

Easter Menu

BRUNCH

Avocado Breakfast Toast | 15

Radish and everything bagel spices, accompanied by two sunny side up eggs & breakfast potatoes.

Salmon Breakfast Toast | 18

cream cheese, capers & chive, accompanied by two sunny side up eggs & breakfast potatoes

3 Scrambled Eggs | 18 Accompanied by your choice of white or wheat Toast & breakfast potatoes.

Select three toppings from the following options: mushrooms, onions, bell peppers, tomatoes, caramelized onion, spinach, swiss cheese, american cheese, or cheddar cheese.

Add extra toppings for \$1 each

Belgian Buttermilk Waffles | 14 Warm house made waffles with powdered sugar & whipped cream

Choice of fresh berries, bananas or chocolate chip

Traditional Eggs Benedict | 20 Poached free-range eggs and canadian bacon served on a griddled english muffin, generously drizzled with our homemade Hollandaise sauce, accompanied by Breakfast Potatoes.


For an additional \$8, add smoked salmon or a crab cake

BRUNCH SIDES

Breakfast Sausage | 5
Breakfast Potatoes | 5
White or Wheat Toast | 3
Applewood Smoked Bacon | 5


Canadian Bacon | 5
English Muffin | 3
Smoked Salmon | 8

APPETIZERS

 **Truffle Fries | 10** French Fries topped with shaved parmesan cheese & white truffle oil

Pulled Pork Sliders | 12 Slow cooked, tender pork, slathered in our house made Kansas City BBQ Sauce, topped with coleslaw on 3 potato rolls

New England Style Crab Cakes | 17 Fresh sweet succulent crab meat, tossed with spices & panko crumbs, pan-seared and served with chipotle aioli

 **Hummus Plate | 16** House made, fire-roasted red pepper hummus, vegetables, marinated olives, feta cheese, & pita bread

 **Roasted Chicken Wings** Roasted, dry rubbed, jumbo wings, tossed in your choice of:
Kansas City BBQ, Buffalo, Roasted Rosemary & Lemon, Sweet Chili
7 wings | 14 12 wings | 21

Fried Calamari | 18 Golden fried calamari & jalapeño peppers. Served with cilantro-lime & marinara sauce

Spinach & Artichoke Dip | 15 Served in a warm bread bowl with flash fried tortilla chips

Curried Chicken Egg Rolls | 14 Served with a mango chutney dipping sauce

FLATBREADS

Substitute a gluten-free cauliflower crust on any flatbread | 3

Pulled Pork | 18

Slow cooked Kansas City BBQ Sauce pulled pork, cheddar jack cheese & pickled red onions

Veggie | 17

Marinated artichoke hearts, fire-roasted peppers, mushrooms, shredded mozzarella, house made pesto

The Northender | 19

Sweet Italian Sausage, fire-roasted red peppers, caramelized onions, shredded mozzarella

Margarita | 17

Marinara sauce, fresh mozzarella, basil pesto sauce

Fig & Prosciutto | 18

Fig Jam, goat cheese, caramelized onions, prosciutto, topped with mixed greens in a Sherry Vinaigrette Dressing

Buffalo Chicken | 18

Fried buffalo chicken, mozzarella cheese, ranch dressing, crumbled blue cheese

SOUPS

Add a Bread Bowl | 4

French Onion Soup | 9

House made French Onion Soup with a fresh crouton

New England Clam Chowder | 9

Our signature clam chowder with tender sea clams, clam broth & cream, applewood smoked bacon & diced potatoes

Sirloin Chili | 10

Sirloin & black bean chili topped with farmhouse cheddar jack cheese & pickled red onion



