



POTATO CROQUETTE 10 fried mashed potato, loaded with bacon and cheddar served with jalapeño cheddar fondue, sour cream, chives

FRIED PICKLES 10 spicy aioli

BARVARIAN PRETZEL 12 served with beer cheese fondue

NACHOS 14 sharp cheddar, queso, pico de'gallo, black beans, shredded iceberg, jalapeños, sour cream • CHICKEN +3 • SHORT RIB +5

POUTINE 14 bacon, cheese curds, beef gravy, pickled onions, scallions

CRAB CAKES 22 housemade blue crab cakes, fried green tomatoes, red pepper remoulade, avocado corn relish

CRISPY ARTICHOKE 16 lemon basil butter, prosciutto, arugula tomato salad, balsamic reduction

SWEET CHILI GARLIC SHRIMP 16 golden fried, sriracha aioli

TUNA POKE NACHOS 19 crispy wontons, ginger soy vinaigrette, seaweed salad, bean sprouts, jalapeño, avocado, spicy mayo, soy reduction

WINGS OR TENDERS 14 911 (extra spicy), buffalo, mango habanero sweet chili garlic, korean B.B.Q, {blue cheese or ranch} with carrot + celery sticks}

BUFFALO CAULIFLOWER 14

buttermilk fried cauliflower tossed in buffalo sauce, blue cheese dressing with carrot and celery sticks

Before placing your order, please inform your server if a person in your party has a food allergy.Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness. **Homemade caesar dressing is made with raw eggs. *These items are cooked to order or contain raw ingredients



FLATBREAD

GLUTEN FREE CAULIFLOWER CRUST IS AVAILABLE

CHEESEBURGER 14

ground beef, bacon, "fries", cheddar fondue, lettuce, tomatoes, pickled onions, pickles, thousand island

BUFFALO CHICKEN 14

fried buffalo tenders, blue cheese, bacon, mozzarella, san marzano tomatoes, ranch, chives

TACO DE BIRRIA 15

braised beef, queso blanco, cilantro & onions, salsa roja, radishes, consomé, lime



• SHORT RIB TACOS 18 asian slaw, cheddar, sriracha aioli

• FISH TACOS 17

chicharon & taki crust, pickled cabbage, chipotle aoli, pineapple salsa, cilantro



CAESAR** 9

romaine, croutons, traditional caesar dressing, shaved parm

MIXED GREENS 9

craisins, goat cheese, candied pecans, cherry tomatoes, carrots

STRAWBERRY FETA SALAD 14

arugula, local strawberries, sliced prosciutto, feta, pistachios, pesto, avocado oil

GORGONZOLA STEAK SALAD 21

field greens, grilled marinated steak, figs, grape tomatoes, gorgonzola, red onions, balsamic vinaigrette

ADD A PROTEIN TO YOUR SALAD +Tenders 7 + Grilled Chicken 7 + Shrimp 8 +Steak 9 + Salmon 14 + Mahi 14

COBB 13

romaine dressed in ranch with avocado, tomato, red onions, bacon, hardboiled egg

SOUTH WESTERN BBQ CHICKEN SALAD 18

romaine, grilled chicken, tortilla strips, corn, black beans, pico, chipotle-ranch dressing

HEIRLOOM TOMATO SALAD 14

arugula, local heirloom tomatoes, avocado, cucumber, pistachios, blue cheese, robusto italian dressing

KALE SALAD 14

crispy garbanzos, avocados, carrots, radish, onions, pepitas, craisins, sesame seeds, carrot ginger vinaigrette

MORE STUFF

PUBLIC BURGER * 18

brioche roll, garlic aioli, lettuce, tomato, pickled red onions, aged cheddar, and applewood smoked bacon with fries

SPICY PEANUT BUTTER BURGER * 19

onion roll, grilled 8oz burger, aged cheddar, smooth house peanut butter, bacon, avocado, shredded cabbage, kimchi sauce with fries

LAMB BURGER * 21

onion roll, crispy lamb bacon, goat cheese fritter, onion marmalade, roasted tomato & arugula salad, balsamic reduction with fries

