

# 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

## CRAB 18

lump crab, 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 11

lightly battered, green goddess aioli

## 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 sweet potatoes, heirloom tomatoes, dill cream

## STEAK & POTATOES\* 32

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

## SEARED TUNA 29

sautéed spinach and cherry tomato, avocado crema, 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, parmesan

# SOUPS AND SALADS

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

## TOMATO BISQUE 8

roasted red and yellow tomatoes, vegetable stock, cream, cheese crostini

## CLAM CHOWDER 10

chopped clams, bacon, potatoes, cream broth

## HOUSE 14

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

## BLACKENED SALMON\* 22

spinach, mixed greens, ruby grapefruit, avocado, watermelon radish, shaved fennel, toasted almonds, blood orange vinaigrette

## STEAK\* 21

grilled beef tenderloin, romaine and spring mix, bacon, onion, heirloom tomatoes, avocado, house made ranch dressing

## KALE 16

tri-color quinoa, crispy chickpeas, toasted sunflower seeds, pomegranate, red apple, Greenheart Juice orange-carrot ginger 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

## CRAB CAKE SANDWICH 21

pan seared crab cake, lettuce, tomato, remoulade

## CHICKEN 14

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

## 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 sauerkraut

## GARDEN WRAP 14

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 SWEET POTATOES 8

rosemary maple glaze