



ROWDY LUNCH MENU

•• SALADS & APPETIZERS ••

NEW ENGLAND CLAM CHOWDER ... 11.00

FRENCH ONION SOUP ... 14.00

*Rich Meat Broth, Sweet Onions,
Toasted Baguette & Gruyere Cheese*

MR SMITH'S SALAD ... 13.00

*Chopped Iceberg Lettuce, Tomato, Cucumber,
Olive Oil & Red Wine Vinegar*

Add Grilled Marinated Chicken +10 or Grilled Shrimp +12

ROQUEFORT-WALNUT SALAD ... 15.00

*Boston Lettuce, Endive, Roquefort Cheese,
Toasted Walnuts, A Sherry Walnut Vinaigrette*

Add Grilled Marinated Chicken +10 or Grilled Shrimp +12

ROWDY CHOPPED SALAD ... 15.00

*Balsam Farms Corn, Sungold Tomatoes,
Cucumber, Radish, Iceberg Lettuce, Basil Vinaigrette*

Add Grilled Marinated Chicken +10 or Grilled Shrimp +12

STEAMED ARTICHOKE ... 13.00

With Lemon Aioli

ROWDY BUFFALO WINGS ... 15.75

Buffalo Style Chicken Wings with Blue Cheese Dressing

CLAMS CASINO ... 14.00

*Littleneck Clams, Bacon, Red Peppers,
Garlic, Shallots, Butter*

STEAMED PEI MUSSELS ... 16.00

*Prince Edward Island Mussels Steamed in White Wine,
Shallots, Garlic & A Touch of Cream*

GRILLED ANDOUILLE SAUSAGE ... 13.00

Dijon Mustard, Cornichons & Toasted Baguette

•• BURGERS ••

ROWDY BURGER* ... 17.50

Certified Black Angus, All Natural

TURKEY BURGER* ... 17.50

THE IMPOSSIBLE BURGER ... 19.00

4 oz Vegetarian Impossible Meat Burger

*American, Swiss, Cheddar or Blue Cheese,
Lettuce, Tomato, Onion or Fried Onion,*

Served with Hand-cut French Fries & a Pickle

Add Bacon + 1.50

•• ENTREES ••

OMELET OF THE DAY ... 14.50

Mixed Greens

CROQUES MONSIEUR ... 19.00

*Smoked Ham, Melted Gruyere Cheese,
Country Sourdough Bread, Mixed Greens*

CROQUES MADAME ... 20.50

*Smoked Ham, Melted Gruyere Cheese, Country Sourdough Bread,
Topped with a Fried Egg, Mixed Greens*

SEARED TUNA ... 24.00

Amber Waves Farro, Arugula, Corn, Cucumber Salad, Basil Drizzle

MOULES FRITES ... 24.00

*Prince Edward Island Mussels Steamed in White Wine,
Shallots, Garlic, Touch of Cream & Hand-Cut French Fries*

LOCAL HEIRLOOM TOMATO BLT ... 19.00

*Thick Sliced Applewood Bacon, Heirloom Tomato,
Butter Lettuce, Aioli, Toasted Whole Grain Bread,
Served with an Arugula & Cucumber Salad*

FISH AND CHIPS ... 24.00

*Cod Fillet in Guinness Stout Batter with
House-made Tartar Sauce & Hand-cut French Fries*

LOBSTER ROLL ... 42.00

Artisan Brioche Roll, Butter, Thyme, Old Bay Chips

CHILI ... 20.00

*Ground Beef, Kidney Beans, Onions, Bell Peppers,
Topped with Cheddar Cheese, Chopped Red, Onion, Sour Cream
Served with House-made Cornbread*

BUTTERNUT SQUASH LASAGNA ... 22.00

Creamed Spinach, Sundried Tomato Vinaigrette, Crispy Leeks

•• SHARES & SIDES ••

GIANT BAVARIAN PRETZEL ... 11.00

Served with House-made Beer Mustard

MAC & CHEESE ... 11.00

Smoked Bacon Lardons, Toasted Bread Crumbs

BLISTERED SHISHITO PEPPERS ... 11.00

Lemon Aioli, Sea Salt

HAND-CUT FRENCH FRIES ... 6.00

Add Gravy +1.50

BALSAM FARM SAUTÉED CORN Shallots ... 8.00

SAUTÉED SPINACH ... 7.00

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