

——STARTERS—— 2-3 plan	tes recommer	nded per person —— <b>SALADS</b> —	
Parmesan Chicken Tenders Chicken tenderloins are hand-battered with our Parmesan breading, served with ranch dressing	\$8	Caesar Salad \$8  Romaine lettuce, and croutons tossed in Caesar dressing topped with shaved parmesan	
<b>Crispy Wings</b> Crispy chicken wings served naked or tossed in your choice of sauce: hot, mild, asian bbq, garlic parmesan	\$8	<b>Simple Greens Salad</b> \$6  Mixed greens served with your choice of dressing	
Macho Nachos Loaded with seasoned ground beef, shredded cheddar jack cheese, nacho cheese, black bean corn salsa and pickled jalapenos served with a side of sour cream	\$8	Watermelon Feta Salad \$9 Watermelon, feta, cucumbers, pickled onions, arugula herbs and balsamic  Add Chicken Skewer \$5, Beef Skewer \$6, Shrimp Skewer \$6	)
<b>Loaded Fries</b> Fries smothered with nacho cheese, bacon, ranch and scallions <b>Truffle Fries</b>	\$8 \$8		
Crinkle-cut fries tossed in truffle oil, Parmesan and parsley  Arancini  Deep fried risotto with fresh mozzarella and pesto	\$8	Add fries \$2 <b>Cheeseburger</b> Hand-packed patties, cheese, house made sauce, tomato and pickles	
Chicken Quesadilla  Buttered flour tortilla, grilled chicken, mozzarella and olby jack cheese topped with french onion dip served with a side of guacamole and pico de gallo	\$8	Brie & Balsamic Onion Burger  Hand-packed patties, Brie cheese spread over caramelized onions	
		<b>Meatball</b> Hand crafted beef and Parmesan meatballs with red sauce  and mozzarella cheese	
Steak Skewers  Beef tenderloin, brandy maple sauce, fried onion	\$10	Chicken Bacon Ranch  Buttermilk-battered fried chicken, crispy bacon and pepper	
Shrimp Skewers Cilantro, pesto, lime pickled onions	\$10	jack cheese topped with creamy ranch dressing <b>Pulled Pork</b> Slow roasted in Downeast Cider mixed with sweet and tangy	
Mediterranean Chicken Skewers Feta, kalamota olives, grape tomatoes, herbs, finished with a greek style marinade  ——FLATBREADS——	\$8	southern bbq sauce topped with house made slaw  Caprese  Fresh mozzarella, heirloom tomatoes, torn basil and balsamic glaze served on a baquette	
Margherita House made crust, fresh mozzarella and tomatoes with torn basil	\$10	Foxborough Hot Chicken  Buttermilk-battered fried chicken tossed in Howlin' sauce topped with comeback dressing and house made bread and	
<b>Pepperoni</b> House made cheese flatbread loaded with pepperoni and torn basil	\$11	butter pickles	
Chicken Pesto Diced chicken, pesto, roasted peppers, ricotta and mozzarella with torn basil	\$12	— DESSERTS— Limited orders	
<b>Fig &amp; Prosciutto</b> Prosciutto, fig spread, goat cheese, fresh mozzarella and	\$14	<b>Key Lime Pie</b> Sweet, tart pie with graham cracker crust & whipped cream \$6	6
caramelized onions		Blueberry Lime Tart	





\$12

\$14

\$12



Before placing your order, please inform your server if a person in your party has a food allergy

\*These items are cooked to order or may be served raw or undercooked. Consuming raw or undercooked meats, pultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Sweet Italian Sausage** 

Mike From Philly

Seared beef, mornay sauce, roasted onions, peppers

Mornay, mozzarella, ricotta, Parmesan and feta cheese

**Four Cheese** 

Sausage, tomato sauce, ricotta and roasted peppers with torn basil

\$6

\$6

Blueberry lime jam topped with vanilla ricotta on a chocolate

crust with fresh blueberries

**Salted Caramel & Cream Tart** 

Salted caramel and cream filling on a chocolate crust

**Brownie A'La Mode** 

Warmed brownie topped with vanilla ice cream, whipped cream and rainbow sprinkles with a cherry on top



