

Family Dinners

The Burger Blue Plate

Six 4 oz. Burgers, Toasted Buns, American Cheese, Sides of Pickle, Ketchup, Mustard, Fries

For 4 to 6- \$36.00

Down South

Slow Roasted Pulled Pork, Lightly Tossed In BBQ Sauce, House Made Citrus Slaw, Cornbread, Garlic Whipped Potato With Gravy On The Side

For 2 - \$24.00

For 4 to 6- \$36.00

Chicken Alfredo

Pan Seared Chicken With A Creamy House Parmesan Sauce Tossed With Linguini

For 2 - \$25.00

For 4-6 \$39.00

Bourbon Turkey Tips

Pan Seared Bourbon Turkey Tips With Button Mushrooms & Spanish Onions Simmered In Sweet Bourbon Sauce Over Rice With House Vegetable

For 2 – 28.00

For 4-6 \$42.00

Enchiladas (Can Be Made Vegetarian)

Corn Tortillas Pan Seared And Wrapped Around Beef And Refried Bean Filling Topped With Green Chili Enchilada Sauce and Cheddar Jack Blend. With Sour Cream, House Salasa & Tortilla Chips

For 2 – 27.00

For 4-6 \$44.00

Add Guacamole For \$2.00 for 2 or \$7.00

Sabin's Chicken Pot Pie

Oven Roasted Fingerling Potatoes Folded Into Herbed Chicken Cream Sauce, Chunks Of Chicken, Hints of Mushroom, Onions, Corn, Peas, Puff Pastry Topping

For 2 - \$29.00 For 4-6 \$38.00

Baked Stuffed Haddock

Atlantic Haddock Wrapped With Crabmeat Cracker Crumb Stuffing With Herbed Cream Sauce Over Rice & Vegetable

For 2 – 32.00

For 4-6. \$48.00

Peanut Noodle Chicken

Matchstick Carrots, Red Onion, Mushrooms & Tender Chicken Breast Simmered In Spicy Peanut Sauce Tossed With Noodles With Mini Egg Roll Garnish

For 2 – 36.00

For 4-6 \$50.00

Pesto Chicken Lasagna

Layers of Lasagna Noodles, Cheese Blend, Pesto Sauce and Chunks of Roasted Chicken

For 4-6. \$32.00

Shepard's Pie

Seasoned Ground Beef, Parmesan Butter Sweet Kernel, Garlic Whipped Red Potato.

For 4-6. \$36.00

Brisket Mac N' Cheese

Creamy House Made Cheese Sauce Tossed With Smoked Brisket, Cavatappi Pasta, Red Onion, BBQ Sauce Drizzle

For 2 – 26.00.

For 4-6. \$39.00

Tuscan Chicken Ravioli

Cheese Ravioli & Grilled Chicken Simmered In Sundried Tomato Cream Sauce With Spinach & Parmesan Cheese.

For 2 – 30.00

For 4-6 \$49.00

Lobster Mac N' Cheese

A Customer Favorite. Fresh Lobster, Creamy Cheese Sauce, Cavatappi Pasta
For 2 ppl. \$44.00 For 6-8 Guests. \$75.00

Salads

House Garden Salad (Choice of Two Dressings)

For 2 - \$10.00 For 4-6. \$18.00

Caesar Salad

For 2 - \$10.00 For 4-6. \$18.00

Uncommon Pizza

12" Mostly Round Oven Baked Pizza

Brooke's Favorite – Hand Pulled Crust, House Made Pizza Sauce, Mozzarella, Parmesan, Pineapple, Pepperoni & Jalapeno - \$14.00

Sabin's Favorite - Hand Pulled Crust, Spicy Peanut Sauce Mozzarella, Parmesan, Chunks of Chicken, Slivered Carrots, Red Onion - \$16.00

Asian Inspired - Hand Pulled Crust, Traditional Crab Rangoon Filling, Mozzarella, Fresh Scallions - \$15.00

Chicken Bacon Ranch – Hand Pulled Crust, Creamy Ranch Dressing, Crumbled Bacon, Chunks of Roasted Chicken, Mozzarella & Parmesan - \$16.00

The Farm Stand – Hand Pulled Crust – House Made Pizza Sauce, Mozzarella, Parmesan, Button Mushrooms, Onions, Scallions, Blanched Broccoli, Snips of Green Beans, Spinach, Black Olives - \$15.00

Sweet Italian – Hand Pulled Crust – House Made Pizza Sauce, Mozzarella, Parmesan, Button Mushrooms, Sweet Italian Sausage, Chopped Ham - \$16.00

The White – Hand Pulled Crust – Creamy Parmesan Sauce, Mozzarella, Button Mushrooms, White Onion, Chunks of Roasted Chicken, Dollops of Goat Cheese- \$18.00

The Dip Pie – Hand Pulled Crust – Creamy Spinach & Artichoke Dip Spread, Mozzarella, Parmesan \$18.00

The Margherita Pizza – Hand Pulled Crust – Fresh Mozzarella, Olive Oil, Garlic, Fresh Basil, Sliced Tomato \$18.00

Southern Style – Hand Pulled Crust – BBQ Sauce, Tender Chicken, Roasted Corn, Slivered Red Onion, Cheddar Jack Cheese Blend \$18.00

Sandwiches

With Fries Or Chips

Plain Jane Burger – 8 oz. Burger With Cheese, Lettuce, Tomato, Pickle. \$12.00

Chicken Philly – Seasoned Chicken, Bell Peppers & Onions, Garlic Mayo. \$10.00

Ranchero Chicken – Beer Battered Chicken, Bacon, American, Ranch, Lettuce, Tomato, Bun \$11.00

Spicy Chicken Caesar Wrap – Cajun Spiced Chicken, Creamy Caesar, Romaine, Wrap. \$10.00

Reuben – Tender Corned Beef, Swiss Cheese, Deli Rye, 1000 Island. \$10.00

Fresh Maine Lobster Roll – Fresh Knuckle and Claw Lobster Meat, Lemon Aioli, Lettuce Chiffonade, Sliced Tomato, Traditional Toasted Bun. \$18.00

Things To Order Ahead... (24 hours notice)

Quiche

House Made Blend of Eggs, Cheese and Listed Filling

Bacon & Tomato - \$14.00 Swiss & Ham - \$14.00 Spinach & Swiss - \$14.00
Mushroom, Chive & Goat Cheese - \$15.00

Maple Brown Sugar Baked French Toast
Feeds 6. \$25.00

Lasagna

House Made Lasagna - Feeds 6-8 Guests

Chicken Pesto Lasagna \$29.00

Traditional Meat Sauce - \$27.00

Spinach, Cheese, & Tomato Sauce - \$28.00

32 oz Cocktails Or Draught Beer

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 & Stolli Orange Vodka. \$19.00

Mojito – Bacardi, Fresh Mint, Simple Syrup. \$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

Captains Cargo – Captain Morgan, Fresh Lime, Coke, Ice. \$16.00

Draught 32 oz \$10.00

Bud Light – Geary's IPA – UFO White – Gneiss – Fat Tire – Atlantic Coal Porter

All Items Are Subject To Market Availability

Need A Special Dinner Prepared For Pick Up – 48 Hours Notice For Grab and Go Catered Dinners Up To 10 ppl
Menu Customized To Your Wishes.