THE GREEN MONSTA* 18

brioche roll, lentil and english pea patty, smashed avocado, boston bib lettuce, sliced tomato, pickled onions, jalapenos, green goddess dressing, with fries

CRISPY CHICKEN SANDWICH 18

brioche roll, american cheese, lettuce, tomato, pepperoncini aioli with fries

SHORT RIB & MOZZ STICK GRILLED CHEESE 19

sliced brioche, slow braised short rib, huge mozzarella sticks, roasted tomatoes with fries

BANH MI SHORT RIB 19

brioche roll, asian slaw, cucumber, pickled red onions, sriracha aioli with fries

MAHI MAHI SANDWICH 22

onion roll, blackened mahi, pineapple salsa, field greens,tomato, chipotle aioli with fries

SWORDFISH BLT 22

brioche roll, lightly blackened swordfish, roasted garlic mayo, bacon, lettuce, tomato, onion, avocado with fries

FISH SANDWICH 18

brioche roll, fried haddock, tartar, lettuce, tomato, pickled red onion with fries



CAULIFLOWER FRIED RICE

blistered shishitos, crispy 'cauliflower rice', white rice, julienne veggies, kimchi, sunny side egg • SWORDFISH 27 • SALMON 25 • STEAK TIPS 24 • MAHI 24

NEW ENGLAND FISH-N-CHIPS 22

fries, coleslaw, tartar sauce, lemon

TUNA POKE BOWL 30

coconut jasmine rice, ginger carrot vinaigrette, seaweed salad, papaya, carrot onion slaw, crispy wontons, sweet soy, spicy mayo

CLASSIC BAKED HADDOCK 23

buttery ritz cracker crust, asparagus, lemon basil butter

MAHI MAHI 26

coconut plantain crust, yucca frites, corn gibblets, charred scallions, pineapple salsa, corn jalapeno emulsion

SALMON 25

soy banana marinade, coconut jasmine rice, charred broccolini, roasted pepper & avocado relish, ginger beurre blanc

SWORDFISH 28

harissa marinade, charred squash and zucchini, asparagus, avocado blue crab salsa, sweet corn emulsion, herb vinaigrette

STEAK TIPS 23

marinated steak tips, mashed potatoes, grilled asparagus, demi glace

PK MEATLOAF 22

bacon wrapped meatloaf, roasted garlic mashed potatoes, asparagus, crispy shallots, veal demi, sweet & spicy glaze

ASIAN SHORT RIB 26

glazed short rib, asian slaw, vegetable fried rice

ENCHILADAS 23

seasoned beef, potatoes, black beans, enchilada sauce, cheddar, shredded lettuce, sour cream, cotija, radish, jalapeno, cilantro

THAI LETTUCE WRAPS

boston bib lettuce, bean sprouts, carrot onion slaw, avocado, crushed peanuts, peanut sauce, kimchi sauce, duck sauce •CHICKEN 24 • STEAK TIPS 25 • SWORDFISH 27 •TOFU 23 •MAHI 25

POT OF GOLD 19

our version of mac and cheese topped with buttered ritz cracker crumb • BACON & PEAS +3 • SHORT RIB +5 • FLAMIN' HOT 911 TENDERS. FLAMIN' HOT CHEETO CRUST +6

KĮD'S MENU

* INCLUDES AN ICE CREAM CUP *

KIDS PIZZA 10

MAC & CHEESE 9 • ADD CRUMB + 5

HOT DOG 10 with french fries

CHICKEN TENDERS 10 with french fries

GRILLED CHEESE 10 with french fries

HAMBURGER* 11 with french fries

CHEESEBURGER* 12 with french fries

FISH STICKS 12 with french fries

SIDES • APPLES 3 • BROCCOLI 5

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GLUTEN FREE

Nachos (no Short Rib) SCG Shrimp (grilled) Wings with Mango, 911, buffalo, sweet chili garlic Tuna Poke Nachos (no wontons no soy) Fries Fried Pickles (with cornstarch) Poutine

FLATBREADS

(CAULIFLOWER GF CRUST)

