



FAMILY STYLE MEALS

Baked Stuffed Haddock – Fresh Atlantic Haddock wrapped around crabmeat cracker crumb stuffing with choice of potato and vegetable of the day

For 2 ~ \$32 For 4-6 \$49

Maple Bourbon Bacon Pork Chops – Grilled & oven finished center cut pork chops topped with our own maple bacon bourbon jam with choice of potato and vegetable of the day

For 2 ~ \$30 For 4-6 \$46

Orange Chili Beef Lo Mein – Match stick carrots, mushrooms, onions, & garlic sauteed with thinly sliced beef tenderloin in an orange chili sauce tossed with thin noodles

For 2 ~ \$32 For 4-6 \$49

Torville Chicken – Pan sauteed chicken with roasted red & peppers, onions simmered in a cayenne tomato cream sauce and tossed with gemelli pasta. Garnished with fried torville strips & crumbled feta

For 2 ~ \$30 For 4-6 \$46

Bistro Shepard's Pie – Seasoned ground beef, farmhouse cheddar, parmesan cream butter sweet kernel corn, sour cream & chive whipped potatoes

For 2 ~ \$28 For 4-6 \$42

Down South – Slow roasted pulled pork, lightly BBQ sauced, house slaw, cornbread, mashed potato, gravy

For 2 ~ \$28 For 4-6 \$42

The Sub Tray – Six 6" meatball subs with house marinara, melted provolone & mozzarella. House fries

For 2 ~ \$26 For 4-6 \$40

The Burger Works – Six 1/4lb grilled burgers, American cheese, mustard, ketchup, relish. House fries.

For 4-6 \$39

The Burrito Box – Warm flour wrapped & oven baked season beef burritos with Monterey Jack cheddar. Served with lettuce chiffonade, house salsa, sour cream, house fried chips.

For 2 ~ \$26 For 4-6 \$40

Bourbon Turkey Tips – Grilled and pan finished bourbon turkey tips with sauteed onions and mushrooms over rice pilaf

For 2 ~ \$28 For 4-6 \$42

Smoked Brisket Mac N Cheese – Tender smoked brisket tossed with cavatappi pasta, simmered with parmesan cream sauce and finished with BBQ drizzle.

For 2 ~ \$32 For 4-6 \$49

Chicken Alfredo – Tender chicken simmered in a parmesan cream sauce & tossed with linguini.

For 2 ~ \$28 For 4-6 \$42

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

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

Spring Rolls – Fried Vegetable Spring Rolls With Sweet Chili Dipping Sauce...**\$8**

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

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**

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**

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

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

Grilled Reuben – Toasted Marble Rye, Swiss, 1000 Island, Corned Beef, Sauerkraut... **\$12**

Spicy Fried Chicken Sandwich – Battered & Fried Chicken, Toasted Bun, Cayenne Aioli, Fried Jalapenos, Farmhouse Cheddar, Lettuce, Tomato... **\$13**

The Ranchero – Beer Battered Chicken, Cheddar, Bacon, Ranch, Lettuce, Tomato, Bun... **\$14**

Entrees

Baked Scallops – Sea Scallops Baked in Butter with Crumb Topping, Potato, Vegetable...\$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, Potato, Vegetable...\$18

Blackened Salmon – Grilled & Blackened Salmon With A Hint of Lime Over Aztec Rice....\$21

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

Stuffed Pork Loin – Cranberry & Bacon Stuffed With Cranberry Port Cream Sauce...\$18

Steak House Sirloin – 12 oz. Chargrilled Sirloin Steak, Buttery Spice Rub, Caramelized Onions, Gorgonzola & Aged Balsamic Drizzle...\$18

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

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

Our Chicken Pot Pie – Chunks of Chicken, Mushrooms, Onions, Corn, Peas, Herbed Cream Sauce, Puff Pastry Topping ...\$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 – Pasta with Sauce...\$5 – Grilled Cheese & Fries...\$5

32 oz Cocktails

PLG PUNCH – OUR BLEND OF THREE JUICES AND THREE RUMS IS A CLASSIC! \$18.00

MARGARITA – HOUSE SOUR MIX, FRESH LIME, SPLASH OJ, TEQUILA, TRIPLE SEC. \$16.00

ADULT ARNIE – VODKA, FRESH BREWED ICED TEA, LEMONADE \$16.00

SUMMER SUNSHINE – PINK LEMONADE, PINEAPPLE & STOLI ORANGE VODKA. \$19.00

THE SNOWBALL– RUM, PINEAPPLE COCONUT JUICE \$16.00

BUTTER RUM COOLER – AMARETTO, PINEAPPLE JUICE. \$16.00

WATERMELON SOUR – SOUTHERN SUN WATERMELON VODKA, SOUR MIX, LIME JUICE, SPRITE. \$18.00

SUMMER SPRITS – WHITE WINE, SPARKLING WATER, LEMON-LIME, SIMPLE SYRUP. \$16.00

COSMO COOLER – KETEL 1, FRESH LIME, CRANBERRY \$18.00

CAPTAIN'S CARGO – CAPTAIN MORGAN, FRESH LIME, COKE, ICE. \$16.00

DRAUGHT 32 oz \$10.00

BUD LIGHT – UFO – SHED MOUNTAIN ALE – GNEISS SEASONAL – STELLA ARTOIS – FAT TIRE

CUSTOM FAMILY MEALS, LASAGNAS, QUICHE, BRUNCH ITEMS AVAILABLE WITH 24 HOUR NOTICE