

STARTERS

GREEN CHILI & JALAPENO SHRIMP | 12

panko-encrusted shrimp | tangy dipping sauce

WINGS | 12

jumbo wings with your choice of hand-crafted sauce:
buffalo | lemongrass garlic honey | peri-peri

VENO'S NACHOS | 10

house-crafted potato chips | monterey jack cheese
roasted corn | black beans | banana peppers
sour cream | salsa

add: buffalo chicken, bbq maple bourbon pulled pork, or chili +\$5.00

SMOKED GOUDA ARTICHOKE HEART & SPINACH SKILLET | 12

served with french baguette

FRITTO MISTO | 10

tempura-battered: cauliflower | green beans | peruvian cherry peppers
garlic honey & lemon dipping sauce

NEW ENGLAND BURRATA | 11

heirloom tomatoes | watermelon | basil crisp | aged saba reduction

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER | 5 • 7

SOUP OF THE DAY | 4 • 6

BEEF CHILI | 8

onions | monterey jack cheese | house-fried chips

LOCAL COBB | 16

boston bib lettuce topped with:
chicken breast | blue cheese | local heirloom tomatoes
smoked bacon | crumbled egg | green onion

HARVEST SALAD | 9 • 12

arugula topped with:
dried cranberries | local heirloom tomatoes | goat cheese
cucumbers | toasted pine nuts | champagne vinaigrette dressing

CAESAR SALAD | 9 • 12

romaine hearts topped with:
season croutons | shaved parmesan cheese | caesar dressing

add to any salad:

| | |
|--------------------|---------------------|
| chicken breast 5 | shrimp skewer 7 |
| salmon fillet 7 | flat iron steak 9 |

SANDWICHES

TURKEY BLT | 14

served on artisan bread
hand-carved turkey | smoked bacon | lettuce
tomato | classic mayonnaise

MAPLE BOURBON BBQ PORK SLIDERS | 14

bbq pulled pork | coleslaw

NY STYLE PASTRAMI REUBEN | 14

served on marble rye bread
beef brisket pastrami | sauerkraut | russian dressing

FONTINA GRILLED CHEESE | 14

crispy prosciutto | watercress

BREADED IPSWICH CLAM PO-BOY | 15

served on an artisan roll
creole remoulade | coleslaw

FOOT-LONG HOT DOG | 14

angus beef frank | coleslaw
add chili +\$3.00 or monterey jack cheese +\$2.00

BURGERS

NEW ENGLAND ANGUS BEEF | 14

served on an artisan roll
lettuce | tomato | onion

HOUSE-CRAFTED ROASTED CORN & BLACK BEAN VEGETABLE BURGER | 14

served on an artisan roll
lettuce | tomato | onion

burger toppings | \$1 each

swiss | american | cheddar | provolone | sauteed
mushrooms | avocado | smoked bacon | fried egg

All sandwiches and burgers are served with warm house-crafted potato chips or seasoned french fries. (sweet potato cottage fries or garden salad +\$2.00)

Raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

FAVORITES

COTTAGE PIE | 16

new england braised beef stew | carrots | onions
topped with baked cheese mashed potatoes
accompanied with braised red cabbage

SMOKED BBQ ROASTED 1/2 CHICKEN | 18

buttermilk biscuits | new england baked beans | coleslaw

BRAISED BEEF SHORT RIBS | 22

mashed potatoes | roasted root vegetable | port demi-glace

MAPLE HONEY GLAZED SALMON | 22

local heirloom potato | grilled asparagus | citrus butter

GNOCCHI | 14

braised kale | goat cheese | pine nuts | white wine broth

SIDES

BUCKET OF SEASONED FRENCH FRIES | 7
BUCKET OF SWEET POTATO COTTAGE FRIES | 8
BUCKET OF HOUSE-CRAFTED POTATO CHIPS | 6
GARDEN SALAD | 6
MASHED POTATOES | 5
VEGETABLE OF THE DAY | 5
COLESLAW | 4
BAKED BEANS | 4
ARTISAN ROLLS & BUTTER | 5

DESSERTS

CHOCOLATE FONDUE | 9

rich chocolate sauce | seasonal fruit skewers
funnel cake straws

DEEP-FRIED BANANA CARAMEL CHEESECAKE | 9

vanilla ice cream | candied chili pecans

NEW ENGLAND STICKY TOFFEE PUDDING | 8

chantilly cream

VARIETY OF ICE CREAM AND SORBET | 6

 GLUTEN FREE  VEGETARIAN