







STARTERS & WINGS

Downtown Nachos \$16

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

*Grilled Chicken Quesadilla \$17

Vermont Cheddar, Black Beans, Pico de Gallo, Guacamole, with Chipolte and Sour Cream on side

*Bang Bang Shrimp \$16

Tempura Shrimp, Bang Bang Sauce, Ginger Slaw, Sesame Seeds

Spinach Artichoke Dip \$14

Baby Spinach, Four Cheese Blend, Artichoke Hearts, House Made Tortilla Chips, Carrots, Celery

*Spicy Parmesan Wings \$15

Chili Flakes, Rosemary, Ranch Dip

*Classic Buffalo Wings \$15

Buffalo Sauce, Chunky Blue Cheese Crumble, Carrots, Celery

*Truffle Wings \$15

Parmesan, Parsley, Truffle Oil, Truffle Salt, Basil Aioli

*Classic Wings \$15

Parker House Rolls \$9

KIDS MENU \$10

(All Served With French Fries And a Small Drink)

Cheese Quesadilla

Kids Chicken Fingers

*Kids Burger with Cheese

(Gluten Free bun available +\$2)

Cheese or Pepperoni Pizza

(Gluten Free crust available +\$2)

DTG HAND-CRAFTED BURGERS (Gluten Free bun available +\$2)

6oz Prime Burger topped with DTG Signature Sauce, Served with House Chips. Upgrade to Fries or Tater Tots +\$2 Upgrade to a Side House \$3 or Side Caesar for +\$4 Add Bacon to any Burger for +\$2

*DTG House Burger \$18

Lettuce, Tomato, Pickled Red Onion, Vermont Cheddar

*Sunny Side Smokey Burger \$19

Sunny Side Up Egg, Crispy Pork Belly, Vermont Cheddar, Lettuce, Tomato, Red Onion Relish

*Black & Blue Burger \$19

Blackened Seasoning, Crumbled Blue Cheese, Caramelized Onions, Lettuce, Tomato

*Forage Mushroom Swiss Burger \$19

Sharp Swiss, Grilled Portobello, Caramelized Onions, Arugula

*House Made Garden Burger \$19

House Made Veggie and Cashew Blended Patty, Roasted Onions, Sauteed Mushrooms, Vegan Cheese Sauce, Brioche Bun

*Turkey Burger \$18

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

SANDWICHES

Served with House Chips Upgrade to Fries or Tater Tots \$2 Upgrade to Side House \$3 or Side Caesar \$4

Slow Cooked BBQ Brisket Sandwich \$19

Guacamole, Pickled Onions, Cheddar Cheese Sauce, Brioche Bun

*Wicked Fish Tacos \$18

Tempura Fried or Blackened, Pico de Gallo, Sesame Ginger Slaw, Shredded Cheddar Cheese, Chipotle Aioli, Micro Cilantro

*Shrimp Po Boy \$18

Fried Shrimp, Bang Bang Sauce, Little Gem Lettuce, Pico de Gallo, Brioche Roll

*Steak Bomb \$25

Shaved Prime Rib, Caramelized & Pickled Onions, Mushrooms, Arugula, Basil Aioli, Provolone & Swiss Cheese, Submarine Roll

*WFC Chicken Sandwich \$18

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









DINNER (AFTER 3:00 PM)

*Fish & Chips \$26

Fresh Atlantic Haddock, Sesame Ginger Slaw, Tartar Sauce. French Fries

Not Your Mama's Meatloaf \$24

Demi Glaze, Housemade Fried Onions, Broccolini, Scalloped Potatoes

*Pistachio Crusted Salmon \$28 Parsnip Puree, Berre Blanc, Roasted Asparagus

Brisket & Mac n Cheese \$26

(Gluten Free Pasta Available +\$2)

Slow Cooked Brisket, Cheddar Cheese Sauce, Cavatappi Pasta, Seasoned Bread Crumbs

*Prime Rib \$35

(only available Fridays and Saturdays, while supplies last)

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

FRIES (Side or Shareable)

(Gluten Free, but cooked in fryer with non-GF items)

House Fries \$5/\$10

Sea Salt Fries, Ketchup

Truffle & Herb Fries \$6/\$12

Sea Salt Fries, Assorted Herbs, Truffle Oil, Truffle Salt,

Spicy Parmesan Fries \$6/\$12

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

Loaded Tots \$6/\$12

Tater Tots, Cheddar, Bacon, Scallions, Sour Cream

Buffalo Chicken Tots \$10/\$15

Tater Tots, Roasted Chicken, Buffalo Sauce, Blue Cheese Crumbles, Scallions

SALADS

Protein Add-Ons

Grilled Chicken \$6, Shrimp \$8, Steak Tips \$10, Salmon \$10

Gem Island Cobb \$17

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



Strawberry Fields \$17

House Greens, Strawberries, Goat Cheese, Pickled Red Onions, Marcona Almonds, Pistachio Vinaigrette



Wonderland

Citrus Fruit, Baby Kale, Shaved Fennel, Radicchio, Goat Cheese, Lemon Vinaigrette

Town Dock Caesar Salad

Baby Gem Lettuce, Caesar Dressing, Shaved Parmesan, Cheese & Olive Oil Croutons



Downtown Grill House Salad \$12

House Greens, Heirloom Tomatoes, Cucumbers, Carrots, Lemon Vinaigrette

SOUPS

New England Clam Chowder \$10 Soup of the Day \$8

FLATBREAD

(Gluten Free Crust Available +\$2)

Four Cheese \$15

Four Cheese Blend, Marinated Tomatoes

Pork Hill Farm Vegetable \$18

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

Pepperoni \$17

Pepperoni, Marinated Tomatoes, House Blend Cheese

Brisket \$19

Slow Cooked Brisket, Carmelized Onions, Four Cheese Blend, White Truffle