



## GETTIN' IT STARTED

### **BELGIAN CURRY MUSSELS | \$15**

organic Newfoundland blue mussels in a curry, Belgian Ale cream sauce

### **FRIED CALAMARI MARINARA | \$14**

cornmeal crusted, sweet hot vinegar peppers

### **DISCO IS DEAD FRIES | \$14**

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

### **WARM N.Y. STYLE PRETZELS | \$13**

Belgian Ale spicy mustard dipping sauce

### **SHRIMP, ANDOUILLE AND GRITS | \$15**

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, BBQ, naked

### **MAC AND CHEESE | \$13**

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

### **FIG AND GOAT CHEESE FLATBREAD | \$14**

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

### **VEGGIE CHILI | \$10**

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 | \$1 each**

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

### **TOPPINGS | .75 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 | \$16**

prime beef burger topped with house-smoked pulled pork

### **SMOKEHOUSE | \$16**

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

### **CHIPOTLE BISON BURGER | \$17**

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

### **NORTH AMERICAN ELK BURGER | \$17**

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

### **WILD BOAR CHORIZO BURGER | \$17**

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 served with fries

### **VIETNAMESE PORK BAHN MI | \$16**

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 | \$16**

Italian roasted pork butt, melted aged provolone, garlic sautéed spinach & sweet vinegar peppers, served on fresh-baked wedge bread

### **SHRIMP PO' BOY | \$16**

Fried shrimp spicy Creole remoulade, lettuce, tomatoes, bread and butter pickles served 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, panko-fried chicken, melted Swiss, spicy habanero slaw, bacon jam, brioche roll

### **FISH TACOS | \$16**

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

### **VEGGIE TACOS | \$15**

harissa roasted cauliflower, roasted poblanos, pickled onions, on soft corn tacos, cilantro crema

## ENTREES

### **PANKO CHICKEN SCAMPI | \$22**

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 | \$22**

fried codfish, tartar sauce, lemon wedges, and french fries

\* If you have a food allergy, please inform your server.

## COCKTAILS, BOTTLED BEER & WINES

### SALADS

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

#### CHICKEN COBB | \$16

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

#### HARVEST | \$16

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

#### ROASTED BEET SALAD | \$16

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

### SIDES

#### BRIDGE VIEW FRIES (PLAIN OR GARLIC) | \$7

VEGETABLE broccoli or spinach | \$7

#### ONION RINGS | \$7

#### SWEET POTATO FRIES | \$7

#### THE LOCAL \$12

Town Branch bourbon, lemon juice, local Fly Honey Farms honey simple syrup ([flyhoneyfarms.com](http://flyhoneyfarms.com)), on the rocks

#### MAPLE BOURBON OLD FASHIONED \$12

Taconic Distillery maple bourbon whiskey, maple syrup, bitters, served on the rocks

#### APEROL SPRITZ \$11

prosecco, Aperol, orange, served on the rocks.

#### BLOODY MARY \$13

Toma Bloody Mary mix, vodka, celery, olives, and lemon served on the rocks

#### BEAST OF BOURBON \$11

bourbon blackberry puree, ginger beer, lime juice

#### GIN AND TONIC \$10

Gin Mare gin, tonic, on the rocks with orange and lemon

#### RED SANGRIA \$9

#### BOTTLED BEERS \$5

Bud , Bud Light, Stella Artois, Coors Light, Miller Lite, Amstel, Heineken, Corona, Pabst

#### GLUTEN FREE BEERS \$8

Evasion Blonde Ale  
Evasion IPA

#### NON ALCOHOLIC \$6

Athletic Running Wild IPA  
Bitburger Pils

#### CIDERS \$7

Downeast Original Cider  
Doc's Original Cider

#### WHITE WINES 8 glass/ 25 bottle

Concannon, Chardonaay  
Cassalin, Pinot Grigio  
Clifford Bay, Sauvignon Blanc  
Flying Solo, Rose

#### RED WINES

Cigar Box, Malbec  
Red Tree, Pinot Noir  
Cycles Gladiator, Cabernet Sauvignon

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