

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
- ASPARAGUS & FENNEL SALAD** 13.50
Grana Padano, Truffle Vinaigrette
- ROWDY CHOPPED SALAD** 14.00
Pea Greens, Asparagus, Radish, Baby Carrots, Peas Creamy Lemon Dressing
- 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

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
- FRIED OYSTER SALAD** 18.50
Panko Breaded Oysters, Watercress, Radish Creamy Horseradish Dressing
- 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
- SALMON NICOISE** * 18.00
Pan Seared Norwegian Salmon, Haricot Vert, Tomato, Nicoise Olives, Fingerling Potatoes, Capers, Red Onion, Mixed Greens, Red Wine Vinaigrette
- 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

ROWDY BURGER*

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 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.*