



SHARED BITES

CHICKEN WINGS • \$16

Blackberry Habanero BBQ | House | Hot | Garlic Parmesan | Old Bay | Thai Chili Sauce | Alabama White BBQ | Miso Black Garlic
Add Celery • \$1 | Add Bleu Cheese or Ranch • \$0.50

NEAR POST NACHOS • \$13 V

Cheddar Jack | Queso Blanco | Tomato | Jalapeño | Red Onion | Salsa | Sour Cream
Add: Guacamole or Pulled Pork • \$4 | Chicken or Seasoned Beef • \$6

CRAB RANGOON DIP • \$13

Sesame Seeds | Scallions | Sweet Thai Chili | Crispy Wontons

FRIED POPCORN SHRIMP • \$15

Sweet Thai Chili Sauce | Calabrian Chili Aioli | Scallions

SQUEAKY CHEESE • \$11 V

Cheddar Cheese Curds | Marinara

CRISPY EDAMAME POTSTICKERS • \$13 V

Miso Black Garlic Sauce | Scallions

CHICKEN QUESADILLA • \$14

Cheddar Jack | Guacamole | Tomato | Bacon | Side Ranch

BURGERDILLA • \$13

Seasoned Ground Beef | Secret Sauce | American Cheese | Diced Tomato | Red Onion | Pickles

VEGGIE QUESADILLA • \$13 V

Butternut Squash | Roasted Mushrooms | Red Peppers | Red Onion | Cheddar Jack Cheese | Spicy Maple Mayo

SOUPS & SALADS

SEASONAL CHILI • \$6 Cup | \$8 Bowl

SOUP DU JOUR • \$6 Cup | \$8 Bowl

ANCIENT GRAIN BOWL • \$15 V GF

Butternut Squash | Mushrooms | Kale | Cippolini Onion | Roasted Red Peppers | Lemon White Balsamic Vinaigrette

BABY SPINACH SALAD • \$14 V GF

Craisins | Bleu Cheese | Candied Pecans | Red Onion | Poppy Seed Dressing

WARE "HOUSE" SALAD • \$11 V

Arcadian | Tomato | Red Onion | Cucumber | Cheddar Jack | Croutons | Lemon White Balsamic Vinaigrette

FORKLIFT CAESAR SALAD • \$13

Romaine | Kale | Parmesan | Bacon | Egg | Croutons

AUTUMN BURRATA SALAD • \$15 V

Baby Arugula | Butternut Squash | Pepita Pesto | Grilled Artisanal Bread

KARATE CHOPPED SALAD • \$13 V

Romaine | Cabbage | Carrots | Scallions | Mandarin Orange | Almonds | Chow Mein Noodles | Sesame-Ginger Dressing

Add a protein: Chicken, Beef Burger, Black Bean Burger, or Turkey Burger: \$7

Sirloin Steak* or Salmon*: \$10

KIDS MENU

Chips or Musselman's Applesauce are included with all kid's meals.
Upgrade to fries for \$1

KIDS NOODLES • \$9 V

Choice of marinara or butter.

MAC & CHEESE • \$9 V

Cavatappi in a traditional cheese sauce.

TENDERS & FRIES • \$11

Chicken tenders served with honey mustard.
Toss in choice sauce • \$1

HOT DOG • \$8

All beef hot dog served on a split roll.

FISH 'N CHIPS • \$10

Haddock fried in our signature batter until golden brown.

GRILLED CHEESE • \$9 V

Toasted sourdough with American cheese.

KID'S CHEESBURGER* • \$11

A burger slider topped with American cheese.

Some items can be made gluten friendly with slight alterations upon request.

All minors must be accompanied by an adult.

20% gratuity will be automatically added to parties of 6 or more. We are unable to split individual checks for parties larger than 8.

V = Vegetarian

GF = Gluten Friendly



HANDHELDS

Chips are included with all sandwiches & handhelds. Upgrade to fries for \$1

CHEESEBURGER* • \$14

Country White Roll | American | Lettuce | Tomato | Onion | Pickles

PALATE BURGER* • \$16

Country White Roll | American | Candied Bacon | Caramelized Onion | Secret Sauce | Lettuce | Tomato | Pickles

MUSHROOM SWISS BURGER* • \$16

Country White Roll | Roasted Mushrooms | Swiss Cheese | Lettuce | Tomato | Onion Straws | Pickles | Malt Vinegar Aioli

ROASTED TURKEY WRAP • \$13

Flour Tortilla | Cheddar Jack | Guacamole | Chipotle Ranch | Lettuce | Tomato

GRILLED CHICKEN SANDWICH • \$16

Country White Roll | Smoked Gouda | Black Garlic Aioli | Bacon | Arugula | Caramelized Onion

CHICKEN CAESAR WRAP • \$13

Flour Tortilla | Romaine | Caesar | Grilled Chicken | Parmesan | Diced Tomato

BLACK BEAN BURGER • \$13 V

Country White Roll | Cheddar | Calabrian Chili Aioli | Lettuce | Tomato | Onion | Pickles

TURKEY BURGER • \$15

Brie | Cranberry Jam | Baby Arugula | Spicy Maple Mayo

CUBAN • \$13

Baguette | Pulled Pork | Rosemary Ham | Pickles | Swiss Cheese | Dijonnaise

ITALIAN WRAP • \$13

Flour Tortilla | Italian Meats | Smoked Provolone | Calabrian Chili Aioli | Lettuce | Tomato | Red Onion

