

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

STEAK TARTARE 15.50
Filet Mignon, Quail Egg, Chopped Red Onion, Capers Toasted Baguettes

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

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 13.50
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
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 on a Potato Bun (with Tartar Sauce) Served with Hand-cut French Fries, Coleslaw

ROASTED VEGETABLE SANDWICH 15.00
Roasted Portobello Mushroom, Fennel, Peppers & Onions with Goat Cheese Spread. Served on a Whole Wheat Hero with Red Cabbage Slaw

BEER BRAISED CHICKEN SANDWICH .. 16.00
Pulled Chicken tossed in Pale Ale BBQ Sauce, Pickled Red Onion, Arugula, Garlic Mayonnaise, on a Brioche Bun. Served with House-made Gaufrette Potato Chips

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

CHILI - VEGETARIAN OR BEEF..... 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 22.00
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

*All the food we serve at Rowdy Hall is prepared daily in our kitchen.
 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.*