

## APPETIZERS

baked Mystic Cheese Co. Melinda Mae w. red onion marmalade, toasted pecans & farm to hearth toast /10

roasted cauliflower salad w. arugula, apple, goat cheese, pecans & caramelized lemon vinaigrette /9

buttermilk fried squid w. fried pickles & green goddess aioli /12

Chesapeake Bay style steamed mussels w. beer, garlic butter, lemon, old bay & toasted bread /10

chicken liver pate, rosemary, bourbon, cream & crispy bread /11

country ham & cheddar biscuit w. pepper jelly /10

house smoked bbq chicken wings w. house made ranch & celery /12

crispy slow smoked pig tails w. honey hot sauce, scallions & peanuts /12

## BAR BITES

● Carolina style hush puppies w. jalapeno mayo /5 ● boiled peanuts /4

● bacon fat caramel popcorn /5 ● deviled farm eggs /3 ea.

● fried pickles w. house ranch /5 ● beer battered onion rings /5

● country ham & cheddar stuffed cherry peppers /2ea

## BIG SALADS

*add roasted Gourmavian Farms chicken breast /6*

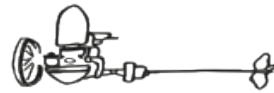
marinated kale ceasar w. garlic croutons, parmigiano cheese & white anchovies /12

cobb salad w. slow roasted bacon, bibb lettuce, avocado, crispy soft boiled egg & stilton blue cheese /13

smoked tofu salad w. Carolina gold rice, arugula, roasted cauliflower, beets, pecans, mint & caramelized lemon vinaigrette /15

chopped salad w. roasted chicken, romaine, roasted carrots, avocado, onions, croutons, hot cherry peppers & green goddess dressing /15

roasted brussel sprout & kale salad w. country ham, crispy onions, lemon buttermilk jalapeño dressing /15



# ENGINE ROOM

*beer burgers & bourbon*

## DRY AGED BEEF BURGERS

*& more*

*w. house cut fries & a spicy garlic dill pickle*

**bloody** - (med rare) // **rosy** - (medium) // **crushed** - (med well)

### SMOKED BEEF BURGER\*

smoked beef patty w. bourbon bbq sauce, VT cheddar, pickles & shoestring onions /14

### MUSHROOM MAE BURGER\*

beef patty, sauteed RI crimini mushrooms, Mystic Cheese Co. Melinda Mae & a roasted shallot Worcestershire aioli /14

### LIVER & ONION BURGER\*

beef & liver patty w. onion & herb gravy & Farm to Hearth breadcrumbs /13

### HOT FIRE\*

beef patty, habañero cheddar sauce, salted onions, & bread n' butter pickles /13

### SMOKED TURKEY BURGER

avocado puree, pickled red onion, lettuce & jalapeno mayo /13

### SMOKED PORK BURGER

pork fat onions, Mystic Cheese Co. Melville, spicy dijonnaise & bread n' butter pickles /13

### RANDY'S DOUBLE STACK\*

two 3oz beef patties, bibb lettuce, American cheese & happy sauce /12

### PORTOBELLO BURGER

balsamic marinated portobello cap, mushroom stuffing, stilton blue cheese & red onion marmalade /13

\*we proudly serve local beef from Beriah Lewis farm in North Stonington, CT  
20% gratuity is added to parties of 6 or more & no separate checks for parties over 10

## SANDWICHES

*w. house cut fries & a spicy garlic dill pickle*

grilled cheese sandwich w. Mystic Cheese Co. Melville & apple butter on Farm to Hearth brioche /13

fried bologna sandwich w. American cheese, dijonnaise & pickled onions /13

grandma's smoked slow & low bbq brisket sandwich w. creamy coleslaw, bread n' butter pickles & potato salad /13

crispy fried local catch on toasted brioche w. lettuce, & spicy comeback dressing /14

Nashville hot chicken on toasted brioche w. mayonnaise & pickles /13

## ENTREES

"steak of the day" butter basted w. rich potato puree, creamed collard greens & roasted garlic/brown sugar butter /32

"chicken n' waffles" country fried thigh, drumstick & wing w. cornmeal waffle, buttermilk dressed greens, maple butter & honey hot sauce /20

crispy fried local catch w. creamy coleslaw, hand cut fries & spicy comeback dressing /18

cast iron baked fish of the day w. potato puree, brussel sprouts, lemon aioli & breadcrumbs /20

cajun spiced shrimp & creamy cheddar grits /18

## SIDES /5 ea

baked mac n cheese (add bacon /2)

cornbread w. maple butter

creamd collard greens

southern slaw

mashed potatoes

tangy potato salad

brussel sprouts

creamy cheddar grits