

SNACK

COLOSSAL PRETZEL VEG
Eastern Standard Pretzel, Beer Mustard 22

OYSTERS
Local Oysters, Wild Ale Mignonette 3.50 ea.
\$1 Oysters Mon - Fri 2 - 4pm

MARINATED OLIVES V 8

SALAD & SUCH

HARVEST GRAIN BOWL VEG
Beet, Butternut Squash, Apple, Shallot,
Feta, Beet Vinaigrette 14

CAESAR SALAD
Romaine, Parmesan, Calabrian Crisps,
Lemon 15
Add Anchovy 7

KALE SALAD VEG
Brussel Sprouts, Apple, Cabbage, Pepita
Granola, Goat Cheese 15

SMALL

CHICKEN WINGS
Fermented Fresno Sauce OR
Dry BBQ Spice with Celery, House Blue
Cheese Dressing 18

CARROT HUMMUS V
Roasted Carrots, Spring Onion Aleppo
Vinaigrette, Pita Chips 12

SPICY CHICKEN DIP
Creamy Fresno, Pickled Onion, Fresh
Jalapeño, Pita Chips 15

BRUSSELS SPROUTS VEG
Cranberry, Cilantro, Maple Miso Aioli 15
Add Bacon Lardons 3

TRILLIUM FARM PUPUSA
Black Turtle Bean, Oaxaca, Jalapeno, Pickled
Vegetables 12

ADDONS

Roasted Chicken Thigh 8
Crispy Chicken 8
Sausage 7
Anchovy 7
Avocado 5
Blue Cheese 2
Bacon 2

= VEGAN VEG = VEGETARIAN GF = GLUTEN FREE

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

LARGE

SMASHBURGER

Shaved Red Onion, Cheddar Cheese,
Pickle Chip, Burger Sauce, Potato Bun,
French Fries 15

Make it a Double 6

Add Bacon 3, Add Avocado 5

HOT CHICKEN SANDWICH

Spicy Crispy Chicken Thigh, Pickle Chip,
Buttermilk, Potato Bun, French Fries 18

Add Bacon 3, Add Avocado 5

ROMA RIGATONI VEG

Tomato, Kale, Local Squash, Aleppo
Crumb, Goat Cheese 18

Add Sausage 7

MAC & CHEESE VEG

Parmesan Crumble 18

DESSERT

TRILLIUM CHOCOLATE CAKE

PM Dawn, Valrhona 72%, Chantilly 9

PUMPKIN CUSTARD

Spiced Cake, Salted Beer Caramel 6

WARM APPLE DUTCH BABY

Vanilla Ice Cream 12

SOUTH SHORE BAR PIE

SOPPRESSATA

Roma Sauce, Soppressata,
Calabrian Oil 14

PULLED PORK BAR PIE

Red Onion, Jalapeno, Apple Cider BBQ,
Sharp Cheddar 15

BUFFALO CHICKEN

Fermented Fresno Sauce, Oaxaca
Cheddar, Blue Cheese Crumbles 15

WEEKLY EVENTS

\$1 OYSTERS

Every Monday-Friday from 2-4pm

SIP & SCULPT POTTERY CLASS

First Wednesday of Every Month
6:30-8:30pm

SUSHI MAKING CLASS

With Classpop!
January 19th 4pm-6pm

LIVE MUSIC FRIDAYS

Every Friday at 7:30pm
With Erik Roberts Jalajas

TRIVIA

Every Monday at 7pm
With Geeks Who Drink



SCAN HERE FOR
TICKETS