

Starters

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 - 15.99 Double order - 25.99

Southwestern Quesadilla

Grilled flour tortilla with a three cheese blend and your choice of chicken or fresh avocado, served with fresh pico de gallo, black bean corn salsa - 15.99

Boneless Buffalo Tenders

Chicken tenders tossed in Buffalo sauce served with celery sticks and blue cheese dressing for dipping - 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 - 16.99

Onion Rings

Beer battered onion rings served with a chipotle ranch dressing - 13.99

Calamari

Crispy fried calamari and cherry peppers tossed in your choice of Parmesan cheese or Asian glaze, served on a bed of yucca chips - 14.99

Jumbo Pretzel

Oven baked pretzel, served with beer cheese, whole grain mustard and Buffalo dips - 13.99

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 - 15.99

Add Chili, Pulled Pork, or Chicken - 3.50

Fried Cauliflower

Crispy cauliflower tossed in honey Sriracha sauce topped with sesame seeds, served with ranch dressing - 14.99

Loaded Tater Tots

Tots topped with beer cheese, bacon, chipotle ranch sauce, pico de gallo, and scallions - 14.99

Entrées

Fish Tacos

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 - 20.99

Steak Tips* (GS)

Marinated in our own sweet chili sauce, served with mashed potatoes and vegetable of the day - 25.99

Mac 'N Cheese

Cavatappi pasta, folded in a creamy cheese sauce, topped with Parmesan bread crumbs and baked - 16.99
Add BBQ Pulled Pork, Buffalo Chicken, 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 - 20.99

Fish & Chips

Crispy fried beer battered haddock served with natural cut fries, coleslaw, and tartar sauce - 20.99

Blackened Chicken Lettuce Tacos (GS)

Blackened chicken breast, mango slaw, topped with chipotle aioli, wrapped in Boston lettuce, served with seasoned rice, guacamole and pico de gallo - 19.99

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 - 17.99

Soups

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 - 7.99 Bowl - 9.99

New England Clam Chowder

A rich, creamy classic chowder with fresh clams and herbs
Cup - 7.99 Bread Bowl - 9.99

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 - 8.99

Salads

Caesar Salad (GS)

Crisp romaine lettuce and croutons tossed with our house-made Caesar dressing, topped with shaved Parmesan - 13.99

California Salad (GS)

Mixed greens, avocado, egg, corn, tomato, red onion, applewood smoked bacon, croutons and cheddar cheese, tossed with buttermilk ranch dressing - 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 - 20.99

Wedge Salad (GS)

Iceberg lettuce, tomato, red onion and blue cheese Dressing, drizzled with a balsamic glaze, topped with blue cheese crumbles and bacon - 13.99

House-Made Dressings:

Low-Fat Raspberry Vinaigrette, Blue Cheese, Honey Mustard, Ranch, Caesar, Balsamic Vinaigrette, Dijon Vinaigrette

Add Grilled or Blackened Chicken- 6.00

Add Steak Tips - 12.00

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

Pork Belly slow smoked for hours then braised in our own BBQ sauce - \$19.99

BBQ Beef Brisket

Slow smoked for eight hours - 21.99

Barbeque Chicken

Mesquite marinated, roasted half chicken, finished on the grill with Cask BBQ sauce - 19.99

St. Louis Style BBQ Ribs

Tender falling-off the bone BBQ pork ribs
Half rack 21.99 Full rack - 31.99

Barbeque Pulled Pork

Slow smoked for seven hours, then pulled with cask BBQ sauce - 19.99

Tailgate Platters

BBQ Beef Brisket, BBQ Chicken, St. Louis style Ribs, Pork belly Burnt Ends or Pulled pork.
Pick any two - 26.99 / Pick any three - 32.99

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 \$3.

Old Fashioned Burger* (GS)

Half pound Angus Beef burger, grilled to your liking - 15.50 Add Cheese - 1.50

Fenway Burger* (GS)

Half pound Angus Beef burger, topped with applewood smoked bacon, onion strings, and Vermont cheddar cheese - 17.99

Cask Burger* (GS)

Half pound Angus Beef burger, topped with Pastrami, sauerkraut, Thousand Island Dressing and Swiss cheese - 18.99

Turkey Burger (GS)

House-Made turkey burger with lettuce, tomato, onion, avocado, chipotle aioli, topped with Vermont cheddar cheese - 17.99

Buffalo Chicken Wrap

Crispy Buffalo chicken, lettuce, tomato and blue cheese dressing wrapped in a grilled flour tortilla - 17.99

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 - 17.99

Fried Chicken Sandwich

Crispy fried chicken breast with mango slaw and chipotle mayo on a sesame brioche roll - 17.99

Smoked Pastrami Reuben

House-smoked pastrami, sauerkraut, Swiss cheese and Thousand Island dressing on rye - 19.99

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 - 17.99

Sides

\$6.99

Mashed Potatoes, Seasoned Rice, Natural Cut Fries, Sweet Potato Fries, Coleslaw, Vegetable of the Day, Mac 'n Cheese, House Salad, Mango Slaw

Desserts

Brownie Sundae

Freshly baked brownie topped with vanilla and chocolate ice cream, hot fudge and whipped cream - \$9.99

Oreo Cookie Pie

Cake batter ice cream and Oreo's with raspberry swirls, hot fudge, and whipped cream - \$9.99

Deep Fried Twinkies

Battered and rolled in Chef's crunch bites then deep fried, served with salted caramel ice cream and whipped cream - \$9.99

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

Lunch Menu is Back!!

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Before placing your order, please inform your server if a person in your party has a food allergy.