



GETTIN' IT STARTED

FRIED CALAMARI MARINARA | \$14

cornmeal crusted, sweet hot vinegar peppers

DISCO IS DEAD FRIES | \$13

wild boar chorizo chili, creamy cheese sauce, pickled jalapeños, applewood smoked bacon

WARM N.Y. STYLE PRETZELS | \$13

Belgian Ale spicy mustard

SHRIMP, ANDOUILLE AND GRITS | \$14

cheesy grits topped with Creole shrimp and spicy Cajun andouille sausage drizzled with BBQ sauce & diced tomato

TEN HOUSE SMOKED CHICKEN WINGS | \$13

dry rubbed, Buffalo (med or hot), sweet / spicy bbq, Thai Chili or garlic parmesan

MAC AND CHEESE | \$12

crispy bacon bits, diced tomato, & Panko topping (add Creole shrimp, buffalo chicken, bacon & bleu \$3)

FIG AND GOAT CHEESE FLATBREAD | \$13

fig preserves, goat cheese, and smoked onions on Naan bread garnished with mixed greens and cherry tomatoes

VEGGIE CHILI | \$9

green and yellow zucchini, carrots, onions, garbanzo and pinto beans, melted Cheddar cheese, and tortilla chips

BUILD YOUR BURGER

CHOOSE A MEAT |

grilled chicken, beef (\$13) elk, wild boar, bison (\$14)

MEAT TOPPING | \$1 each

pulled pork, bacon, bacon jam

CHEESE | .75 each

swiss, pepper jack, muenster, aged provolone, Vermont cheddar, American, bleu, goat

TOPPINGS | .50 each

pickled jalapeños, caramelized onions, salsa barracha, raw onion, lettuce and tomato, sauteed mushrooms, bread / butter pickles (*Gluten free bun option available \$1)

SPECIALTY BURGERS brioche roll with fries

THE BVT | \$15

prime beef burger topped with house-smoked pulled pork

SMOKEHOUSE | \$16

prime beef burger, caramelized onions, melted aged Vermont cheddar, smoked bacon, BBQ sauce

CHIPOTLE BISON BURGER | \$17

free-range bison burger, melted cheddar, spicy salsa barracha

NORTH AMERICAN ELK BURGER | \$16

all-natural elk, muenster, fried onion ring & Jameson BBQ sauce

WILD BOAR BURGER | \$16

all natural wild boar chorizo, melted pepper jack cheese, bacon jam, sautéed onions

THREE GRAIN VEGGIE BURGER | \$15

veggie burger of bulgar, quinoa, wheat, roasted corn, black beans, mushrooms and peppers topped w/fresh avocado, lettuce & tomato

SPECIAL SANDWICHES brioche roll with fries

VIETNAMESE PORK BAHN MI | \$15

Garlic, sesame & lime roasted shredded pork shoulder on fresh baked wedge bread with pickled carrots, sliced English cucumbers, cilantro and Vietnamese BBQ sauce

PHILLY ITALIAN ROAST PORK SANDWICH | \$15

Italian roasted pork butt, melted aged provolone, garlic sautéed spinach & sweet vinegar peppers

SHRIMP PO' BOY | \$16

Fried shrimp spicy Creole remoulade, lettuce, tomatoes, bread and butter pickles on fresh baked wedge bread

PULLED PORK | \$15

house-smoked pork butt on brioche roll with homemade BBQ sauce

BACON JAM CHICKEN SANDWICH | \$16

hormone/anti-biotic free panic-fried chicken, melted Swiss, spicy habanero slaw, bacon jam, brioche roll

FISH TACOS | \$16

Grilled fresh codfish soft corn tacos served with lime, cumin slaw and cilantro crema

VEGGIE TACOS | \$15

harissa roasted cauliflower, smoked poblanos, pickled onions, on soft corn tacos served with lime, cumin slaw and cilantro crema

ENTREES

PANKO CHICKEN SCAMPI | \$21

garlic white wine sauce, sweet or hot vinegar peppers, sweet pea parmigiano rice

ASIAN GLAZED SALMON | \$24

miso-glazed fresh salmon served over ginger kale, edamame quinoa

FISH & CHIPS | \$21

codfish, tartar sauce, lemon wedges, and french fries

SALADS

(add herbed chicken \$5, shrimp \$6, or salmon \$6)

CHICKEN COBB | \$16

romaine, bleu cheese, tomato, egg, and applewood smoked bacon, croutons with homemade balsamic

HARVEST | \$15

mixed greens, dried cranberries, goat cheese, and candied walnuts with walnut mint dressing

ROASTED BEET SALAD | \$15

mixed greens, roasted beets, bleu cheese, cucumber, red onion, tomatoes, mango vinaigrette

SIDES

BRIDGE VIEW FRIES (PLAIN OR GARLIC) | \$6

VEGETABLE broccoli or spinach | \$5

ONION RINGS | \$7

SWEET POTATO FRIES | \$7