

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 *