

SNAX

Korean BBQ Ribs

slow roasted, chargrilled, topped with sesame seeds and scallions 13

Sticky Shrimp

fried shrimp tossed with sweet Thai chili sauce, sesame seeds and scallions 12

9 Layer Dip

chilled black beans, guac, sour cream, tomato, cheddar, corn salsa, black olives, and scallions on a fried tortilla 12

*Backyard Burger

ketchup, mustard, pickle, diced onions and American
6 per burger

Brussels Sprouts

(GF) sauteed and topped with maple mustard and chopped bacon 11

Haddock Tacos

fried wild haddock in a flour tortilla with cilantro lime slaw and pineapple habanero sauce 14

*Poke Tacos

tuna poke and scallions in fried wonton shells 23

Walking Taco

Nacho Cheese Doritos topped with taco beef, cheddar, lettuce, tomato, taco sauce, sour cream
5 per taco

Veggie Walker

a walking taco with black bean chili instead of beef
5 per taco

Lettuce Wraps

minced chicken and vegetables, fried wontons, and bibb lettuce 13

Avocado Toast

guacamole, corn salsa, chipotle aioli on a grilled baguette 12

Onion Rings

beer battered with chipotle aioli 8

*Steak Skewers

(GF) grilled cilantro lime marinated tenderloin with a veggie kabob 19

Shishito Peppers

(GF) grilled until blistered with olive oil, sea salt, side lemon herb aioli 9

Carnitas

grilled flour tortillas, slow-roasted pork, lime, onion, cilantro, green salsa 14

Sweet Potato Fries

served with maple mustard 8

Maple Glazed Salmon

(GF) fresh pan-seared salmon and snow peas finished with ginger infused maple 14

Coleslaw

(GF) a side serving of traditional cabbage coleslaw 3

Guacamole

with corn chips 7

Just Some Fries

curly, battered, and seasoned 6

Artichoke Dip

fresh spinach, chopped artichoke hearts and a creamy blend of cheeses, served with a toasted baguette 13

Sheet Pan Nachos

taco beef, cheddar, black beans, fresh jalapeño, corn salsa, guacamole, cilantro, sour cream 17
sub pulled pork +2

WINGS

Choose Your Wings

traditional
boneless
fried cauliflower

Choose Your Style

(one style per order)

buffalo
Jamaican jerk
maple mustard
Korean barbecue
honey siracha

Choose Your Dip

bleu cheese
ranch
lemon herb aioli

Choose How Many

6 pieces for \$10

12 for \$18

24 for \$30

SALADS

Santa Fe Shrimp

sauteed shrimp, corn salsa, tortilla strips, avocado, cheddar, cilantro lime dressing
half 13 / full 18

Apple Pecan

(GF) diced apple, candied pecans, dried cranberries, bleu cheese, red onion, and maple vinaigrette
half 8 / full 14

Chicken Caesar

crisp romaine, homemade dressing, croutons and grated parmesan
half 12 / full 16

*Steak Caprese

(GF) marinated steak tips over a salad of spring greens, tomato, fresh mozzarella, basil, and fig balsamic glaze
half 15 / full 19

*Poke Bowl

(GF) soy ginger marinated sushi grade tuna with chilled jasmine rice, spring greens, carrot, slivered snap peas, cucumber, and avocado 19

SOUPS

Black Bean Chili

vegetarian, topped with cheddar and sour cream
cup 4 / bowl 7

VT Beer Cheese

local cheese and, local beer, a pretzel for dipping
cup 5 / bowl 8

Tomato Basil Soup

pairs perfectly with a Cheese Frenchee
cup 4 / bowl 7

SANDWICHES

Cali Chick

grilled chicken, fresh guac, Swiss, lemon herb aioli, tomato, just one piece of bacon, and iceberg 12