PULLED PORK SANDWICH • \$13

Country White Roll | Blackberry Habanero BBQ | Coleslaw | Pickles

SOUTHERN FRIED CHICKEN SANDWICH • \$14

Country White Roll | Alabama White BBQ Sauce | Coleslaw | Pickles
Toss in choice sauce • \$1

ENTREES

12 OUNCE NEW YORK STRIP* • \$34

French Fries | Seasonal Vegetable | Bleu Cheese Butter | Bourbon Red Onion Jam

POT ROAST • \$21

Slow Braised Beef | Mashed Potatoes | Seasonal Vegetable | Mushroom Gravy | Onion Straws

PAN SEARED SALMON* • \$25 Gf

Chorizo | Kale | White Bean Ragout | Romesco Sauce

RIGATONI ALLA VODKA • \$19 V

San Marzano Tomatoes | Calabrian Chilies | Creamed Cippolini | Shaved Parmesan

FISH AND CHIPS • \$19

Beer Battered Haddock | French Fries | Malt Vinegar Aioli | Cole Slaw | Pickles | Grilled Lemon

PRETZEL CRUSTED CHICKEN • \$19

Mashed Potatoes | Seasonal Vegetable | Stout & Mustard Beer Cheese

TENDERS & FRIES • \$16

Homestyle Breaded | Honey Mustard
Toss in choice sauce • \$1

MAC & CHEESE • \$16

Smoked Gouda Cheese Sauce | Cavatappi Pasta | BBQ Pulled Pork | Toasted Panko | Scallions

DESSERTS

CHEESECAKE • \$8

CHOCOLATE TORTE • \$8

FOX MEADOWS CREAMERY ICE CREAM

Madagascan Vanilla, Wilbur Bud Chocolate • \$6
Seasonal Flavor • Market Price

SEASONAL DESSERT • Market Price

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be aware that our restaurant offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with these allergies.*



DRAFT BEER

MILLER LITE (ABV 4.2) • \$7

VICTORY SEASONAL • \$8

ALLAGASH BELGIAN WHITE (ABV 5.2) • \$8

YUENGLING LAGER (ABV 4.5) • \$7

SAM ADAMS SEASONAL • \$8

TROEGS SEASONAL • \$8

GUINNESS IRISH DRY STOUT (ABV 4.2) • \$8

Ask your server or bartender upon your visit about our five other rotating beers on tap.

BOTTLED BEER

MILLER LITE (ABV 4.2) • \$6

MICHELOB ULTRA (ABV 3.8) • \$6

COORS LITE (ABV 4.2) • \$6

BUD LITE (ABV 4.2) • \$6

YUENGLING LAGER (ABV 4.4) • \$7

STELLA ARTOIS (ABV 5.2) • \$7

WHITE CLAW MANGO (ABV 5.0) • \$6

WHITE CLAW BLACK CHERRY (ABV 5.0) • \$6

CORONA LIGHT (ABV 4.1) • \$7

BLUE MOON (ABV 5.4) • \$7

MODELO (ABV 4.5) • \$7

COCKTAILS

FORKLIFT PUNCH • \$12

Rhum Clement Orange Rum | Peach Schnapps | Grand Marnier | Tropical Juices

BROWN SUGAR OLD FASHIONED • \$12

Old Forster | Brown Sugar | Cinnamon | Orange

MANGO SUNSET • \$12

Brinley Shipwreck Mango Rum | Tito's Handmade Vodka | Peach Schnapps | Tropical Juices | Grenadine

MERMAID MIMOSA • \$10

Elmo Pio Prosecco | Brinley Shipwreck Mango Rum | Blue Curacao | Pineapple Juice

TENNESSEE APPLE • \$10

Fireball | Sour Apple Pucker | Cranberry Juice

FRENCH 75 • \$11

Brokers Gin | Lemon Juice | Sugar | Elmo Pio Prosecco

THIN MINT MARTINI • \$12

Chocolate Vodka | Five Farms Irish Cream | Crème de menthe

ROSEMARY GINGER MULE-RITA • \$14

Milagro Tequila | Rosemary Simple Syrup | Ginger Liquor | Lime Juice | Ginger Beer



WHITES

ELMO PIO PROSECCO • \$10 glass | \$40 bottle
(Veneto, Italy) Dry bubbly white peach and orange blossoms

BANFI PINOT GRIGIO • \$10 glass | \$40 bottle
(Tuscany, Italy) Pear and white flowers and lively acidity

J VINEYARDS CHARDONNAY • \$14 glass | \$52 bottle
(California) Golden apple, tropical notes, coconut and vanilla

VILLA POZZI MOSCATO • \$10 glass | \$44 bottle
(Marsala, Italy) Aromas of fresh figs, apricot and orange blossoms leading to a crisp and gentle sweet finish

WHITEHAVEN SAUVIGNON BLANC • \$14 glass | \$52 bottle
(Marlborough, New Zealand) Passionfruit, grapefruit and gooseberry

REDS

CANYON ROAD WHITE ZINFANDEL • \$10 glass | \$40 bottle
(Veneto, Italy) Dry bubbly white peach and orange blossoms

ALAMOS MALBEC • \$12 glass | \$48 bottle
(Mendoza, Argentina) Black cherry aromas with light floral notes

JOEL GOTT CABERNET SAUVIGNON • \$15 glass | \$58 bottle
(California) blackberry and black cherry with notes of clove & spice

BELLA GLOS PINOT NOIR • \$15 glass | \$64 bottle
(Sonoma, CA) Dark chocolate, black cherry and cinnamon spice

CHARLES BIELER, JOEL GOTT SHATTER • \$15 glass | \$50 bottle
(South France) Black current, spice and touch of coffee