

LUNCH FEATURES

APPETIZER

JAMAICAN JERK OPAH SALAD 13

Grilled Hawaiian opah seasoned with Jamaican jerk spices, and served on baby greens with a banana chutney and roasted tomato oil.

BEER PAIRING

Chimay, 'Cap Rouge' (BEL)
Bottle – 9

ENTRÉES

TURKEY SLIDERS 14

Two house-smoked turkey sliders, hand-pulled and tossed in our house-made barbeque sauce. Served with potato salad and grilled corn.

BEER PAIRING

Dogfish Head, 60 Minute IPA (DE)
Draft – 4.⁹⁵

PHEASANT SALAD CLUB 12

Slow-roasted pheasant tossed with mayonnaise, green apple, red grapes and celery. Served on toasted white bread with french fries and cole slaw.

BEER PAIRING

Anchor Brewing, Steam Beer (CA)
Draft – 4.⁹⁵

BUFFALO CHICKEN WRAP 13

Breaded chicken tenders tossed in a mild buffalo sauce with chopped romaine lettuce, and served in a tortilla wrap with french fries and coleslaw.

BEER PAIRING

Cape Ann, Fisherman's Brew (MA)
Bottle – 6