



STARTERS

NACHOS {GF/V} tres quesos, tomato, jalapeño, cilantro, crema, salsa, sour cream - \$11.99 *add chicken \$2.99 - add guacamole \$1.99*

JALAPEÑO LIME HUMMUS {GF/V} chickpea hummus, assorted crackers, seasonal vegetables - \$8.99

CHIPOTLE CHICKEN QUESADILLA pulled chicken, sliced avocado, cilantro, tres quesos, salsa, sour cream - \$10.99 *add guacamole \$1.99*

CHIPS & DIP {GF/V} kettle-style Russet potato chips, sea salt, creamy Maui onion dip - \$6.99

BAKED WINGS *choose from the following flavors:*

- **ode to Buffalo** – buttered hot sauce, blue cheese dip, carrot, celery sticks \$10.99
- **Piri Piri** – spiced yogurt, cucumber sticks \$10.99

SALADS & SOUP

SMOKED TOMATO SOUP {V} sour cream & scallions - \$5.99

CLAM CHOWDER CUP {GF} local clams, smoked bacon, potatoes, cream, crackers - \$5.99

COBB {GF} grilled chicken, tomatoes, avocado, bacon, roasted corn, egg, Kalamata olives blue cheese, balsamic vinaigrette - \$13.99

CAESAR {V} romaine, lemon garlic dressing, shaved parmesan, crostini \$13.99 - *add chicken \$3.99*

CRUNCHY GREEK {V} Heirloom tomatoes, romaine, toasted pita, cucumber, parsley & mint, feta, lemon-tahini dressing - \$12.99

SANDWICHES

served with your choice of Russet potato chips or toasted pita chips

CHEDDAR GRILLED CHEESE {V} sliced green apple, apple butter, Dijon, on country white bread - \$11.99

HERBED CHICKEN SANDWICH grilled chicken, sweet onion spread, lettuce, tomato, on ciabatta - \$12.99

SOUTH STATION STEAK SUB sliced adobo steak, Swiss, roasted poblanos, caramelized onions, chipotle aioli, on baguette - \$13.99

OLD SCHOOL CUBAN roast spiced pork, smoked country ham, Dijon, Swiss, pickles on ciabatta - \$12.99

PESTO CHICKEN SANDWICH grilled chicken, pesto, mozzarella, arugula, on baguette - \$12.99

REUBEN Thick cut corned beef, Russian dressing, Swiss, kraut on rye - \$14.49

V - VEGETARIAN OPTIONS · GF - AVAILABLE AS GLUTEN FREE UPON REQUEST

*Food is cooked to order. Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

COCKTAILS

WINTER WARMER 10

Bulleit Bourbon, fresh pressed apple cider, lemon, winter spiced syrup

"HOOLIGAN" G&T 9

Tavern Exclusive Bully Boy "Hooligan" Gin, tonic, orange, star anise, rosemary

CRANBERRY MARGARITA 10

1800 Reposado Tequila, triple sec, cranberry syrup, agave nectar, lime, cinnamon sugar rim

ESPRESSO MARTINI 12

Tito's Vodka, Kahlua, Baileys Irish Cream, cold brew coffee

GIN BLOSSOM 11

Tavern Exclusive Bully Boy "Hooligan" Gin, orange blossom honey syrup, lemon, Angostura Bitters, lemon oil

NANTUCKET LEMONADE 10

Triple 8 Blueberry, agave nectar, blueberries, lemonade

BEERS

ROTATING DRAFTS

Sam Adams Seasonal (MA).....	\$6.5/8.5
Harpoon Seasonal (MA)	\$6.5/8.5
Traveler Seasonal (VT)	\$6/8
Spaten Oktoberfest (GER 5.9%) 16.9 oz Stein	\$7.5
Shipyards Pumpkinhead (ME 4.7%)	\$6.5/8.5
Jack's Abby Copper Legend (MA 5.7%)	\$6.5/8.5
Southern Tier Pumpkin (NY 8.6%) 13 oz Tulip.....	\$8.5
Downeast Pumpkin Blend (MA 5%)	\$6.5/8.5
Ballast Point - Grapefruit Sculpin (CA 7%) 13 oz Tulip.....	\$8
Notch Left of Dial (MA 4.3%)	\$6.5/8.5
Allagash White (ME 5%).....	\$6.5/8.5
Shocktop Belgian White (MO 5.2%).....	\$6/8
Left Hand Milk Stout (Nitro) (CO 6%) 13 oz Tulip.....	\$7
New Belgium Fat Tire (CO 5.2%)	\$6.5/8.5
Elysian Space Dust (WA 8.2%) 13 oz Tulip	\$7.5
Lord Hobo Brewing - Boom Sauce (MA 7.8%) 13 oz Tulip.....	\$8.5

YEAR ROUND DRAFTS

Angry Orchard Hard Cider (OH 5%)	\$6/8
Blue Moon Belgian White (CO 5.4%)	\$6/8
Budweiser (MO 5%)	\$5/7
Bud Light (MO 4.2%)	\$5/7
Coors Light (CO 4.2%)	\$5/7
Franziskaner Hefe-Weisse (Germany 5%)	\$6.5/8.5
Guinness (Ireland 4.2%) 16 oz. Tulip	\$7
Harpoon IPA (MA 5.9%)	\$6.5/8.5
Höegaarden (Belgium 4.9%)	\$6.5/8.5
Jack's Abby Hoponius Union (MA 6.7%)	\$6.5/8.5
Lagunitas IPA (CA 6.2%)	\$6.5/8.5
Sam Adams Boston Lager (MA 4.8%)	\$6.5/8.5
Stella Artois (Belgium 5.2%)	\$6.5/8.5
Wachusett Blueberry (MA 4.4%)	\$6.5/8.5
Yuengling Lager (PA 4.4%)	\$5/7

BOTTLES

Amstel Light (Amsterdam 3.5%)	\$6
Budweiser (St. Louis, MO 5%)	\$5
Bud Light (St. Louis, MO 4.2%)	\$5
Coors Light (Golden, CO 4.2%)	\$5
Corona (Mexico City 4.5%)	\$6
Corona Light (Mexico City 4.5%)	\$6
Heineken (Amsterdam 5%)	\$6
Michelob Ultra (St. Louis, MO 4.2%)	\$5
Miller Light (Milwaukee, WI 4.2%)	\$5
Sam Adams Light (Boston, MA 4.1%)	\$6
O'Douls Non Alcoholic (St. Louis, MO)	\$5
Glutenberg American Pale Ale (Montreal 5%)	\$7

Beer of the week!

Ask your server or bartender what is on tap right now. From a hard to find seasonal, to beloved local drafts, we try to change this offering as much as possible! (Abv, Price & Offering May Vary)

WINE 6 OZ. / 9 OZ. / BOTTLE

SPARKLING

Prosecco, La Marca, Italy, Split \$9.5

WHITE

Pinot Grigio, Ca' Donini, Italy	\$8/11/28
Riesling, Clean Slate, Germany	\$8.5/11.5/32
Sauvignon Blanc, Kim Crawford, New Zealand,	\$12.5/18/44
Chardonnay, Two Vines, Washington	\$8/11/28
Chardonnay, Jam Cellars-Butter, California	\$12/17/44

ROSÉ

Rosé, Saved, California \$10/14/34

RED

Pinot Noir, Pebble Lane, California	\$8/11/28
Merlot, Chateau Sovereign, California	\$9/13/33
Red Blend, Gascon Colossal, Argentina	\$10/14.5/38
Malbec, Finca La Linda, Argentina	\$9/13/33
Cabernet Sauvignon, Dynamite, California	\$12/17/44