

Soup of the Day

COUNTRY CLAM CHOWDER

11

Creamy New England style chowder loaded with red potatoes, bacon, clams, fresh sweet corn, and herbs

Appetizers

SPINACH, KALE & ARTICHOKE DIP (GF)

16

Fresh spinach, kale, and artichoke hearts with a blend of garlic, cheeses, and herbs baked and served with homemade tortilla chips

MAPLE SPROUTS (GF)

13

Crispy maple glazed Brussels sprouts with fresh bacon, flaky sea salt, and crumbled feta

- Make it vegetarian with no bacon

Entrées

WAGYU BEEF BURGER

24

½ pound of Wagyu beef grilled and topped with blue cheese, caramelized onion jam, garlic mayo, and baby arugula on a poppy, onion brioche bun, served with french fries, homemade coleslaw, and pickle

- Add on a garden or Caesar salad, 7

SURF

18

Fresh soft shell blue crab in a crispy panko breadcrumb fried and served on buttered Texas toast with lettuce, tomato, and Old Bay mayo served with homemade coleslaw, pickle, and french fries. Add bacon, 2

- Add on a garden or Caesar salad, 7

TURF (GF)

40

Hanger steak over white rice, topped with homemade chimichurri sauce. Served with yuca fries and salsa rosada

- Garden salad

Sides for Two

ASPARAGUS (V)

10

Baked with Parmesan cheese or classic flame grilled

BREW CITY BEER BATTERED ONION RINGS (V)

8

With ranch for dipping

- Upgrade your side, 3

*Happy Hour
Every Tues-Fri
3pm-6pm
Not just at the bar*