*Tomato Jam Burger

chargrilled, bacon, cheddar, tomato jam, iceberg, tomato, onion, pickles 12

Portabella Burger

vegetarian, a Tomato Jam Burger with a fried mushroom cap instead of beef 11

Fried Fish Sandwich

fried wild haddock, tartar sauce, lettuce, tomato and pickle on grilled bread 15

Cheese Frenchee

battered, breaded, and fried grilled cheese sandwich 10

BBQ Pulled Pork

braised pork smothered with barbeque and cheddar, topped with fried onions 12

Cape Cod Chicken

Salad Sandwich

a salad of marinated grilled chicken, dried cranberries, apple, and candied pecans served on grilled bread with lettuce and tomato 11

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

DESSERTS

Skillet Brownie

baked in cast iron for crispy edges with a gooey middle, topped with a scoop of vanilla ice cream 8

Apple Crisp

Granny Smith apples, dried cranberries, candied pecan crumble: topped with vanilla ice cream and apple cider caramel 9

Big Cookie

a chocolate chip cookie baked in a cast iron skillet, topped with a scoop of vanilla ice cream 8

NY Cheesecake

traditional New York style cheesecake served with fresh berries 8

BEVERAGES

Coffee or Tea 3

Soda 3

Lemonade 3

San Pellegrino 3

Milk or Juice 3

Root Beer Float 6

Red Bull 5

DRAFT BEER

All draft beers are 16oz pours. The menu changes often. Scan the QR Code for today's list!



BOTTLES

Budweiser

The King of Beers

Corona

Mexican cerveza

Miller Lite

American light lager

Narragansett

American lager

Angry Orchard

hard apple cider

Down East

hard apple cider

White Claw

black cherry or mango seltzer

High Noon Vodka

Soda

grapefruit or peach

Heineken

Dutch pale ale

Stella Artois

Belgian pilsner

Michelob Ultra

American light lager

Smuttynose

revolving sour beers

Concord Brewing

Safe Space IPA

Berkshire Brewing

Coffee House Porter

Sam Adams

non-alcoholic IPA

WHITES

La Marca

Prosecco ITA 12

Clos du Bois

Chardonnay USA 12

Kendall Jackson

Chardonnay USA 13

Maso Canali

Pinot Grigio ITA 13

Chateau Ste. Michelle

Riesling USA 11

French Blue

Bordeaux

Rosé FRA 12

Starborough

Sauvignon Blanc NZL 12

REDS

Angeline

Cabernet USA 12

Alamos

Cabernet ARG 12

Lote 44

Malbec ARG 12

Mark West

Pinot Noir USA 12

Estancia

Merlot USA 12

Renato Ratti

Barbera ITA 15

Bogle

Zinfandel USA 13

COCKTAILS

Cold Brew Martini

Kettle One vodka, Kahlua, Baileys, our cold brew coffee 11

Spiked Raspberry Lemonade

Tito's vodka, raspberry syrup, fresh lemonade, sugared rim 12

Old County Fashion

Woodford Reserve, raw sugar, Regans' bitters, an expressed orange, cherry 14

Margarita

Milagro Silver, Cointreau, fresh lime, agave syrup, salted rim 12

Spicy Strawberry Margarita

Sauza Silver, Triple Sec, jalapeño, strawberry puree, fresh lime, salted rim 12

Mango Long Island

Absolut Vodka, Beefeater Gin, Bacardi Rum, Sauza Tequila, Triple Sec, and mango sour 12

Smokin' Pineapple

Ilegal' mezcal, Hornitos Reposado, pineapple juice, fresh lime, agave syrup 12

Smashed

Cherry Mule

Tito's vodka, black cherries, fresh lime, ginger beer 12

JOIN THE FUN AT SNAX!

Happy Hour is every day from 3 PM to 6 PM. Enjoy half-priced beer, wine, and cocktails. All alcoholic beverages are included.. Don't forget that we celebrate Happy Hour on Saturdays, too.

Trivia Night is hosted by Casey Murray on both Tuesday and Wednesday in the front bar.

Karaoke Parties are every Saturday night hosted by Amy Alexander in the main bar.