

## STARTERS

### CARROT FRIES 8

oven baked, garlic herb, green goddess mayo

### TUNA POKE\* 16

diced ahi tuna, avocado, cucumber, pineapple, sesame, soy ginger vinaigrette, sesame crisps

### LAMB MEATBALLS 16

seasoned local ground lamb, tzatziki

### SWEET POTATO FRITTERS 10

crunchy coated with creamy center

### GOAT CHEESE & MUSHROOM TOAST 12

braised mixed exotic mushrooms, herb gremolata, fig balsamic reduction

### BEER BRINED CHICKEN WINGS 14

bbq spiced, sriracha blue cheese

### BUFFALO CAULIFLOWER 12

lightly battered & fried, buffalo sauce, blue cheese aioli

### WHIPPED FETA 14

mixed olive tapenade, grilled baguette

## LETTUCE WRAPS

TWO PER ORDER

### TUNA\*16

soy and miso tuna, pickled cucumbers, diced avocado, scallions, chopped macadamia nuts

### CHICKEN 12

slow braised with ancho chili, cilantro jicama slaw, lime crema

### LOBSTER 18

fresh cold water lobster, avocado, tarragon aioli, crispy shallots

### SHRIMP 14

old bay, pineapple slaw, lime crema

### BEEF 12

ground beef, shredded cheddar, pickle chips, sesame seeds, diced tomato and rabbit sauce

## SOUPS AND SALADS

ADD ONS: CHICKEN 5 SHRIMP 5 STEAK\* 5 SALMON\* 8

### TOMATO BISQUE 8

roasted red and yellow tomatoes, vegetable stock, cream

### CLAM CHOWDER 10

chopped clams, bacon, potatoes, cream broth

### HOUSE 14

heirloom cherry tomatoes, radish, cucumber, red onions, house dressing

### BEET 16

mixed roasted beets, feta, pickled onions, macadamia nuts, mixed greens, herb dressing

### CAESAR 14

roasted garlic anchovy dressing, fresh romaine, garlic croutons, shaved parmesan

### COBB 18

shaved romaine, bacon, avocado, boiled egg, onion, tomato, cheddar, buttermilk ranch

### SALMON 22

strawberry, goat cheese, spinach, arugula, toasted almonds, lemon poppyseed dressing

### STEAK 21

grilled korean steak, kale, avocado, cherry tomatoes, pickled onion, jicama, cilantro lime dressing

## ENTREES

### FISH & CHIPS 18

lemon shandy beer battered cod, creamy coleslaw, waffle fries

### SCOTTISH SALMON 26

8oz salmon, cauliflower, lemon dill cream sauce

### STEAK FRITES\* 29

8oz 1855 angus beef bistro steak, house steak sauce

### SEA BASS 36

grilled, spinach, cherry tomato relish

### ROASTED CHICKEN 25

skin on, slow roasted, pan gravy, scalloped potatoes

### LINGUINE & CLAMS 22

fresh New England clams, garlic butter

# BRASS RABBIT

ALL DAY MENU



## SANDWICHES

CHOICE OF FRIES, HOUSE SALAD, OR FRENCH CARROT SALAD

### BURGER\*16

grilled 8oz angus beef, sharp cheddar, sliced tomato, lettuce, pickles, tobacco onions, rabbit sauce, brioche bun

### LAMB BURGER 18

local ground lamb, feta, pickled onions, tzatziki sauce, brioche bun

### CHICKEN 14

grilled local natural chicken breast, bacon, chipotle aioli, lettuce, tomato, brioche bun

### LOBSTER SLIDERS 26

three per order, crispy battered lobster claw, remoulade, coleslaw

### CLUB 14

house roasted turkey breast, applewood bacon, bibb lettuce, tomato, mayo

### BUFFALO FISH 16

battered cod, blue cheese aioli, shredded lettuce, sub roll

### GRILLED CHEESE 14

thick sliced sourdough bread, aged cheddar, swiss, provolone, tomato soup dip

### IMPOSSIBLE BURGER 15

grilled, onions, lettuce, swiss, sauteed mushrooms, rabbit sauce

## SIDES

### SCALLOPED POTATOES 8

garlic, cream, chives

### SAUTEED SPINACH 8

shallot, garlic, olive oil

### FRENCH CARROT SALAD 8

shredded tri-color carrots, lemon dijon dressing

### WAFFLE FRIES 8

crispy fried potatoes, rabbit sauce

### ROASTED CAULIFLOWER 8

parmesan herb gremolata

consuming raw or undercooked foods may increase risk of food borne illness \*