

# **\*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, Asian, 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 **\$13**

**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**

**Buttermilk Fried Shrimp** – Butterflied Jumbo Prawns marinated in buttermilk and spices w/ cocktail sauce **\$12**

## **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**

**Fall Harvest Salad** – Mixed Greens, Candied Walnuts, Craisins, Sliced Apple, Goat cheese & Maple Balsamic dressing **\$11**

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

## **Pasta**

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

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

**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**

**Shrimp Scampi** – Jumbo Shrimp sautéed in Garlic Lemon Butter Tossed w/ Fresh Linguini, Grape Tomato and Green Onion **\$19**

**\*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*

**Grilled Sirloin Steak Tips** – *Hand Cut Sirloin Tips w/ Garlic Butter served with whipped potato and House Vegetable \$18*  
*Try them Smothered with Mushrooms, Peppers and Onions + \$2*

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

**Slow Braised Short Ribs** – *Oven braised Short Ribs w/ Whipped Potato & house vegetable \$21*

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

**Caribbean Jerk Salmon** – *Jerked Atlantic salmon w/ tropical fruit chutney, served with rice pilaf & house vegetable \$20*

**Cod Provencal** – *Local Cod baked with Parmesan crumbs featuring Foss Farms Marinara served over Ricotta Cavatelli \$21*

**Chicken Pot Pie** – *Slow Roasted Chicken and Fresh Vegetables in Cream Sauce baked with a Traditional Pie Crust \$16*

## 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*

**Philly** – *Sautéed Mushrooms, Peppers & Onions with Cheese Wiz.....like Pat's....or Gino's! \$13*

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

*Add Swiss, American, Cheddar, Pepper Jack, Goat, Cheese Wiz 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 \$11*

**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*

**Chicken Bacon Ranch** – *Crispy Fried chicken breast, Bacon, Swiss, Ranch Dressing \$12*

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

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