Cheeseburger (with GF Crust) Buffalo Chicken FB (Grilled chicken / GF Crust) Taco de Birria (with GF Crust)

SALADS

Caesar Salad (no croutons) Cobb Steak Salad Mixed Greens Strawberry Feta Salad Heirloom Tomato Salad Kale Salad

OUR FRIES ARE GF

MORE STUFF

Public Burger (GF Bun) Spicy Peanut Butter Burger (GF Bun) Swordfish BLT (GF Bun) Fish Sandwich (Broiled/GF Bun) Mahi Mahi sandwhich (GF Bun) Lamb Burger (GF Bun) with no goat cheese fritter

DINNER

Cauliflower Fried Rice (no breaded tofu) Baked Haddock (no crumbs) Lettuce Wraps Salmon Swordfish Mahi Mahi - blackened or broiled with no coconut plantain crust

KIDS:

Hot dog (no bun) Fish Sticks (broiled) Tenders (grilled) Burgers (no bun)



DRINK LOCAL 3-9-7

Well Stocked Vodka, Pomegranate, Fresh Lime, Hibiscus Simple

> SUMMER SPRITZ Strawberry infused Aperol Prosecco, Club Soda 11

BROCKMAN BLUES Brockman Gin, Elderflower, Blueberry, Fresh Lime 12

NO VACANCY Cold River Blueberry Vodka, Lemon, Basil 12

STRAWBERRY SHORTCAKE Vanilla Vodka, Godiva White, Madagascar Vanilla, Fresh Strawberry pureé, graham cracker rim 12

DRINK CLASSIC

SQUEEZE ME Basil Hayden, Honey, Lemon, Grapefruit 12

MAPLE SMOKED OLD FASHIONED Maple Bark, Flag Hill Bourbon, Orange Maple Syrup, Black Walnut Bitters 13

EL DIABLO House infused Tequila, Fresh Lime, Habanero Bitters 12

TIPSY HAZE Goslings, Campari, Pineapple, Lime 12

SARDINIAN CITRUS Gunpowder Citrus, Blackberry, Lemon, Simple 11





VODKA

Well Stocked, Gloucester MA Bully Boy, Boston MA Green Mountain, Morristown VT (Lemon-Orange) Cold River Blueberry, Freeport ME

GIN

Well Stocked, Gloucester MA Berkshire Mountain Greylock, Sheffield MA Dry Line, Cape Cod Benham's, Sonoma CA Malfy Gin, Italy

RUM

Rumson's Spiced, Salem MA Rumhaven Coconut, Hayward CA

BOURBON

Bully Boy, Boston MA Flag Hill, Lee NH

RYE

Flag Hill, Lee NH Hillrock Double Cask, Hudson NY Ryan & Wood, Gloucester MA Whistle Pig, Shoreham VT

WHISKEY

Bernheim Small Batch, Kentucky Fearless Wheat, Fingerlakes Region NY Teeling Small Batch Irish, Ireland

MORE STUFF

Barrow's Intense Ginger, Brooklyn NY Chase Elderflower, Hereford England Choco-lat, Somerville MA Clear Creek Pear Liqueur, Portland OR Flag Hull Blueberry Cordial, Lee NH Flag Hill Raspberry Cordial, Lee NH Liquid Riot Fernet Michaud, Portland ME Verte + Rogue Absinthe, Honeyoye Falls NY Tamworth Blue Lion Chicory, Tamworth NH

> E Yes, we have your classics too....

