WITH ADD-ONS! "MAC" IT YOUR OWN!

Five Cheese Mornay Sauce | Home Made Pasta Shells | Buttery Panko | Shredded VT Cabot Creamery Cheddar 23

### LOBSTER MAC N' CHEESE

Old Bay Butter Poached Maine Lobster | Cajun Seasoning | Shredded VT Cabot Creamery Cheddar | Five Cheese Mornay Sauce | Home Made Pasta Shells | Herb Panko Bread Crumb 35.5

### BUFFALO BLEU MAC

Grilled Chicken | Applewood Smoked Bacon | Buffalo Sauce | VT Cabot Creamery Cheddar & Smoked Gouda Mornay | Crumbled Blue Cheese | Home Made Pasta Shells | Panko Ritz Crumble 27.5

## BURGERS & CHICKEN

SERVED ON GRIDDLED SESAME SEED CHALLAH BUN FROM NAVAD BAKERS WITH TATER TOTS OR STEAK FRIES | SIDE SALAD +3

### CLASSIC ROGUE 100% GRASS FED

Aquidneck Farm (Portsmouth, RI) | VT Cabot Creamery Cheddar | House B&B Pickles | Rogue Ketchup | Roasted Garlic Aioli | Arugula 24.75

### ROGUE MELT 100% GRASS FED ADD SHORT RIB +12

AQF Grass Fed Beef | Fig Jam, Brie Cheese | Caramelized Onions | Roasted Garlic Aioli | Crispy Onions | Arugula 28.5

### NASHVILLE HOT FRIED CHICKEN

Hand Breaded Bell & Evans Fried Chicken Breast | Dipped In Nashville Hot | White Alabama BBQ Sauce | House B & B Pickles | Pickled Red Onion | Arugula 27.5

### BUFFALO BLEU FRIED CHICKEN

Hand Breaded Bell & Evans Fried Chicken Breast | Dipped In Our Buffalo Sauce | Dusted In Buffalo Blue Powder | Cabot Creamery Cheddar | Blue Cheese "Foam" | Pickled Celery | Arugula 27.25

### CLASSIC CHICKEN SANDO

Cornmeal Fried or Grilled Marinated Chicken Breast | Pickled Radish & Shredded Carrot | Pickled Red Onion | Arugula | Honey Chipotle Aioli 23.75

## BEEF, CHEESE, CHICKEN & PORK ADD-ONS

- Applewood Bacon +4
- Sunny Side Up Egg +2.5
- Pulled Pork +9
- Braised Short Rib +12
- Grass-Fed Burger\* +10
- Fried Chicken +9
- Grilled Chicken +8
- Maine Lobster\* +16
- Goat Cheese +3
- VT Cabot Creamery Cheddar Cheese +2.5

## DESSERTS SCRATCH MADE BY IN-HOUSE PASTRY CHEF'S

### CHOCOLATE CHIP COOKIE SKILLET

Chocolate Chip Sea Salt Cookie | Chocolate Sauce | Vanilla Bourbon Ice Cream | Whipped Cream | Powdered Sugar | Graham Crumble 10

### VANILLA BEAN CREME BRULEE

Vanilla Bean Custard | Torched Sugar In The Raw | Fresh Strawberries | Wafer Tuile | Powdered Sugar | Whipped Cream 9

### CHOCOLATE STOUT BROWNIE SKILLET

Chocolate Stout Brownie | Coffee Sauce | Chocolate Ice Cream | Whipped Cream | Powdered Sugar | Grapham Cracker Crumble 10

## HAND CHURNED ICE CREAM ASK SERVER ABOUT AVAILABLE FLAVORS 4

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