



.Industry Ale House.

SAMPLE MENU: MENU CHANGES FREQUENTLY

Soups

Ale House Chowder - *Fresh ocean clams and potatoes in a creamy chowder with house smoked pork belly \$4/6*

Salads

Chop Salad – *mixed greens with cured bacon, avocado, cucumber, tomato, red onion, red pepper, celery, hard-boiled egg, and our house ranch dressing \$10*

Caesar Salad – *Romaine lettuce, garlic croutons, and a traditional Caesar dressing \$8*

Grilled Hearts of Romaine – *Lightly grilled romaine topped with fresh corn, grape tomatoes, gorgonzola cheese, our house vinaigrette, and drizzled with a white balsamic reduction \$10*

Add grilled chicken breast \$5

Add grilled salmon \$7

Appetizers

Mussels – *Steamed in a curry coconut broth with lemon grass and scallions* **\$10**

Littleneck Clams – *Steamed in a broth of garlic, scallions, and white wine* **\$12**

Duck Poutine – *House-cut French fries topped with duck confit, cheese curd and a stout gravy* **\$13**

Jumbo Chicken Wings – *Beer brined, jumbo chicken wings with sauce options of:*

BBQ, Teriyaki, and mild or hot Buffalo. Served by the half or whole dozen
\$8/15

Chips, Guacamole, and Salsa – *House cut tortilla chips with cheddar cheese, fresh guacamole, and your choice of mild or hot salsa* **\$9**

Entrees

NY Strip Steak – *Cast iron chard with a coffee stout Demi-glance. Served with Yukon gold mashed potatoes and chef's daily vegetable* **\$21**

Braised Lamb Shank – *Served with Yukon gold mashed potatoes, chef's daily vegetable and a drizzle of pomegranate reduction* **\$19**

Beer Can Chicken and Dumpling – *1/2 chicken served crispy with ricotta dumplings, gravy and chef's daily vegetable* **\$16**

Chickpea Fried Chicken – *Served with corn pudding and chef's daily vegetable* **\$16**

Grilled Salmon – *quinoa, maple glaze, crimini mushrooms and chef's daily vegetable* **\$17**

Pan Seared Haddock – *Served with a bacon and onion hash, house vegetable and finished with butter sauce* **\$17**

Cioppino – *Mussels, shrimp, haddock, littlenecks, fennel, fresh tomato and garlic crostini* **\$19**

Mac and Cheese – *Rich and creamy cheese sauce with cured bacon, scallions and toasted bread crumbs* **\$14**

Tagliatelle Bolognese – *Traditional meat sauce made with ground beef, veal & pork* **\$16**

Wild Mushroom Risotto – *Creamy Arborio Rice, with a wild harvest of mushrooms and shaved parmesan cheese* **\$16**

Signature Burgers

Industry Ale House has created our own custom blend of ground beef for these burgers.

all burgers are served on Brioche Roll, lettuce, tomato, pickles and red onion

The Regular – *grilled to your liking, add cheese if you want* **\$10**

Industry – *Topped with Vermont Cheddar, fried leeks, shallots, and truffle oil* **\$12**

Arson – *Jalapeño Jack, habanero relish* **\$12**

Breakfast – *Bacon & fried egg* **\$14**

Duck – *Duck confit and cheese curds* **\$14**

Pork – *Bacon, braised pork, prosciutto, and Vermont Cheddar* **\$14**

Shrooms – *Sautéed mushrooms and creamy goat cheese* **\$12**

All burgers include your choice of hand cut fries or side salad.

All burgers may be substituted with a grilled chicken breast or veggie burger

Sandwiches

all sandwiches are served on toasted Brioche

BLT – *Smoked bacon, romaine lettuce and sliced tomatoes with a garlic aioli on grilled sliced brioche* **\$10**

IPA Chicken – *Tender, IPA brined grilled chicken breast topped with lettuce, sliced tomato, and melted pepper jack cheese* **\$11**

Pulled Pork – *Slow braised pork shoulder with a spicy BBQ sauce and coleslaw* **\$12**

Please be advised any of our products may contain allergens, please inform your server if anyone in your party has a food allergy

*****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the chance of food borne illness*****