

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

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

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

BBQ, Gochujang, 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 house cut corn tortilla chips, melted cheddar, jalapeños, fresh guacamole, sour cream & salsa \$13

Buttermilk Fried Chicken Tenders - Hand cut chicken tenders served with honey mustard or BBQ sauce \$11

BBQ Pulled Pork Flatbread – Cheddar Cheese, Pulled Pork, BBQ Sauce & Scallions w/ Smoked Sea Salt \$12

Flatbread Margarita – Marinara, Tomato, Garlic, Basil & Fresh Mozzarella \$10

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 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

Spring Harvest Salad – Mixed Greens, Spinach, Roasted Pistachio, Strawberry, Mandarin Orange, Goat cheese & Peach 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

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

*** Chorizo Mac and Cheese** – Rich & creamy cheese sauce with Garlicky Chorizo & toasted panko crumbs \$14

Linguini Bolognese – A blend of Beef, Pork & Veal slow simmered in a rich Tomato Sauce tossed w/ Fresh Linguini \$16

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

Chicken Saltimbocca – Pan Seared Chicken w/ Prosciutto, Sage & Fresh Mozzarella in a light wine sauce over linguini \$17

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

Home Cookin`

Pork Belly Wrapped Filet Mignon – Cast Iron seared tenderloin of beef wrapped in house smoked pork belly topped w/ cabernet demi-glace served with whipped potato & 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

Add Blue Cheese +\$2

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

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

Buttermilk Fried Chicken – Buttermilk Marinated Fried Chicken Breast w/ Corn & Poblano Relish served w/ sweet corn pudding & House Vegetable \$17

Salmon Rockefeller – Atlantic salmon topped w/ Pernot creamed spinach & toasted Panko served w/ Rice Pilaf & House Vegetable \$20

Baked Cod Newburg – Local Cod baked with Herb Crumbs served w/ Rice Pilaf, House Vegetable & Lobster Cream Sauce \$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

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 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 French fries or a side House/Caesar substitute truffle fries for \$2