







STARTERS

Downtown Nachos \$14

Pepper-Jack Cheese, Pico, Guacamole, Sour Cream, Black Beans, Cilantro (Add Chicken \$6)

WE ARE

Grilled Chicken Quesadilla \$16

Vermont Cheddar, Black Beans, Pico, Guacamole, Sour Cream

Buffalo Chicken Dip \$14

Buffalo Chicken, Sour Cream, Cream Cheese, Celery & Carrots, Tri-Colored Tortilla Chips

Fried Pickles \$10

Fried Pickle Coins served with Chipotle Aioli

SOUPS

New England Clam Chowder \$9

Soup of the Day \$8

WINGS

Spicy Parmesan \$14

Chili Flakes, Rosemary, Ranch Dip

Classic Buffalo \$14

Buffalo Sauce, Carrots, Chunky Blue Cheese

Truffle \$14

Parmesan, Parsley, Truffle Aioli

KIDS MENU

(All Served With French Fries And a Small Drink)

Cheese Quesadilla \$10

Kids Chicken Fingers \$10

Kids Burger with Cheese \$10

DTG HAND-CRAFTED BURGERS

1/2 Pound Prime Burger topped with DTG Signature Seasoning Served with your choice of House Chips or Seasoned French Fries Upgrade to a Side House or Side Caesar for \$3

DTG House Burger \$15

Lettuce, Tomato, Pickled Red Onion, Vermont Cheddar, DTG Sauce

Sunny Side Smokey Bacon Burger \$16

Smoked Bacon, Sunny Side Up Egg, Vermont Cheddar, Lettuce, Tomato, Red Onion Relish & DTG Sauce

Black & Blue Burger \$16

Blackened Seasoning, Crumbled Blue Cheese, Smoked Bacon, Caramelized Onions, Lettuce, Tomato & DTG Sauce

Forage Mushroom Swiss Burger \$16

Sharp Swiss, Grilled Portobello, Caramelized Onions, Arugula, Truffle Aioli

Housemade Garden Burger \$16

Black Beans, Garden Vegetables, Chickpeas, Vermont Cheddar, Lettuce, Tomato, Basil Aioli

Turkey Burger \$15

Cranberry Orange Relish, Sage Mayo, Arugula, Vermont Cheddar Cheese

SANDWICHES & ROLLS Served with House Fries or Chips Upgrade to Side Salad \$3

One Pound Foot Long Hot Dog \$22

Spicy Pineapple Relish, Mustard Sauce, Fried Onions

Wicked Fish Tacos \$16

Tempura Fried or Blackened, Pico de Gallo, Chipotle Slaw, Guacamole, Sriracha Aioli, Micro Cilantro

Maine Lobster Roll \$28

Maine Lobster, Celery, Mayo, Lettuce, Brioche Roll, House Coleslaw

Coastal Haddock \$16

Fried or Blackened, House Coleslaw, Tartar Sauce

WFC Chicken Sandwich \$16

Crispy Battered, Marinated in Buttermilk & Pickle Juice, Chipotle Slaw, Pickles, Cheddar Cheese, Chipotle Ranch Aioli









DINNER (AFTER 5 PM)

Fish & Chips \$20

Fresh Atlantic Haddock, French Fries & Coleslaw

Orecchiette \$24

Orecchiette, Squash, Zucchini, Shitake Mushrooms, Arugula Pesto, Goat Cheese, Sundried Tomatoes

Not Your Mama's Meatloaf \$22

Demi Glaze, Shitake Mushrooms, Fried Onions, Broccolini, Scalloped Potatoes

Prime Rib 16oz \$30

House Seasoned, Scalloped Potatoes, Broccolini, Au Jus, Horseradish Crema

Fried Scallops \$30

Georges Bank Sea Scallops, French Fries, Coleslaw

FRIES (SIDE OR SHAREABLE)

House Style \$4/\$8

Sea Salt Fries, Ketchup

Truffle & Herb Style \$5/\$10

Sea Salt Fries, Assorted Herbs, Truffle Salt, Truffle Aioli

Spicy Parmesan Style \$5/\$10

Sea Salt Fries, Chili Flake, Parmesan Cheese, Buttermilk Aioli

Loaded Style \$5/\$10

Dipper Fries, Cheddar, Bacon, Scallions, Sour Cream

Nacho Style \$5/\$10

Dipper Fries, Pico de Gallo, Sour Cream, Guacamole, Black Bean Salsa, Jalapeno, Pepper Jack Cheese

Buffalo Style \$5/\$10

Sea Salt Fries, Buffalo Sauce, Blue Cheese, Scallions

SALADS

Protein Add-Ons

Grilled Chicken \$6 Shrimp \$12, Steak Tips \$14, Seared Scallops \$14 Lobster Salad \$16

Gem Island Cobb \$16

Baby Gem Lettuce, Hard-Boiled Egg, Avocado, Bacon, Cherry Tomatoes, Crumbled Blue Cheese, Red Wine Vinaigrette

Strawberry Fields \$16

Local Greens, Strawberries, Goat Cheese, Pickled Red Onions, Marcona Almonds, Honey Citrus Dressing

Roasted Beet & Goat Cheese \$16

Arugula, Pickled Red Onions, Goat Cheese, Pistachio, Honey Citrus Vinaigrette

Town Dock Caesar Salad \$16

Baby Lettuce, Caesar Dressing, Olive Oil Croutons, White Anchovies, Shaved Parmesan

Downtown Grill House Salad \$14

Local Greens, Heirloom Tomatoes, Cucumbers, Carrots, Red Wine Vinaigrette

FLATBREAD

Four Cheese \$14

Four Cheese Blend, Marinated Tomatoes, Basil

Pork Hill Farm Vegetable \$16

Arugula Pesto, Farm Vegetables, Local Goat Cheese, Pickled Onions

Pepperoni \$15

Uncured Pepperoni, Marinated Tomatoes, House Blend Cheese

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES