

Industry Ale House

Starters

Ale House Chowder - *Fresh ocean clams and potatoes with house smoked pork belly \$5/7*

House Salad - *Mixed greens, grape tomato, cucumbers & red onion \$4*

Side Caesar – *Romaine, croutons, parmesan & a traditional Caesar dressing \$5*

Duck Poutine – *French fries topped with duck confit, Wisconsin cheddar curd & a stout gravy \$13*

Parmesan Truffle Fries – *French fries fresh out of the fryer tossed with Parmesan, parsley & truffle oil \$8*

Roasted Corn, Cheddar & Poblano Fritters - *Served with Buttermilk Ranch Dip \$10*

Jumbo Chicken Wings – *Beer brined jumbo chicken wings with your choice of:*

BBQ, Teriyaki, Mild or Arson sauce. Served by the half or whole dozen \$8/15

Chips & Guac – *Basket of house cut corn tortilla chips with fresh guacamole & salsa \$8*

Smoked Pork Nacho - *Smoked pulled pork over our house cut corn tortilla chips with melted cheddar, jalapeños, fresh guacamole, sour cream & salsa \$12*

Buttermilk Fried Chicken Tenders - *Hand cut chicken tenders served with honey mustard or BBQ sauce \$10*

Grilled Chicken Bruschetta Flatbread - *Sliced grilled chicken, fresh tomato, basil & parmesan cheese with a white balsamic drizzle \$12*

Mushroom & Chèvre Flatbread - *Mushrooms, leeks, caramelized onions & goat cheese drizzled with truffle oil \$10*

Salads

Ale House Salad - *Mixed greens, smoked bacon, English cucumber, tomato, red onion, bell pepper, celery, hard-boiled egg & a house ranch dressing \$12*

Caesar Salad – *Romaine lettuce, garlic croutons, shaved parmesan & a traditional Caesar dressing \$11*

Grilled Hearts of Romaine - *Lightly grilled romaine topped with fresh corn relish, grape tomatoes, gorgonzola cheese, our house vinaigrette & drizzled with a white balsamic reduction \$12*

Strawberry Summer Salad – *Mixed Greens, Fresh strawberries, Mandarin Orange, Goat cheese & a traditional Balsamic dressing \$10*

Add grilled Chicken Breast for \$5 Salmon/Shrimp for \$7

Pasta

Buffalo Chicken Mac and Cheese – *Grilled chicken & pasta tossed with our Mac and Cheese sauce, a hint of blue cheese & buffalo sauce to spice things up \$14*

***Pork Belly Mac and Cheese** – *Rich & creamy cheese sauce with smoked pork belly & toasted panko crumbs \$14*

Tagliatelle Bolognese – *A Blend of Beef, Pork & Veal slow simmered in a rich tomato sauce \$16*

***Mushroom Risotto** - *Creamy Arborio rice with Cremini mushrooms, truffle oil & shaved Parmesan cheese \$14*

***add grilled chicken \$3 or shrimp \$5**

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 uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

Home Cookin`

Pan Seared Filet Mignon – Cast Iron seared tenderloin of beef topped with sauce Bordelaise and served with whipped potato & House Vegetable **\$25**

Industry Meatloaf – Beef, pork and veal meatloaf studded with Cheddar curds, served with mushroom gravy, whipped potato & house vegetable **\$16**

Slow Braised Lamb Shank – Oven braised lamb shank with a hint of lemon zest served with whipped potato & house vegetable **\$21**

Beer Can Chicken and Dumpling – ½ chicken served crispy with ricotta dumplings, house vegetables & topped with chicken gravy **\$17**

Grilled Salmon Bruschetta – Atlantic salmon topped with fresh tomato, basil & roasted garlic bruschetta, served with rice pilaf & house vegetable **\$20**

Local Cod – Baked with buttered herb crumbs & lobster cream sauce, served with rice pilaf & house vegetable, A Cape Cod classic **\$21**

Custom Blend Burgers

all burgers are served on Toasted Brioche Bun, lettuce, tomato, red onion and a pickle

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

Pork – Bacon, smoked pulled pork, prosciutto & Vermont Cheddar **\$14**

Shrooms – Sautéed wild mushrooms & goat cheese **\$12**

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

Duck – Duck confit & Wisconsin cheddar curds **\$14**

Bleú - Topped with bleu cheese, bacon & Pickled Red Onion Jam **\$13**

Breakfast – Fried egg, apple-wood smoked bacon & Vermont cheddar cheese **\$14**

The Regular - Grilled to your liking on a toasted brioche bun **\$10**

Add Swiss, American, Cheddar, Pepper Jack, Goat or Blue Cheese for **\$1** add fried egg **\$1** add bacon **\$2**

All burgers include your choice of natural cut fries or side house salad/side Caesar or substitute truffle fries/ for **\$2**.

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

Sandwiches

BLT – Applewood smoked bacon, crisp lettuce, fresh tomato & garlic aioli **\$10**

IPA Brined Grilled Chicken - Vermont cheddar, apple-wood smoked bacon & horseradish mustard **\$12**

Pulled Pork – Slow braised pork shoulder with BBQ sauce & topped with coleslaw **\$14**

Buffalo Fried Chicken - Fried chicken breast tossed in buffalo sauce, lettuce, tomato & bleu cheese spread **\$12**

all sandwiches are served on a toasted Brioche with French fries or a side house salad or substitute truffle fries/side Caesar for **\$2**

Side Orders

Natural Cut Fries **\$4**

Mashed Potatoes **\$3**

House Vegetable **\$4**

Rice Pilaf **\$3**

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