

Starters

Tomato Bisque Soup

Silky smooth version of classic tomato soup
Cup - 5.75 Bowl - 7.75

French Onion Soup

Caramelized onions, house-made beef stock and sherry topped with a crostini served in a crock with bubbling Swiss and mozzarella cheese - 7.99

Cask Chili (GS)

Fresh ground beef, kidney beans, onion, tomato and our special spice blend, topped with cheddar and jack cheese, served with corn tortilla chips
Cup - 5.99 Bowl - 7.99

New England Clam Chowder

A rich, creamy classic chowder with fresh clams and herbs
Cup - 6.25 Bread Bowl - 8.99

Jumbo Chicken Wings (GS)

One pound of our famous dry rubbed chicken wings with your choice of honey BBQ, sweet chili or Buffalo sauce
Full order - 13.50 Double order - 21.99

Southwestern Quesadilla

Grilled flour tortilla with a three cheese blend and your choice of chicken or fresh avocado with chipotle sauce, served with fresh pico de gallo, black bean and corn salsa - 13.99

Buffalo Chicken Dip (GS)

Roasted chicken in our famous cheese dip with crumbled blue cheese served in a toasted bread bowl with crispy tortilla chips, and celery sticks - 14.99

Calamari

Crispy fried calamari and cherry peppers tossed in Parmesan cheese or Asian glaze, served on a bed of yucca chips - 13.99

Jumbo Pretzel

Oven baked pretzel, served with beer cheese, whole grain mustard and Buffalo dips - 10.99

Tuna Tartare (GS)

Fresh tuna, avocado, scallions, sweet sake, sesame seeds, wasabi and pickled ginger served with yucca chips - 16.99

Nachos (GS)

Corn tortilla chips, cheddar and jack cheese, shredded lettuce, chopped onion, diced tomato and fresh jalapeño, served with guacamole, sour cream and fresh pico de gallo - 14.99

Add Chili, Chicken or BBQ Pulled Pork - 3.50

Burrata

Roasted cherry tomatoes, fresh basil, burrata and Basil extra virgin olive oil - 11.99

Fried Cauliflower

Crispy cauliflower tossed in honey Sriracha sauce topped with sesame seeds, served with ranch dressing - 12.99

Hummus (GS)

House-made hummus served with celery, carrots, cucumbers, tomatoes and pita - 11.99

Loaded Tater Tots

Tots topped with beer cheese, bacon, chipotle ranch sauce, pico de gallo, and scallions - 11.99

Onion rings

Beer battered onion rings served with a chipotle ranch dressing - 10.99

Boneless Buffalo Tenders

Chicken tenders tossed in Buffalo sauce served with celery sticks and blue cheese dressing for dipping - 11.99

Philly Cheesesteak Rolls

Egg rolls with shaved steak, onions, mozzarella cheese and our house blend of spices, topped with a drizzle of chipotle aioli - 13.99

Salads

Wedge Salad (GS)

Iceberg lettuce, tomato, red onion and blue cheese dressing drizzled with a balsamic glaze topped with blue cheese crumbles and bacon - 11.99

Caesar Salad (GS)

Crisp romaine lettuce and croutons tossed with our house-made Caesar dressing, topped with shaved Parmesan - 10.99

California Salad (GS)

Mixed greens, avocado, egg, corn, tomato, red onion, applewood smoked bacon, croutons and cheddar cheese, tossed with buttermilk ranch dressing - 12.99

Kale Salad (GS)

Kale, romaine, quinoa, pomegranate, feta cheese, apple and orange wedges with orange vinaigrette - 14.99

Buffalo Chicken Salad (GS)

Romaine lettuce, onion, celery, carrots and tomato, tossed in blue cheese dressing and topped with fried wonton strips and crispy Buffalo chicken - 15.99

Steak Tip Salad* (GS)

Mixed greens, blue cheese crumbles, tomato, applewood smoked bacon, cucumber and sliced red onion, tossed with house-made Dijon vinaigrette and topped with marinated steak tips - 19.99