VEGETARIAN OPTION



GLUTEN FREE OPTION

SIDES

FRENCH FRIES | 6

RICE PILAF | 5

BRUSSEL SPROUTS | 6

GARDEN SALAD | 5

GARLIC MASHED | 6

CAESAR SALAD | 6

ONION RINGS | 7

GREEN BEANS | 6

COLE SLAW | 4

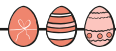
GARLIC BREAD | 5

CORN BREAD | 5



ROCKS FAVORITES

- 🍷 **Grilled Center Cut New York Sirloin Strip Steak | 39** Gorgonzola butter, herb-roasted fingerling potatoes & brussel sprouts
- Half Rack BBQ Ribs | 28** House made Kansas City BBQ Sauce, House Rice, Green Beans & Corn Bread
- Fried Haddock & Chips | 28** Fresh Wild North Atlantic Haddock, double battered deep-fried, served with french fries & onion rings
- 🍷 **Marinated Steak Tips | 28** House marinated sirloin tips grilled to your liking. Served with brussel sprouts & garlic mashed potatoes



SIGNATURE SALADS



ADD ANY OF THE FOLLOWING TO OUR SALADS: STEAK TIPS | 10 GRILLED CHICKEN | 5 SALMON | 12

- Burrata Caprese Salad | 18** Heirloom tomatoes, burrata cheese, arugula, basil & aged balsamic & olive oil
- 🌱 **Greek Salad | 16** Fresh romaine lettuce, feta cheese, grape tomatoes, red onions, marinated olives, cucumbers, tossed with our creamy Greek Dressing
- Caesar Salad | 15** Fresh romaine lettuce, shaved parmesan cheese, croutons, tossed in house made Caesar Dressing
- 🌱 **Roasted Pear & Spiced Walnut Salad | 18** Mesclun greens, roasted bosc pear, dried cranberries, spiced walnuts, goat cheese, Sherry Vinaigrette Dressing
- Cobb Salad | 18** Bleu Cheese crumbles, bacon, tomatoes, onion, hard-boiled egg, avocado, house made Ranch Dressing
- BBQ Chicken Tender Salad | 17** Golden fried chicken tenders, tossed in our house made Kansas City BBQ Sauce, romaine lettuce, fire-roasted corn, black beans & applewood bacon bits. Finished with flash fried tortilla, farmhouse cheddar jack cheese & Ranch Dressing
- 🌱 **Mediterranean Bowl | 18** Farm fresh arcadian greens & organic quinoa. Topped with red pepper hummus, smashed avocado, chopped cucumbers, greek olives, grape tomatoes, sunflower seeds crumbled feta cheese, & Greek Dressing



BURGERS & MORE



1/2 LB NATURAL BRANDT FARMS USDA CHOICE ANGUS BURGERS SERVED ON A BRIOCHE ROLL

- Angus Burger | 18** Lettuce, tomato & onion
- Southwest Burger | 20** Cheddar cheese, guacamole, lettuce, tomato, onion & Kansas City BBQ Sauce
- Mushroom & Swiss Burger | 19** Sautéed mushrooms, swiss cheese, lettuce, tomato & onion
- Bleu Burger | 20** Crumbled bleu cheese, bacon, lettuce, tomato & onion
- Louisiana Burger | 21** Cheddar cheese, bacon, pulled pork, Kansas City BBQ Sauce & pickled onions
- Beyond Burger | 20** 100% plant based, lettuce, tomato & onion
- Turkey Burger | 18** Cheddar cheese, lettuce, tomato & onion
- Crab Cake BLT | 20** Loaded with crab meat, deep fried golden brown, applewood smoked bacon, lettuce, tomato, onion, chipotle aioli on a brioche roll
- Fish Tacos | 21** Golden fried haddock on two flour tortillas, with greens, guacamole, pico de gallo & topped with Cilantro-Lime Sauce
- Pickle Chicken Sandwich | 18** 48-hour pickle brined fried chicken breast topped with lettuce & house made Ranch Dressing served on a toasted, buttered brioche roll

Additional Toppings: American Cheese | 1 Swiss Cheese | 1 Cheddar Cheese | 1 Mushrooms | 2 Smashed Avocado | 3 Bacon | 3| Caramelized Onions | 2

ALL ITEMS SERVED WITH FRIES. TRY OUR GARLIC MASHED POTATOES, GREEN BEANS, ASPARAGUS, RICE PILAF, OR COLE SLAW FOR ONLY \$2 ADDITIONAL, ONION RINGS \$3, GLUTEN-FREE BUN \$3



DESSERTS

STRAWBERRY SHORTCAKE | 9

CRÈME BRÛLÉE | 9