— соскт	AILS—		— D R	AFT		
<b>Peanut Butter</b> Peanut butter whiskey, Ka chocolate drizzl	hlua, Baileys with a	\$12	<b>Be Hoppy</b> , Wormtown Brewery -Worcester,MA West Coast IPA, 6.5% ABV Flavors of citrus & pine with a well-balanced bitterness			\$8
Watermelon :	Splash	\$12	Shandy Stand, Carlson Orchards -Harvard, MA			\$7
White rum, prosecco, simple sy			Shand Gourmet lemonad	•		
watermelon & cucu <b>Pink Mo</b> Tequila, lime juice, rasp	on	\$12	Storm Blueberry Beer, Newport Craft Brewing Co -Newport RI Kolsch Fruit Beer, 4.5% ABV Crisp, refreshing Kolsch style ale made with fresh blueberries			\$8.5
<b>Mermaid W</b> Coconut rum, peach schnapps, l Sprite	blue curacao, lemonade &	\$12	<b>Pearly White</b> , Springdale Beer Co -Framingham,MA Witbier, 4.8% ABV A country-style witbier, spiced with wheat, citrus, coriander & a tangy, refreshing acidity			\$8
<b>Berry Ch</b> Rasberry vodka, simple syrup, lime rasberries & min	juice, muddled blueberries	\$12 s,	<b>Boomsauce</b> , Lord Hobo Brewing Co -Woburn,MA  Double IPA 7.8% ABV  Big, bold IPA with a complex hop profile			
You Put the Pineapple In A blend of various rums, pineapple	pple juice, grenadine &	\$13	<b>Juice Bomb</b> , Sloop Brewing Co -East Fishkill, NY New England IPA, 6.5% ABV An explosively unfiltered IPA, golden in color. Bursting with citrus flavor the balances with a touch of bitterness on the finish		/ ing with citrus flavor that	\$8
— <b>в и с к</b> і	ETS-		<b>Fresh Cut</b> , <i>Peak Organ</i> Pilsner	ic Brewing Co - , 4.6% ABV	Portland, ME	\$9
<b>Fruit Roll</b> Peach and apple vodkas, melon		\$16 ne	Crisp, dry and refreshing with color flavors <b>Peeper</b> , Maine Beer Co -Freeport, ME  Pale Ale, 5.5% ABV		-	\$10
Blueberry Len		\$16	Dry, clean, well-balanced wit		ose of American hops	
Blueberry vodka, lemonade, much <b>Hurricar</b> Light rum, dark rum and 151 ru	ne	ies \$16		wneast Cider -B 5.1% ABV ered hard apple		\$7
orange juice			<b>Nite Lite</b> , <i>Night Shift Brewing -Everett, MA</i> Light Lager, 4.3% ABV			\$6
Koolaid		\$16			ıft light lager	
Flavored rums with pineapple, cranberry and orange juices		2S	<b>Sam Adams Summer Ale</b> , <i>Boston Beer Co -Boston MA</i> Wheat Beer, 5.3% ABV Brewed with malted wheat, lemon zest and grains of paradise			\$7
WINE	<del></del>		Guinness, Guinne			\$7.5
Red			Stou	ut, 4.2% ABV al Irish stout bed		,
Canyon Road	Pinot Noir	\$7/\$28	rradition	ai irisir stoat bet		
Murphy-Goode	Pinot Noir	\$9/\$36	POI		CANS—	_
Canyon Road	Merlot	\$7/\$28		\$4.75		- # 1
William Hill	Merlot	\$9/\$36	Budweiser		Lime Lite	\$4
Canyon Road	Cabernet	\$7/\$28	Bud Light Miller Lite	\$4.75 \$4.75	Nite Lite	\$4
William Hill	Cabernet	\$9/\$36	Coors	\$4.75 \$4.75	Whirlpool	\$5
White			Michelob Ultra	\$4.75	Pint Break	\$5
			Yuengling	\$4.75	Sam Adams IPA	\$5
Beringer	White Zinfandel	\$7/\$28	Heineken	\$5.5	Truly	\$5
Sterling	Sauvignon Blanc	\$7/\$28	Amstel Light	Bluet \$5.5	Blueberry, Pineapple, Wild Berry, Ros 5.5 Truly Lemonade	
Ecco Domani	Pinot Grigio	\$8/\$32	O'Douls	\$5.5 Origina	al, Strawberry, Mango, Black	\$5 cherry
Hogue	Riesling	\$8/\$32	Corona	\$6		
Canyon Road	Chardonnay	\$7/\$28	Corona Light	\$6		
Kendall-Jackson	Chardonnay	\$9/\$36				