Ahi Tuna Salad (GS)

Seared sesame seed crusted tuna, served with mixed greens, watermelon, mango, mint, basil, onion, wontons and avocado tossed in orange vinaigrette - 19.99

House-Made Dressings:

Low-Fat Raspberry Vinaigrette, Creamy Italian, Blue Cheese, Honey Mustard, Ranch, Caesar, Orange Vinaigrette, Balsamic Vinaigrette, Dijon Vinaigrette, Thousand Island

Add Grilled or Blackened Chicken, Turkey Tips - 6.00

Add Housemade Fresh Tuna Salad - 8.00

Add Steak Tips or Grilled Shrimp - 10.00

House-Smoked BBQ

**Texas style, slow smoked by our pit-master.
Our BBQ is served with warm cornbread
and your choice of two sides:**

**mac 'n cheese, natural cut fries, sweet potato fries, BBQ baked beans,
coleslaw, fresh vegetable of the day**

Pork Belly Burnt Ends

Slow smoked pork belly cubes that are then braised for hours and tossed in BBQ sauce - 17.99

BBQ Beef Brisket (GS)

Slow smoked for eight hours - 19.50

Barbeque Chicken (GS)

Mesquite marinated, roasted half chicken, finished on the grill with Cask BBQ sauce - 18.99

St. Louis Style BBQ Ribs (GS)

Tender falling-off the bone BBQ pork ribs
Half rack - 20.99 Full rack - 29.99

Barbeque Pulled Pork (GS)

Slow smoked for seven hours, then pulled with Cask BBQ sauce - 17.99

Tailgate Platters (GS)

BBQ Beef Brisket, BBQ Chicken, St. Louis Style Ribs, Pork Belly Burnt Ends or Pulled Pork.
Pick any two - 25.99 / Pick any three - 30.99

Sides

\$4.99

Mashed Potatoes, Cauliflower Rice, Seasoned Rice, White Rice, Natural Cut Fries, Sweet Potato Fries, Mango Slaw, Sautéed Spinach, Coleslaw, Vegetable of the Day, BBQ Baked Beans, Mac 'n Cheese, House Salad

The Lighter Side

All the goodness, with half the guilt

Grilled Rosemary Chicken (GS)

All natural chicken, sustainably raised on family farms, served with roasted sweet potato and steamed broccoli - 16.99

Grilled Salmon (GS)

Fresh Atlantic Salmon, steamed broccoli and cauliflower rice - 21.99

Turkey Tips (GS)

Grilled turkey tips, steamed broccoli and cauliflower rice - 18.99

Blackened Chicken Lettuce Tacos (GS)

Blackened chicken breast, mango slaw, topped with chipotle aioli, wrapped in Boston lettuce, served with cauliflower rice, guacamole and pico de gallo - 16.99

Fried Cauliflower Lettuce Tacos (GS) (V)

Lightly breaded cauliflower and shredded lettuce topped with mango salsa, wrapped in Boston lettuce. Served with quinoa fried rice, guacamole and pico de gallo - 16.99

BBQ Rice Tofu Bowl (GS) (V)

White rice, white bean salsa, citrus mango slaw, avocado, tofu and BBQ sauce - 18.99

Entrées

Fish Tacos

Fresh lightly fried haddock, fresh pico de gallo, shredded lettuce and julienned Granny Smith apples, topped with spicy chipotle cream sauce, served with seasoned rice, black bean corn salsa and guacamole - 18.99

Steak Tips* (GS)

Marinated in our own sweet chili sauce, served with mashed potatoes and vegetable of the day - 23.99

Mac 'n Cheese

Cavatappi pasta, folded in a creamy cheese sauce, topped with Parmesan bread crumbs and baked - 15.99
Add Buffalo Chicken, BBQ Pulled Pork, or Chili - 6.00

Blackened Chicken Pasta (GS)

