**STARTERS & SMALL PLATES**

- **BLACK BEAN CHILI**
  - griddled corn bread, sour cream, scallions
  - $8

- **FRIED BRUSSELS SPROUTS**
  - curry mayo
  - $12

- **BUFFALO CHICKEN TENDERS**
  - celery & house bleu cheese dressing
  - $16

- **CBC Nachos**
  - vegetarian black bean chili, salsa, sour cream jalapeno
  - $16

- **EGGPLANT FRIES**
  - house marinara & romano cheese
  - $12

- **RHODE ISLAND CALAMARI**
  - banana peppers, cherry tomatoes, artichokes lemon fennel aioli
  - $14

- **CRAB CAKES**
  - tomato, corn & zucchini, basil mayo
  - $14

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**SALADS & BOWLS**

- **TUSCANO KALE CAESAR SALAD**
  - romaine, garlic croutons, shaved parmesan spicy caesar dressing
  - $12

- **TOMATO & WATERMELON SALAD**
  - baby greens, feta, fresh red onion, spicy lime vinaigrette
  - $12

- **ITALIAN SALAD**
  - romaine, tomatoes, peppers, mozzarella & romano pepperoncini, cici beans, green beans, creamy italian garlic whippepd potatoes, cherry peppers & asparagus crispy onions
  - $12

- **THAI NOODLE BOWL**
  - peanut sauce, peppers, cabbage, radish, carrots cilantro, basil, chili crunch
  - $12

- **MEZZA BOWL**
  - hummus, carrot & chickpea fritter, radish, cucumber & tomato, za'atar, lemon tahini, pita
  - $12

- **TUNA POKE BOWL**
  - soy chili-lime marinated tuna, brown rice, avocado cucumber, radish, seaweed salad, togarashi potato chips
  - $18

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**PIZZAS**

- **MARGHERITA**
  - house mozzarella, basil, hand crushed tomatoes
  - $16

- **PEPPERONI & MUSHROOM**
  - pickled peppers, romano, marinara, fresh garlic & oregano
  - $16

- **FRESH NATIVE TOMATO**
  - crushed black garlic, pesto, great hill bleu cheese
  - $16

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**PUB EATS, LOCAL FOCUS**

- **CATCH OF THE DAY**
  - market changes daily with a focus on local running from New Deal Fish Market and seasonal produce from Verrill Farm

- **BEER MARINATED STEAK TIPS**
  - garlic whipped potatoes, cherry peppers & asparagus crispy onions
  - $24

- **MISO ROASTED SALMON**
  - brown rice, shiitake, bok choy & carrots, soy ginger vin
  - $24

- **BEER BATTERED FISH ‘N’ CHIPS**
  - Maine pollock, hand cut fries, cole slaw, tartar
  - $18

- **CHICKEN MILANESE**
  - native tomatoes, cucumbers, fennel, arugula lemon-thyme vinaigrette
  - $21

- **Eggplant Parmesan**
  - green & gold zucchini noodles, mozzarella & romano cheese, basil
  - $20

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**BURGERS & SANDWICHES**

- **CATCH OF THE DAY**
  - hand cut fries, cole slaw, tartar

- **SMASHED PATTY DOUBLE BURGER**
  - shredded iceberg, special sauce, bread & butter pickles, crispy onion strings, cheddar
  - $16

- **PROPER CHEESEBURGER**
  - 100% grass fed Massachusetts beef, lettuce, tomato, onion, cheddar, house burger sauce
  - $16

- **BLACK BEAN BURGER**
  - guacamole, pepperjack, sriracha mayo
tomato & lettuce
  - $16

- **SALMON BURGER**
  - red cabbage slaw, garlic horseradish mayo bibb lettuce
  - $16

- **THAI CURRY FRIED CHICKEN SANDWICH**
  - citrus & ginger brined thigh, spicy red cabbage & mango slaw, thai curry mayo
  - $16

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**DESSERTS**

- **FLOURLESS CHOCOLATE CAKE**
  - vanilla bean ice cream, raspberry sauce
  - $9

- **CLASSIC WHOOPIE PIE**
  - marshmallow fluff cream
  - $9

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Consuming raw or undercooked animal foods increases your risk of contracting a food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy, as some items may be prepared in a shared fryer.