



## GETTIN' IT STARTED

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

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

### **FRIED CALAMARI WITH MARINARA | \$15**

cornmeal crusted, sweet hot vinegar peppers

### **DISCO IS DEAD FRIES | \$15**

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 | \$16**

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

### **TEN HOUSE SMOKED CHICKEN WINGS | \$15**

dry rubbed, Buffalo (med or hot), BBQ (sweet or spicy) Thai chili, garlic parmesan, naked

### **MAC AND CHEESE | \$14**

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

### **FIG AND GOAT CHEESE FLATBREAD | \$15**

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

### **VEGGIE CHILI | \$12**

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 (\$14) elk, wild boar, bison (\$15)

### **MEAT TOPPING | \$1.50 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 | \$17**

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 borracha

### **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 | \$16**

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 | \$16**

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 | \$16**

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

## ENTREES

### **PANKO CHICKEN SCAMPI | \$24**

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

### **ASIAN GLAZED SALMON | \$26**

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

### **FISH & CHIPS | \$24**

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

### **CURRIED VEGGIES | \$19**

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 \$7, or salmon \$8)

### CHICKEN COBB | \$17

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

## KIDS MENU

### KIDS CHICKEN FINGERS | \$10

### KIDS MAC AND CHEESE | \$10

## SIDES

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

### VEGETABLE broccoli or spinach | \$7

### ONION RINGS with creole mayo | \$7

### SWEET POTATO FRIES with cranberry mayo | \$7

### SIDE SALAD mixed greens, tomato, cucumber, red onion, croutons, with balsamic dressing | \$6

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