

# 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** ..... 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*
- GRILLED LAMB RIBS** ..... 15.00  
*Gochujang Sauce, Napa Cabbage, Apple Slaw*
- 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 Potato Chips*  
 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 House-made Cole Slaw*
- VEGETABLE PITA** ..... 14.00  
*Roasted Portobello Mushrooms, Fennel, Piquillo Peppers Roasted Garlic Hummus, Balsamic Roasted Red Onions. Served with Arugula Feta Salad*
- DUCK CONFIT POUTINE** ..... 15.00  
*Hand-cut French Fries, Beef Gravy, Duck Confit, Cheese Curds, Fried Egg*
- PASTRAMI REUBEN** ..... 17.00  
*Pastrami, Swiss Cheese, Sauerkraut, Russian Dressing on Rye. Served with House-made Cole Slaw & A Pickle*
- CUBAN SANDWICH** ..... 17.00  
*Slow Roasted Pork, Ham, Swiss Cheese, Pickles, Mustard Served with Gaufrette Potato Chips*
- HOT SALMON NICOISE** \* ..... 18.00  
*Pan Seared Norwegian Salmon, Haricot Vert, Cherry Tomato, Red & Yellow Bell Pepper, Nicoise Olives Poached Egg*
- 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*
- 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*

**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.