RED

GLASS & BOTTLE

8	28
11	36
7	25
13	50
8	28
10	32
12	46
a. 8	28
	50
8	
	11

GLASS & BOTTLE	
PINOT GRIGIO, Cavazza, Italy7	25
PINOT GRIGIO, Torre di Luna, Italy10	38
SAUVIGNON BLANC, Prophecy, New Zealand8	28
SAUVIGNON BLANC, Nautilus, New Zealand11.	42
CHARDONNAY, Parducci, Mendocino, CA8	28
CHARDONNAY, Decoy by Duckhorn, CA10	32
CHARDONNAY, Raeburn, Russian River Valley, CA 12	46
RIESLING, Kung Fu Girl, Washington8	28
ROSÉ, Bieler Pere & Fils, Provence, France8	28
PROSECCO, La Marca, Veneto, Italysplit 9	30
SANCERRE, La Moussiere, Alphonse Mellot, Fr375ml	26

WHII



BOŢŢLES

ROBUST PORTER 6 Founders Brewing Co, Grand Rapids MI, 6.5%

> BUDWEISER 4 BUD LIGHT 4

MILLER HIGH LIFE 4

MICHELOB ULTRA 4

STELLA 5

SAM SEASONAL 5

AMSTEL LIGHT 5

CORONA 5

CORONA PREMIERE 5

COORS LIGHT 4

MILLER LITE 4

ALLAGASH WHITE 6

BLUE MOON 6

HARPOON IPA 6

KENTUCKY BOURBON ALE 8

OMISSION PALE ALE (GF) 6

BOOMSAUCE 1602 / 8 Lord Hobo, Woburn, DIPA MA 7.8%

HOUSE LAGER 160Z / 5 Jack's Abby, Framingham MA, 5.2%

DELIRIUM TREMENS 1602 / 10 Brouwerij Huyghe, East Flanders, Belgium, Belgian Pale Ale 8.5%

BLOOD ORANGE WHEAT 1602 / 6 Jack's Abby, Framingham MA, 4%

SANTILLI 1602 / 8 Night Shift, Everett MA, American IPA 6%

NITE LITE 160Z / 5 Night Shift, Everett MA, Light Lager 4.3%

HANG TIME 1602 / 8 Remant Brewing, Somerville MA, NEIPA 6.5%

DERIVATIVE PALE ALE ROTATING HOPS 160Z / 8 Proclamtion, Warwick, RI, 6%

DOGS & BOATS 160Z / 9 Beer'd Brewing, Stoington, CT, DIPA 9.1%

GUINNESS 1602 / 6 Dublin, Ireland, Stout - Irish Dry 4.2% DOWNEAST CIDER (GF) 120Z / 6 Orginal Blend, Boston MA, 5.1%

DISTRICT DRY CIDER (GF) 120Z / 6 ANXO Cidery, Washington D.C, 6.9%

STRAWBERRY RHUBARB CIDER

1202 / 10 Embark Craft Ciderworks, Williamson NY, 5.3% (Gluten Reduced)

PARTY JAM ROTATING FRUIT SOUR

1602 / 9 Hermit Thrush Brewery, Brattleboro, VT, 5.9%

CASCADE BREWING BARREL HOUSE ROTATING SOUR

7

Portland, OR

	 1. Tripping Animals The Ultimate Trip Sour - Fruited / 6% ABV / Doral, FL Fruited Sour conditioned w/ Blueberry, Pistacho, Vanilla, and Lactose 	12oz Draft \$ 8.00
E	 2. Castle Island White Ale Wheat Beer - Witbier / 5.4% ABV / Norwood, MA This bright, beautiful American White Ale will send your thoughts straight to the orange grove. 	16oz Draft \$ 8.00
	3. Deciduous Research 24.0 IPA - Imperial / 7.8% ABV / Newmarket, NH Double India Pale Ale hopped w/ Citra Icognito, Citra, Mosaic & Simcoe	12oz Draft \$ 8.00
Tiny Paradise Mariatan Againtan Againtan Againtan	 4. Mast Landing Tiny Paradise Sour - Fruited / 8% ABV / Westbrook, ME For our 6th Anniversary we put vacation in a 16oz can. What drink better captures the feeling of all your cares fading away than a Mai Tai - the inspiration 	12oz Draft \$ 8.00
- SDAR:) - And Inde	 5. SoMe Peanut Butter Whoopie Pie Stout - Milk / 6.3% ABV / 34 IBU / York, ME Whoopie pies and peanut butter go together like flannel and bean boots. When you already make a whoopie pie stout, why not add a peanut butter twist? When it's your 	16oz Draft \$ 8.00
	6. Aeronaut Access Road IPA - New England / 6.9% ABV / Somerville, MA Crack open this can, breathe in the citrusy, spicy, dank hop profile, and imagine the route to your personal oasis. ACCESS ROAD is a multisensory musical collaboration with our friends	16oz Draft \$ 8.00
	 7. Austin Street Patina Pale Pale Ale - American / 5.3% ABV / 40 IBU / Portland, ME Patina Pale is our flagship hop forward pale ale. We start with a blend of base malts in the mash tun, then add copious amounts of American hops in 	16oz Draft \$ 8.00
AND TO T	8. Honest Weight Artisan Beer Rabbit Run Pilsner - Other / 4.5% ABV / Orange, MA Italian Style Pilsner with Saphir hops	16oz Draft \$ 8.00
	9. Ragged Island Beach Day IPA IPA - American / 4.8% ABV / Portsmouth, RI Perfect for those long summer Beach Days before those amazing Beach Nights!	
	10. Charles Towne Fermentory Flying Blind	