Blackened chicken, roasted red peppers, scallions, mushrooms, shallot and garlic sautéed in a Parmesan cheese sauce, tossed with penne pasta - 19.99

Tuna Poke Bowl

Seared sesame seed crusted tuna, white rice, avocado, cucumber, carrot slaw, chipotle cream sauce, crispy wonton chips and soy sauce - 22.99

Salmon

Fresh Atlantic salmon pan roasted with lemon butter sauce, cherry tomato, sage and basil served with spinach and gnocchi - 22.99

Chicken Parmigiana

Thin chicken breast, lightly fried, topped with marinara sauce and mozzarella cheese, served over linguine - 19.99

Turkey Tips

Glazed with a sweet bourbon marinade, served with mashed potatoes and vegetable of the day - 19.50

Ramen Noodle Bowl

Miso based broth with shiitake mushrooms, corn, napa cabbage, ginger, garlic, sriracha sauce, arugula and ramen noodles - 15.99
Add Chicken - 6.00 Add Shrimp - 10.00

Fish & Chips

Crispy fried Harpoon, I.P.A. beer battered haddock served with natural cut fries, coleslaw, and tartar sauce - 19.99

Stir Fry (GS)

Onion, napa cabbage, carrots, bell pepper, broccoli and mushroom in our honey soy ginger sauce, served with udon noodles - 16.99
Add Chicken - 6.00 Add Shrimp - 10.00

Chicken Pot Pie

Chicken, potato, carrots, onion, corn and green peas topped with a golden brown puff pastry. Served with mashed potato and cranberry sauce- 15.99

Braised Lamb Shank

Slow cooked for 3 hours, tender falling off the bone, with carrots, celery, onions. Served with mashed potato and finished with a red wine reduction. - 25.99

Burgers & Sandwiches

All burgers are served on a grilled sesame brioche bun with house-made pickle chips and your choice of natural cut fries, sweet potato fries or coleslaw. Gluten free rolls available.

All burgers can be made with Impossible Burger for additional \$2.

Old Fashioned Burger* (GS)

Half pound Angus Beef burger, grilled to your liking - 13.50
Add Cheese - 1.50

Fenway Burger* (GS)

Half pound Angus Beef burger, topped with applewood smoked bacon, onion strings, and Vermont cheddar cheese - 15.99

Cask Burger* (GS)

Half pound Angus Beef burger, topped with Pastrami, sauerkraut, Thousand Island Dressing and Swiss cheese - 16.99

Veggie Burger (GS)

House-made with black beans, rice, onion, and mushroom, topped with melted Swiss cheese, avocado and Thousand Island dressing on toasted focaccia bread - 15.50

Turkey Burger (GS)

Ground turkey, lettuce, tomato, onion, avocado, chipotle aioli, topped with pepper jack cheese - 15.50

Pulled Pork Sandwich (GS)

House-smoked pulled pork with Cask BBQ sauce, onion strings, and coleslaw on a grilled sesame brioche roll. Served with fries- 14.99

Buffalo Chicken Wrap

Crispy Buffalo chicken, lettuce, tomatoes and blue cheese wrapped in a grilled flour tortilla - 14.50

Grilled Chicken Focaccia (GS)

Marinated chicken breast with basil pesto, applewood smoked bacon, herbed cheese spread, tomato, red onion and fresh mozzarella, topped with mixed greens tossed in balsamic vinaigrette, served on focaccia bread - 15.50

Fried Chicken Sandwich

Crispy fried chicken breast with mango slaw and chipotle mayo on a sesame brioche roll - 14.99

Tuna Melt (GS)

House-made fresh tuna salad with swiss cheese, lettuce, onion and tomato served on sourdough bread - 15.50

Smoked Pastrami Ruben (GS)

House-smoked pastrami, sauerkraut, Swiss cheese and Thousand Island dressing on rye - 15.99

(GS) = Indicates that item may be prepared to accommodate gluten sensitive diets. (V) = Indicates that item is vegetarian.

*Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.