

Starters

Fried Calamari – Breaded and Fried Calamari Rings Finished with Garlic Wine Butter & Banana Pepper Rings...**\$13**

Carriage House Hummus – Our Classic Hummus Topped with Roasted Red Peppers and Garnished with Olives, Shaved Parmesan & Pita Chips or Vegetables...**\$8** Ex. Chips or Vegetables... **\$3**

Coconut Chicken Tenders – Handmade Panko & Coconut Breaded Chicken Tenders...**\$11**
Buffalo – Sweet Bourbon-Salt & Vinegar- Thai Chili - BBQ

Tempura Shrimp – Five Fried Tempura & Panko Crumb Breaded Shrimp with Thai Chili Sauce... **\$13**

Spinach & Artichoke Dip – A Creamy Blend of Baby Spinach, Garlic, Cream Cheese & Simple Spices Served Hot...**\$10**. Extra Chips... **\$3**

Chili Con Carne – Chili Spices, Beans, Beef, Monterey-Cheddar Blend...**\$7**

Potato Skins – Crispy Potato Skin, Cheddar Jack Blend, Bacon, Black Olives & Sour Cream...**\$8**

Craft Beer Battered Onion Rings – Stout Batter Fried Onion Rings with Garlic Mayo...**\$8**

Nachos – House Fried Corn Tortilla Chips, Cheese, Chopped Tomato, Black Olives, Pickled Jalapenos and With Fresh Salsa and Sour Cream. Feel Free to Share...**\$12** Add Chicken...**\$15**

Crabmeat Cracker Crumb Stuffed Mushrooms– Traditional Crabmeat and Cracker Crumb Stuffing Filled Button Mushrooms Drizzled with Butter and Topped with Melted Provolone...**\$13**

Pot-Stickers – Pork Filled, Sesame Oil Seared and Steam Finished with Ginger Soy Dipping Sauce ... **\$9**

French Onion Soup – Hearty Beef & Onion Broth, Crostini, Melted Swiss...**\$6**

Chicken Wings – Dry Rubbed Wings, Oven Roasted, Fry Finished, Choice of Sauce...**\$10**
Buffalo-Sweet Bourbon-Salt & Vinegar-Thai Chili-BBQ

Salads

Add, Chicken... **\$4** • Grilled Salmon... **\$11** • Steak Tips... **\$10**

Demi House –...**\$5** Demi Caesar–...**\$6** Full House –...**\$8** Full Caesar –...**\$9**

Forager Salad – Field Greens, Dried Cranberries, Mandarin Oranges, Blue Cheese, Cheddar Cheese, Candied Pecans, Walnuts ...**\$14**

Beet Salad – Arugula, Goat Cheese, Sunflower Seeds, Aged Balsamic Vinaigrette...**\$13**

Blackened Chicken Salad – Mixed Greens, Tomato, Blackened Chicken, Goat Cheese, Tortilla Strips...**\$14**

Smokehouse Salad – Baby Spinach, Warm BBQ Braised Brisket, Sweet Kernel Corn, Tomato, Carrots, Red Onion, Crumbled Goat Cheese, Aged Balsamic Glaze ...**\$15**

Raspberry Vinaigrette - Ranch – 1000 Island – Balsamic – Blue Cheese – Italian – Caesar – Oil & Vinegar

Sandwiches

Sub Vegan Cheese... **\$1** • Sub Gluten Free Bread/Burger Bun... **\$2** • Sub Truffle Fries... **\$3** • Sub Onion Rings... **\$4** • Sub Demi-Salad...**\$5**

The Plain Jane – 8oz Angus Burger, Lettuce, Tomato, Fries... **\$12** Add Cheese/Bacon... **\$1** - Veggies **\$.75** each

Double BLT – Toasted White or Rye Bread, Crisp Lettuce, Sliced Tomato, Double Bacon, Mayo...**\$12**

Spicy Chicken Caesar Wrap – Cajun Grilled Chicken, House Made Caesar Dressing, Crisp Romaine, Wrap...**\$12**

Grilled Chicken Sandwich – Grilled Chicken, Bacon, Swiss, Honey Mustard, Toasted Bun, Fries...**\$12**

Turkey Club – Toasted White Bread, Bacon, Tomato, Lettuce, House Sliced Roasted Turkey Breast, Mayo...**\$13**

Impossible Burger – A Tasty Plant Based Alternative for A Great Burger, Lettuce, Tomato, Vidalia Onion Relish, Choice of Cheese...**\$14**

Fried Haddock Sandwich – Fresh Atlantic Haddock, Beer Battered, Country Bun, Tartar, Coleslaw...**\$11**

Grilled Reuben – Toasted Marble Rye, Swiss, 1000 Island, Corned Beef, Sauerkraut... **\$11**

Smoked Brisket Sandwich – Toasted Bun, Warm Bourbon Brisket, Pickled Red Onion, Farmhouse Cheddar, Fries... **\$13**

Meatloaf Sandwich – Country Bun, Bacon Wrapped Meatloaf, Cheddar, Horseradish Mayo... **\$12**

Crabmeat Croissant Melt – Oven Toasted Croissant, Crabmeat Lightly Mixed with Aioli, Swiss... **\$15**

