

# Industry Ale House\*

## Starters

**Ale House Chowder** - Fresh ocean clams and potatoes with house smoked pork belly \$6/8

**Bavarian Pretzel Basket** – Warm Bavarian Pretzel Sticks w/ Stout & Mustard Pub Cheese \$9

**Baised Beef Poutine** – French Fries Topped w/ slow braised beef, gravy & Wisconsin cheddar curd \$14

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

**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 \$14      **Extra Guacamole +\$3**

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

**Margarita Flatbread** – Pomodoro Sauce, Parmesano Reggiano, Garlic & Fresh Basil \$10

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

**Greek Souvlaki Flatbread** – Souvlaki Chicken, Feta, Kalamata Olives & Pomodoro Sauce w/ olive oil \$12

## Salads

**Ale House Salad** - Mixed greens, smoked bacon, English cucumber, tomato, red onion, bell pepper, celery, hard-boiled egg & ranch dressing \$13

**Garden Salad** - Mixed greens, grape tomato, cucumbers & red onion \$4/\$10

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

**Greek Salad** – Crisp Romaine, Grape Tomato, Cucumber, Red Onion, Kalamata Olive, Feta Cheese & Pepperoncini w/ Greek Citrus Vinaigrette \$13

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

## Pasta

**Linguini Bolognese** – A blend of Beef, Pork & Veal simmered in rich tomato sauce tossed w/ fresh linguini \$17

\* **Risotto Florentine**- Creamy arborio rice w/ Baby Spinach, Caramelized Onion, Garlic Oil & Parmesan \$14

**Buffalo Chicken Mac and Cheese** – Grilled chicken & pasta tossed with our mac and cheese sauce, a hint of blue cheese & buffalo sauce \$15

\***Steak-House Mac & Cheese** – Cavatappi Pasta, Cheese Sauce w/ Applewood Smoked Bacon & Green Onion \$14

**Shrimp Scampi** – Jumbo shrimp sautéed in garlic, lemon & butter w/ fresh linguini, grape tomato & scallions \$20

\***Pasta Primavera** – 6-cheese sacchetti pasta w/ Julienned Spring Vegetables in a light garlic cream sauce \$14

**\*add grilled chicken \$5 or shrimp \$7**

\*\*Please be advised any of our products may contain allergens, please inform your server if anyone in your party has a food allergy. Consuming undercooked meats, poultry, shellfish or eggs may increase the risk of food borne illness\*\*

## Home Cookin`

**Filet Mignon** – *Pan seared tenderloin of beef w/ madeira mushroom sauce w/ whipped potato & vegetable* **\$28**

**Add Grilled Shrimp +\$7**

**Sweet Bourbon Steak Tips** – *Hand cut steak tips served w/ whipped potato & house vegetable* **\$20**

*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**

**Classis French Daube**– *Slow braised beef w/ red wine, French country vegetables & whipped potato* **\$22**

**Smoke-House Pork Platter** – *3/4 Lb of house smoked pulled pork w/ mop sauce, french fries, cole slaw & corn bread & kosher dill pickle* **\$17**

**Steakhouse Salmon** –*Atlantic salmon topped w/ nutmeg creamed spinach served w/ rice pilaf & vegetable* **\$20**

**Cod Newburg**– *Local cod topped w/ herbed crumbs & lobster sauce served w/ rice pilaf & vegetable* **\$22**

**Jamaican Jerk Chicken**- *Jamaican style jerked roast chicken served w/ red bean rice pilaf, vegetable & Brown Stew Sauce* **\$19**

## Custom Blend Burgers

**\*\*Served on Toasted Brioche w/ lettuce, tomato, red onion and a pickle\*\***

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

**The Big D** – *Boar's Head Pastrami, stout & mustard pub cheese* **\$15**

**Arson Burger** – *Jalapeño Jack & house-made habanero relish* **\$12**

**Shroom Burger**– *Sautéed crimini mushrooms & goat cheese* **\$12**

**Bleú Burger**- *Bleu cheese, applewood bacon & pickled red onion jam* **\$13**

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

**Pork Burger** – *Applewood bacon, pulled pork, prosciutto & Vermont cheddar* **\$14**

**Breakfast Burger** – *Fried egg, applewood bacon & Vermont cheddar* **\$14**

**\*\*All burgers are served with French fries or a side House/Caesar Salad\*\***

**\*Substitute truffle fries for \$2\***

## Sandwiches

**\*\*Served on Toasted Brioche w/ lettuce, tomato, red onion and a pickle\*\***

**BLT** – *Applewood smoked bacon, crisp lettuce, fresh tomato & garlic aioli* **\$12**

**Vermont Grilled Chicken** – *Vermont cheddar, applewood bacon & cranberry maple mustard* **\$12**

**BBQ Pulled Pork** – *Slow braised pork shoulder with BBQ sauce & 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**

**The Impaler** – *Beer steamed Boar's Head black pepper pastrami, swiss cheese & whole grain mustard* **\$14**

**\*\*All sandwiches are served with French fries or a side House/Caesar Salad\*\*      \*Substitute truffle fries for +\$2\***

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