

LETTUCE WRAPS

TWO PER ORDER

TUNA* 16

soy and miso tuna, pickled cucumbers, diced avocado, scallions, sesame seeds

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

STEAK 15

marinated filet tips, kimchi, diced cucumbers, sesame seeds

APPETIZERS

BUFFALO CAULIFLOWER 12

lightly battered & fried, buffalo sauce, blue cheese aioli

SMOKED SALMON CROSTINIS 15

smoked salmon spread, micro greens

LAMB MEATBALLS 16

spiced tomato gravy, tzatziki

SWEET POTATO FRITTERS 10

crunchy coated, soft center

BEER BRINED CHICKEN WINGS 14

bbq spiced, sriracha blue cheese

WHIPPED FETA 14

mixed olive tapenade, cucumber, crostini

PRETZEL STICKS 12

salted, soft baked, beer cheese

IRISH PUB FRIES 14

waffle fries, melted cheeses, corned beef, bacon, sour cream

ENTREES

FISH & CHIPS 18

beer batter cod, creamy coleslaw, remoulade, waffle fries

SALMON 26

8oz salmon filet, roasted squash and heirloom cherry tomatoes, dill cream

STEAK & POTATOES* 32

8oz 1855 angus beef steak, house sauce, scalloped potatoes or waffle fries

SEARED TUNA 29

8oz sauteed spinach and cherry tomato, grilled pineapple relish

ROASTED CHICKEN 25

skin on slow roasted chicken, lemon caper pan gravy, butter glazed carrots

LINGUINE & CLAMS 22

fresh New England clams, garlic butter

SOUPS AND SALADS

ADD ONS: CHICKEN 5 SHRIMP 5 STEAK* 8 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

KALE 16

crispy chickpeas, avocado, sunflower seeds, dried cherries, carrot ginger 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 beef tenderloin, romaine and spring mix, bacon, onion, heirloom tomatoes, avocado, house made ranch dressing

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

BRASS RABBIT

ALL DAY MENU



SANDWICHES

CHOICE OF WAFFLE FRIES OR HOUSE SALAD

ANGUS BURGER* 16

cheddar, tomato, lettuce, pickles, crispy onions, house sauce, brioche bun

SMOKEY BLUE BURGER* 16

blackening spice, smoked blue cheese, bacon jam, lettuce, tomato

LAMB BURGER* 18

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

CHICKEN 14

pretzel bun, swiss, applewood bacon, honey dijon mayo, lettuce, tomato

LOBSTER SLIDERS 27

warm butter poached lobster, soft toasted New England buns

CLUB 14

turkey, applewood bacon, lettuce, tomato, green goddess aioli

BUFFALO FISH 16

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

REUBEN 15

house cooked and hand cut corned beef, marbled rye, swiss, house sauce

GARDEN WRAP 14

sauerkraut
toasted tortilla, melted cheese, salsa, broccoli, cabbage slaw, mixed greens, sour cream, tomato chutney

SIDES

SCALLOPED POTATOES 8

garlic, cream, chives

SAUTEED SPINACH 8

shallot, garlic, olive oil

RAINBOW CARROTS 8

herb butter

WAFFLE FRIES 8

house fries sauce

ROASTED SUMMER SQUASH 8

garlic, olive oil, heirloom cherry tomatoes