









## STARTERS & WINGS

### Downtown Nachos \$15

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

## \*Grilled Chicken Quesadilla \$16

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

## \*Bang Bang Shrimp \$15

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

## Spinach Artichoke Dip \$12

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

## \*Spicy Parmesan Wings \$14

Chili Flakes, Rosemary, Ranch Dip

## \*Classic Buffalo Wings \$14

Buffalo Sauce, Chunky Blue Cheese Crumble, Carrots, Celery

### \*Truffle Wings \$14

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

## \*Classic Wings \$14

Parker House Rolls \$8

## 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 +\$1 Upgrade to a Side House or Side Caesar for +\$3 Add Bacon to any Burger for +\$2

## \*DTG House Burger \$16

Lettuce, Tomato, Pickled Red Onion, Vermont Cheddar

## \*Sunny Side Smokey Burger \$17

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

### \*Black & Blue Burger \$17

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

### \*Forage Mushroom Swiss Burger \$17

Sharp Swiss, Grilled Portobello, Caramelized Onions, Arugula

## \*House Made Garden Burger \$17

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

### \*Turkey Burger \$16

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

## **SANDWICHES**

Served with House Chips Upgrade to Fries or Tater Tots \$1 Upgrade to Side House or Side Caesar \$3

### Slow Cooked BBQ Brisket Sandwich \$18

Guacamole, Pickled Onions, Cheddar Cheese Sauce, Brioche Bun

## \*Wicked Fish Tacos \$16

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

### \*Shrimp Po Boy \$16

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

#### \*Steak Bomb \$22

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

### \*WFC Chicken Sandwich \$17

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



WE ARE

Open

7 Days a Week
8:00 am - 9:00 pm







## **DINNER (AFTER 3:00 PM)**

## \*Fish & Chips \$24

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

### Not Your Mama's Meatloaf \$22

Demi Glaze, Housemade Fried Onions, Broccolini, Scalloped Potatoes

# Part Part A

## \*Pistachio Crusted Salmon \$25

Parsnip Puree, Berre Blanc, Roasted Asparagus

### Brisket & Mac n Cheese \$25

(Gluten Free Pasta Available +\$2)

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



### \*Prime Rib \$30

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 \$4/\$8

Sea Salt Fries, Ketchup

### Truffle & Herb Fries \$5/\$10

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

### Spicy Parmesan Fries \$5/\$10

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

### Loaded Tots \$5/\$10

Tater Tots, Cheddar, Bacon, Scallions, Sour Cream

### **Buffalo Chicken Tots** \$9/\$13

Tater Tots, Cheddar, Bacon, Scallions, Sour Cream

## **SALADS**

### **Protein Add-Ons**

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



## Gem Island Cobb \$16

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



## Strawberry Fields \$16

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



### Winter Wonderland \$16

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

### Town Dock Caesar Salad \$12

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 \$14

Four Cheese Blend, Marinated Tomatoes

### Pork Hill Farm Vegetable \$17

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

## Pepperoni \$16

Pepperoni, Marinated Tomatoes, House Blend Cheese

### Brisket \$18

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