The Ranchero – Beer Battered Chicken, Cheddar, Bacon, Ranch, Lettuce, Tomato, Bun... **\$12**

Farmer's Market – Lettuce, Sliced Cucumber, Tomato, Sprouts, Avocado Spread, Hummus...**\$12**

Seafood

Served with Choice of Potato or Rice & Vegetable of The Day

Baked Scallops – Sea Scallops Baked in Butter with Crumb Topping...\$22

Fish n' Chips – Atlantic Haddock, Beer Batter, Citrus Slaw, Fries, Tartar...\$17

Honey Crumb Haddock – Atlantic Haddock, White Wine Butter, Honey Crumb Cracker Crumb Topping...\$18

Grilled Salmon – Grilled Salmon Filet, Lime Butter Sauce...\$20

Pasta

Sub Gluten Free Pasta Where Available...\$3

Chicken Parmesan– Breaded Chicken Oven Topped with Provolone Over Marinara & Pasta ...\$17

Pesto Chicken Lasagna – Chicken, Herbed Ricotta, Mozzarella Baked & Topped with Pesto Cream Sauce... \$18

Smoked Brisket Mac n' Cheese – Creamy Cheese Sauce, Smoked Brisket, Pasta, BBQ Sauce ...\$18

Lobster Mac n' Cheese – Creamy Cheese Sauce, Fresh Maine Lobster, Cavatappi Pasta ...\$22

Tuscan Chicken Ravioli – Cheese Stuffed Ravioli, Grilled Chicken, Sundried Tomato Cream Sauce, Spinach...\$18

Bayou Pasta – Cavatappi, Garlic Sausage, Shrimp, Chicken, Cajun Cream Sauce...\$19

Peanut Noodle Chicken – Grilled Chicken, onion, mushrooms, shredded carrot, Sesame peanut sauce tossed with noodles & served with an egg roll garnish...\$18

Meats

Served with Choice of Potato or Rice & Vegetable of The Day

Turkey Tenderloin Tips – Grilled Bourbon Infused Turkey Tips, Mushrooms, Onion, Rice...\$18

Bacon Wrapped Meatloaf– Applewood Smoked Bacon, Meatloaf, Mushroom & Red Wine Gravy...\$19

Steak Tips – Grilled Bourbon Infused, Steak Tips, Finished with Mushrooms, Onions...\$19

Stuffed Pork Loin – Spinach & Feta Stuffed Pork Loin Sliced & Topped with Garlic Cream Sauce...\$18

Our Chicken Pot Pie – Chunks of Chicken, Mushrooms, Onions, Corn, Peas, Herbed Cream Sauce, Puff Pastry Topping ...\$17

Pot Roast – Tender braised Pot Roast, Mashed Potato, Vegetable, Gravy ...\$17

Uncommon Pizza with Hand-Pulled Crust

Mostly Round 12" Pizza • Cauliflower Crust...\$4 • Sub Vegan Cheese...\$4 • Vegan Cheese /Gluten Free Combo...\$6
Added Vegetable...\$1 • Added Meat...\$2 • Extra Cheese...\$2 • Extra Vegan Cheese \$3

The All American – House Made Pizza Sauce, Mozzarella, Pepperoni Galore...\$15

Brooke's Favorite - House Made Pizza Sauce, Mozzarella, Parmesan, Pineapple, Pepperoni & Jalapeno...\$15

The Peanut Pie - Spicy Peanut Sauce, Mozzarella, Parmesan, Chunks of Chicken, Slivered Carrots, Red Onion...\$16

Asian Inspired - Traditional Crab Rangoon Filling, Mozzarella, Fresh Scallions...\$15

Chicken Bacon Ranch - Creamy Ranch Dressing, Crumbled Bacon, Chunks of Roasted Chicken, Mozzarella & Parmesan...\$16

The Farm Stand - House Made Pizza Sauce, Mozzarella, Parmesan, Button Mushrooms, Onions, Scallions, Blanched Broccoli, Snips of Green Beans, Spinach, Black Olives...\$15

Sweet Italian - House Made Pizza Sauce, Mozzarella, Parmesan, Button Mushrooms, Sweet Italian Sausage, Chopped Ham...\$16

The White - Creamy Parmesan Sauce, Mozzarella, Button Mushrooms, White Onion, Chunks of Roasted Chicken, Dollops of Goat Cheese...\$18

The Dip Pie - Creamy Spinach & Artichoke Dip Spread, Mozzarella, Parmesan...\$18

The Margherita Pizza - Fresh Mozzarella, Olive Oil, Garlic, Fresh Basil, Sliced Tomato...\$18

Southern Style - BBQ Sauce, Tender Chicken, Roasted Corn, Slivered Red Onion, Cheddar Jack Cheese Blend...\$18

Sabin's Plant Based - Cauliflower Crust, Vegan Cheese, Mushrooms, Peppers, Onions, Meatless Crumbles...\$19

Kids Options

Hot Dog & Fries...\$5 – Chicken Tenders & Fries...\$7 – Grilled Chicken & Mashed Potato...\$6

Pasta with Sauce...\$5 – Grilled Cheese & Fries...\$5

Ages 12 and Under Only Please

Please Keep Payment Transactions/Contact to One Per Table When Possible