

LUNCH

SOUPS

- SOUP DU JOUR** 9.50
FRENCH ONION SOUP 13.50
Rich Meat Broth, Sweet Onions, Toasted Baguette & Gruyere Cheese

SALADS & APPETIZERS

- MR SMITH'S SALAD** 11.50
Chopped Iceberg Lettuce, Tomato, Cucumber Olive Oil & Red Wine Vinegar
- ROQUEFORT-WALNUT SALAD** 14.00
Boston Lettuce, Endive, Roquefort Cheese Toasted Walnuts, A Sherry Walnut Vinaigrette
- ARUGULA SALAD** 14.00
Roasted Halsey Farm Apples, Crispy Fried Goat Cheese, Red Currant Vinaigrette
- ROWDY CHOPPED SALAD** 14.00
Tuscan Kale, Roasted Squash, Shaved Brussels Sprouts, Pomegranate Seeds, Cucumber, Chick Peas Pumpkin Seeds, Honey Cider Vinaigrette
- PEAR & ENDIVE SALAD** 14.50
Honey Roasted Pears, Red & White Endive Shaved Radish, Feta Cheese, Sherry Vinaigrette
- STEAK TARTARE** 15.50
Filet Mignon, Quail Egg, Chopped Red Onion, Capers Toasted Baguettes
- FALAFEL** 15.00
Greek Salad, Hummus, Tahini, Pita
- ESCARGOT** 13.00
Butter, Garlic, Pernod & Toasted Baguette
- CLAMS CASINO** 14.00
Local Littleneck Clams, Bacon, Red Peppers Garlic, Shallots & Butter
- STEAMED PEI MUSSELS** 14.00
Prince Edward Island Mussels Steamed in White Wine Shallots, Garlic & A Touch of Cream

ROWDY BURGER*

Niman Ranch Certified Black Angus, All Natural
 16.50

TURKEY BURGER

16.50

THE IMPOSSIBLE BURGER

5 oz Vegetarian Impossible Meat Burger
 19.00

American, Swiss, Cheddar Or Blue Cheese Lettuce, Tomato, Onion or Fried Onion Served with Hand-Cut French Fries & A Pickle
 Add Bacon 1.50

ROWDY FISH BURGER

Toasted Brioche Roll, Sriracha Aioli, Kimchi Slaw Served with Gaufrette Potatoes
 19.00

SANDWICHES & SUCH

- CROQUES MONSIEUR** 17.00
Smoked Ham, Melted Gruyere Cheese, Country Sourdough Bread & Mixed Greens
MADAME Topped with a Fried Egg +1.50

- COUNTRY HAM & EGG SANDWICH** 15.00
Grilled Country Ham, Fried Egg, Vermont Cheddar Cheese, Garlic Mayonnaise, Butter Lettuce. Served with House-made Gaufrette Potato Chips

- GRILLED CHICKEN SALAD** 16.00
Grilled Chicken Breast, Romaine Lettuce, Diced Carrots Toasted Peanuts, Crispy Wontons & a Peanut Dressing

- FRIED ROCK SHRIMP SANDWICH** 17.00
Fried Rock Shrimp with Tartar Sauce on a Potato Bun. Served with Hand-cut French Fries, Red Cabbage Slaw

- DUCK BLT** 16.00
Long Island Duck Breast, Bacon, Lettuce, Tomato Cranberry Mayonnaise on Toasted Brioche Bun. Served with Lentil & Kale Salad

- PORK CUTLET SANDWICH** 14.00
Roasted Red Peppers, Arugula, Whole Grain Mustard-Mayonnaise on Toasted Ciabatta. Served with Shaved Brussels Sprouts-Apple Slaw

- GRILLED STEAK SALAD*** 28.00
Grilled Hanger Steak, Baby Spinach, Mushrooms Roasted Red Onions, Poached Egg With a Balsamic Vinaigrette

- BEEF CHILI** 18.00
Cheddar Cheese, Chopped Red Onion, Sour Cream Served with House-Made Cornbread

- BUTTERNUT SQUASH LASAGNA** 19.00
Creamed Spinach, Sundried Tomato Vinaigrette Crispy Leeks

- MOULES FRITES** 23.00
Prince Edward Island Mussels Steamed in White Wine Shallots, Garlic, Touch of Cream & Hand-Cut French Fries

- FISH AND CHIPS** 23.00
Cod Fillet in Guinness Stout Batter with House-made Tartar Sauce & Hand-Cut French Fries

We use produce and seafood from local farmers and fishermen when possible.

We will add an 18% gratuity to parties of 8 or more.

**This menu item can be cooked to your liking. Consuming raw or undercooked meats, fish and shellfish may increase your chance of food-borne illness, especially if you have certain medical conditions.*