

Appetizers

- [Burrata Plate] Mixed House Pickled Veggies/House Made Fig Jam/Marcona Almond/Toasted Crostini • 16
[Crispy Calamari] Buttermilk Marinade/Thai Chili Dipping Sauce • 12
[Beef Sliders] (3)Beef Patty Topped with Pork Belly/Tomato Relish/Caramelized Onion Mayo/Brioche Bun
[Pork Belly Bao Buns] House Cured Pork Belly/House Pickle/ Sambal/Hoisin Sauce • 14
[Pulled Pork Nachos] Blue Corn Tortilla Chips/Smoked Pork Shoulder/Goat Cheese/ Serranos/Tomato Relish/Sour Cream • 14
[Smoked Gouda Mac&Cheese] Gemeli Pasta • 12 [Crispy Shoe-String Fries] • 4
[Brisket Mac&Cheese] • 18 [Truffle Parm Fries] • 7
[Smoked Wings] Tequila Duck Glaze/Bufalo/Garlic Parm/Dry Rub • 18

Salads

Add Chicken {+6} Shrimp {+8} Brisket{+8} Pulled Pork {+8}

- [Baby Romaine Wedge] Grilled Romaine/House-Made Caesar Dressing/Shaved Parmesan/Croutons • 12
[House Salad] Mixed Greens/Pickled Vegetables • 8

Burgers

All Burgers Served with Lettuce, Tomato, Onion on a Brioche Bun • Impossible Burger {+2} GF Bun {+1}
Your Choice of Fries/Salad/Truffle Parm Fries {+3}

- [Classic Burger] Lettuce/Tomato/Raw Onion/Brioche Bun • 14
[Fig Jam&Blue Cheese Burger] Crumbled Blue Cheese/House-Made Fig Jam • 16
[Pork Belly Burger] Beef Patty Topped with Thick Cut Pork Belly/Tomato Relish/Cheddar/Caramelized Onion Mayo • 17
[Peanut Butter Burger] Beef Patty Topped w Creamy Peanut Butter/House Cured Pork Belly/Onion Jam • 17
[French Onion Burger] Crispy Onion Ring/Melted Swiss • 16

Sandwiches

Your Choice of Fries/Salad/Truffle Parm Fries {+3}

- [Fig Jam Grilled Cheese] Smoked Gouda & Gruyere Blend/Fig Jam/ *Bread by Baked by Susan* • 13
[140 Grand] Smoked Brisket/Jalapeño Jam/Smoked Gouda & Gruyere Blend/Pickled Fennel/Hero • 17
[Cured Brisket Ruben] Montreal-Style Brisket/Braised Red Cabbage/Swiss/Pickles/Thousand Island Dressing, Panini Bread • 17
[Brisket Philly] Caramelized Onion/American/Cheddar/Hero • 16
[Chicken&waffle Sandwich] Buttermilk Fried Chicken/Hot Honey/House Cured Kirby Pickles/Rosemary & Cheddar Waffle • 16
[Classic Cubano] Pulled Pork/Honey Ham/Swiss/Yellow Mustard/Pickles, Hero • 16
[Pulled Pork Sandwich] Topped With Kohlrabi Slaw/House Made BBQ/House Pickle • 15

Please let your server or a manager know if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Beer

Captain Lawrence Jam Juice Hazy IPA 8% 16oz • 8
 Woodchuck Pearsecco Hard Cider 6.1% 12oz • 6
 Alewife Ra Wife Belgian Wit 4.8% 16oz • 9
 1911 Raspberry Hard Cider 5.5% 16oz • 7
 Captain Lawrence Lager 4.2% 16oz • 5
 Genessee Cream Ale 5.2% 12oz • 4
 Cap't Lawrence Citra Dreams Hazy IPA 7% 16oz • 7
 Founders Solid Gold 4.4% 12oz • 4
 Heineken • 6
 Pacifico • 7

Wine

>Red<

2019 Paso a Paso Tempranillo • Spain • 9/24
 2018 Ironstone Pinot Noir • California • 11/33
 2018 Zuccardi Cabernet • Argentina • 10/30
 2017 Boneshaker Zinfandel • California • 13/39

>Whites<

2018 La Prensa • Sauvignon Blanc • Chili • 10/30
 2018 Escanna • Pinot Grigio • Italy • 9/27
 2018 Hahn • Chardonnay • California • 11/33

Pine Ridge Chenin Blanc • California • 9/27

>Port<

Taylor Fladgate 10 • 12

>Rose<

2019 Sao Joao Rosé • Portugal • 9/24

>Sparkling<

Montand Blanc de Blancs • France • 12/36
 Zardetto Blancs • France • 187ml 12

Liquor

Vodka

Absolut
 Ketel
 Tito's
 Bellvedier

Cognac

Hennessey
 Couvoisier

Scotch

Johnny Walker
 Blue
 Johnny
 Platinum
 Johnny Walker
 XR 21

Gin

Hendricks
 Empress
 Bombay
 Sapphire
 Bombay
 Beefeater

Whiskey

Jack Daniels
 Jack Honey
 Jameson
 Makers Mark
 Misunderstood
 Ginger
 Whiskey
 Screwball
 Peanut
 Butter

Rye

Michters
Bourbon
 Bulliet
 Makers
 Four Roses
 Knob Creek
 Elijah Craig
 Jim Beam
 Beacon
 Bourbon

Tequila

Don Julio
 Patron Silver
 Milagro
Rum
 Malibu
 Bacardi
 Captain
 Myers

Cordials

Sambucca
 Chambord
 Grand
 Marnier
 Disaronno
 St. Germain
 Compari
 Drambui