

DINNER

SOUPS

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

SALADS

- MR SMITH'S SALAD** 12.00
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 Red Beets, Montrachet Goat Cheese Blood Orange Vinaigrette
- ROWDY CHOPPED SALAD** 14.00
Tuscan Kale, Radicchio, Winter Squash, Halsey Farm Apples, Pumpkin Seeds, Dried Cranberry Vinaigrette
- BURRATA & BLOOD ORANGE SALAD** 16.00
Arugula, Radicchio, Capers, Hazelnuts Honey-Citrus Vinaigrette

APPETIZERS

- GRILLED LAMB RIBS** 15.00
Gochujang Sauce, Napa Cabbage, Apple Slaw
- ESCARGOT** 13.50
Butter, Garlic, Pernod & Toasted Baguette
- STEAMED ARTICHOKE** 13.00
With Lemon Aioli
- STEAMED PEI MUSSELS** 14.00
Prince Edward Island Mussels Steamed in White Wine Shallots, Garlic & A Touch of Cream
- CLAMS CASINO** 14.00
Local Littleneck Clams, Bacon, Red Peppers Garlic, Shallots & Butter

STEAK FRITES*

Source Verified NY Strip Steak with Black Garlic Butter & Hand-cut French Fries

32.00

ENTREES

- CHILI** 18.00
Ground Beef, Andouille Sausage, Kidney Beans, Onions Bell Peppers. Topped with Cheddar Cheese, Chopped Red Onion, Sour Cream. Served with House-Made Cornbread
- SHEPHERD'S PIE** 29.00
Braised Lamb, Baby Carrots, Pearl Onions, Peas, Rich Lamb Gravy. Topped with Mashed Potatoes
- SALMON*** 28.00
Cannellini Bean, Tuscan Kale, Roasted Garlic Tomato Ragou
- MARKET CATCH** MP
Seasonal Accompaniment
- ALL NATURAL CHICKEN** 26.00
Sage Roasted Butternut Squash, Leeks, Dried Cranberries
- COQ AU VIN** 27.00
Red Wine Braised Chicken, Bacon Lardons Crimini Mushrooms, Pearl Onions
- BUTTERNUT SQUASH LASAGNA** 22.00
Creamed Spinach, Sundried Tomato Vinaigrette Crispy Leeks

CLASSICS

- FISH AND CHIPS**..... 23.00
Cod Fillet in Guinness Stout Batter with House-made Tartar Sauce & Hand-Cut French Fries
- MOULES FRITES** 23.00
Prince Edward Island Mussels Steamed in White Wine Shallots, Garlic, Touch of Cream & Hand-Cut French Fries
- MEATLOAF** 22.00
Mashed Potatoes, Gravy, Baby Carrots, Pearl Onions

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 Potato Chips
 19.00

Before placing your order, please inform your server if a person in your party has a food allergy. We use produce & 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.*