IPA - American / 6.9% ABV / Charleston, SC We recently got together with Charlotte-based Resident Culture to brew up this incredible hazy IPA. Flying Blind IPA is dry-hopped with a sky-high amount of Citra Spectrum & Motueka hops!

SUBSCRIBE TO US ON UNTAPPD You'll never miss out on your favorite beer again



The Two Metre Tall Company Pty Ltd Sour Cherry Ale American Wild Ale 6.4%.... \$33 / 750ml

Une Année Le Seul V Kiwi Fruited, American Wild Ale 6.5%......\$20 / 750ml

Brouwerij Brasserie De Ranke Cuvee De Ranke American Wild Ale 7%....\$23 / 750ml

> Bellwoods Brewery Farmageddon American Wild Ale 7.2%...../750ml

Shelt Bellwoods Brewery Grandma's Boy American Wild Ale 5.8%....../ 500ml

> Springdale Beer Co. Maple Barrel-Aged Brigadeiro Imperial Oatmeal Stout 8.5%\$18/16.9oz

Barewolf Brewing Sins of Our Foeders Mixed Culture Dark Sour Ale 6.9%.....\$21 / 22oz

Crooked Stave L'BRETT D'APRICOT Golden Sour Ale Aged in Oak Barrels with Colorado Apricots 6%......\$17 / 12.7oz

60Z POUR \$10 | 4 20Z POUR FLIGHT \$16

DEVIL'S FOOTPRINT

Local wildflower honey is fermented with blackberries, raspberries and blueberries from Cider Hill Farm (Amesbury) and Nourse Farm (Deerfield) to produce a tart, dry mead. All meads where fruit and honey are combined are called "Melomel" style. ABV 13.1%

WICKED WENCH

Nothing is more mead like than this! Northshore local wildflower honey is used to make this middle sweetness mead. Both floral and earthy characteristics of this local honey come through on your nose and palate. Meads made only with honey are called a "Traditional" mead. There are over 300 types of honey produced in the US, each with its own flavor profile. ABV 13.8%

VIKING VICTORY

Red bamboo varietal honey is fermented as a semi-sweet mead and the aged with mulling spices: clove, nutmeg, allspice, and cinnamon. This style of spiced mead, or "Metheglin" has been around for millenniums. Sit around your fire and plan your pillaging! ABV 15.5%

RASPBERRY DELIGHT

Fresh, raw local honey is fermented with juicy red berries from Norse Farms in Deerfield, MA for this "Melomel" style mead. Delicately balanced between the tart berries and sweet honey. Enjoy this dangerously delicious mead all by itself or mix it with lemonade for a great cocktail! ABV 15%

Libertine Brewing Co., Central Coast Saison Farmhouse Ale 6% \$16 /750ml bottle

Upright Brewing Co., Collaboration with Ruse Brewing Eastern Sounds Farmhouse Ale - Saison 6.5% \$16 /375ml

Kent Falls Brewing Company Collaboration with Casa Agria Specialty Ales In Medias Res Farmhouse Ale - Saison 5.4%.....\$23 / 750ml