



## GETTIN' IT STARTED

### FRENCH ONION SOUP | \$8

blend of three onions, demi-glace beef broth, melted Swiss, crostini

### BELGIAN CURRY MUSSELS | \$17

organic Newfoundland blue mussels, curry, Belgian Ale cream sauce, crostinis

### FRIED CALAMARI WITH MARINARA | \$17

cornmeal crusted, sweet hot vinegar peppers

### DISCO IS DEAD FRIES | \$16

cheesy wild boar chorizo chili, pickled jalapeños, bacon

### WARM N.Y. STYLE PRETZELS | \$14

Belgian Ale spicy mustard dipping sauce

### SHRIMP, ANDOUILLE AND GRITS | \$16

cheesy grits topped with Creole shrimp, spicy Cajun andouille sausage, BBQ drizzle, & diced tomato

### 10 HOUSE SMOKED & FRIED CHICKEN WINGS | \$16

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

### BVT NACHOS | \$16

nacho chips, cheese, salsa borracha, guacamole, pickled jalapeños, sour cream on the side (14) *(pulled pork, chicken \$5, veggie chili \$3)*

### MAC AND CHEESE | \$14

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

### FIG AND GOAT CHEESE FLATBREAD | \$16

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

### VEGGIE CHILI | \$13

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

## BUILD YOUR BURGER brioche roll with fries

### CHOOSE A MEAT |

grilled chicken, beef (\$15) elk, wild boar, bison (\$17)

### MEAT TOPPING | \$2 each

pulled pork, bacon, bacon jam

### CHEESE | \$1.50 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

### SMOKEHOUSE | \$19

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

### CHIPOTLE BISON BURGER | \$19

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

### NORTH AMERICAN ELK BURGER | \$19

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

### WILD BOAR CHORIZO BURGER | \$19

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

### THREE GRAIN VEGGIE BURGER | \$17

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 | \$18

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

### PHILLY ITALIAN ROAST PORK SANDWICH | \$18

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

### SHRIMP PO' BOY | \$18

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

### PULLED PORK | \$17

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

### BACON JAM CHICKEN SANDWICH | \$18

hormone free, panko-fried chicken, melted Swiss, spicy habanero slaw, bacon jam, brioche roll

### SHRIMP TACOS | \$18

Mexican seasoned Gulf shrimp, lettuce, tomato, onion, cilantro, crema, cojita cheese, salsa roja, soft corn tacos

### VEGGIE TACOS | \$17

two harissa roasted cauliflower soft corn tacos with roasted poblanos, pickled onions, 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

\* *We impose a price adjustment on non-cash transactions that is no greater than our cost of acceptance.*

\* *If you have a food allergy, please inform your server or manager. We apply a 20% gratuity on parties of 6 or more. 9.16.22*

## **SALADS** (add herbed chicken \$6, shrimp \$7, or salmon \$8)

### **CHICKEN COBB | \$19**

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

### **HARVEST | \$17**

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

### **ROASTED BEET SALAD | \$17**

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

### **WARM APPLE TART | \$8**

apple tart served warm topped with vanilla ice cream, whipped cream, and caramel sauce

## **KIDS MENU**

### **KIDS CHICKEN FINGERS | \$12**

### **KIDS MAC AND CHEESE | \$12**

## **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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