



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 | \$14

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

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

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, pickled carrots, sliced English cucumbers, cilantro and Vietnamese BBQ sauce on fresh-baked wedge bread

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, 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

CURRIED VEGGIES | \$17

carrots, kale cauliflower, zucchini, squash, garbanzos, pinto beans, tomatoes, coconut milk curry, basil basmati rice, toasted Naan bread

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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

DESSERT

BROWNIE SUNDAE | \$8

warm, fudgy brownie, topped with vanilla ice cream, whipped cream, and chocolate sauce

SIDES

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

VEGETABLE broccoli or spinach | \$7

ONION RINGS | \$7

SWEET POTATO FRIES | \$7

COCKTAILS, BOTTLED BEER & WINES

THE LOCAL \$12

Old Forrester bourbon, lemon juice, Fly Honey Farms honey simple syrup (flyhoneyfarms.com), on the rocks

MAPLE BOURBON OLD FASHIONED \$12

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

BLOODY MARY \$13

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

APEROL SPRITZ \$10

prosecco, Aperol, orange, served on the rocks

NEW ORLEANS HURRICANE \$12

white and dark rums, passionfruit, orange, and lime juices, simple syrup, grenadine

GRAPEFRUIT MARTINI \$12

Finlandia grapefruit vodka, elderflower liqueur, grapefruit

BLACKBERRY LEMONADE \$10

vodka, blackberry puree, lemonade, served on the rocks

RED OR WHITE 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

Doc's Original Cider

WHITE WINES \$9 glass/ \$28 bottle

Concannon, Chardonaay
Cassalini, 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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