

# 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  
*Asparagus, Pea Leaves, Radish, Baby Carrots Snap Peas, Creamy Lemon Dressing*
- BABY ROMAINE SALAD** ..... 14.50  
*Haricot Vert, Cucumber, Goat's Cheese, Pita Chips Mint Dressing*
- STEAK TARTARE\*** ..... 15.50  
*Filet Mignon, Quail Egg, Chopped Red Onion, Capers Toasted Baguettes*
- FALAFEL** ..... 15.00  
*Greek Salad, Hummus, Tahini, Pita*
- ESCARGOT** ..... 13.50  
*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
- HOT CHICKEN SANDWICH** ..... 14.00  
*Buttermilk Fried Chicken, House-made Hot Sauce Townline BBQ Bread & Butter Pickles on Country White Bread. Served with Cole Slaw*
- SESAME NOODLE SALAD** ..... 15.00  
*Grilled Royal Trumpet Mushrooms, Soba Noodles Snow Peas, Radish, Carrots, Green Peas, Red & Yellow Bell Peppers, Sesame Seeds, Cilantro, Spicy Sesame Dressing Lime Wedge*
- 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*
- HOT SALMON NICOISE \*** ..... 18.00  
*Pan Seared Norwegian Salmon, Haricot Vert, Cherry Tomato, Red & Yellow Bell Pepper, Nicoise Olives, Poached Egg*
- 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.*