

APPETIZERS

French Fries	Fresh cut russet potatoes, double fried, and crispy	V 5
Pretzel Nugs	Fresh baked served with cheese sauce and honey mustard	D *vegan without sauce 10
Mac Bites	Breaded and fried balls of mac and cheese served in a pool of cheese sauce	D 10.75
Onion Rings	Fresh cut & fried rings served with zesty sauce	S *vegan without sauce 11.75
Dilly Spears	Hand Breaded and fried dill spears, served with homemade ranch dressing	S 11
Rogies	3 homemade potato & cheddar pierogies sauteed onions, with sour cream	D 11.25
Mozzy Sticks	Breaded, deep fried mozzarella cheese logs served with homemade marinara	D 11.50
App Sampler	2 Mozzarella sticks, 2 chicken fingers, 2 Fried pickles, 3 Mac Bites, & sauces (no substitutions please)	D,S 16.75

BREKKIE

Check out our Brunch Specials Every Saturday
Toast Options: honey oat (S), multi-grain, un-real rye, white

2 Eggs and Toast	Eggs cooked to your liking with your choice of toast	D,S 6.50
Breakfast Sammy	Scrambled eggs, cheese, & your choice of bacon, sausage, or veggies	D,S 8.00
“222”	2 eggs, 2 pancakes or French toast, & 2 bacon or sausage	D,S 11.75
Pancakes or French Toast	Short Stack (2) D,S 9.00 Full Stack (3) D,S 10.50 *FT can be made dairy free *add ins: apples, blueberries, chocolate chips, walnuts \$.50/Pancake or FT	

FOR THE GF KIDDOS

2 chicken fingers & fries	8.50	1 Pancake or French Toast	D,S 5.50
Burger & Fries	6	Pasta with butter, cheese sauce or marinara	D 6.75

SOUPS/SALADS/QUICHE

Balsamic Vinaigrette, Lemon Mustard Vinaigrette, Greek Vinaigrette, Ranch S, Creamy Pepper D,S, blue cheese D,S			
Quiche (by the slice)	Spinach Feta or Weekly special flavor	D 4.75	
Combo (choose 2)	cup of soup, greens, quiche slice, 1/2 sandwich (turkey, BLT, Grilled Cheese)	D 9.50	
Grilled and Chilled	Mixed greens topped with grilled chicken breast, cukes, tomatoes, peppers, onions, carrots, bacon and croutons	15	
Buffalo	Mixed greens with chicken fingers, tomatoes, red onions, cheddar & mozzarella with spicy ranch	D, S 15	
Harvest	Mixed greens, topped with grilled chicken, butternut squash, goat cheese, apples, craisins, & pecans, served with balsamic vinaigrette	D 18	

BEER, WINE,

Barefoot Wine	6	Strongbow Hard Cider	6.75
(Ask your server for wine flavors)			

HARD CIDER

Green’s Amber Ale	7	Mimosa	7	Blackbird Hard Cider	7
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Beverages * free refills

Pepsi, Diet Pepsi, Root Beer, Dr. Pepper, Sierra Mist, Lipton Raspberry Tea *	4	Steamworks Fresh Roasted Coffee *	4.50
Lemonade or Unsweetened Iced Tea *	4	Chamomile or Earl Grey Tea or Hot Cocoa	4
Milk or Chocolate Milk	3.50	Black or Decaf Hot Tea *	4
Orange Juice	5.75	Apple Juice	3.50

Visit our baked goods case for dessert to eat in or to take home

SANDWICHES

All sandwiches/paninis available in a wrap or homemade bread or rolls
& come with a pickle & your choice of house made chips, sauteed vegetables, or mixed greens
Fresh cut fries, side of mac & cheese, or a cup of soup substituted for an additional \$2
All grilled bread prepared using soy on the griddle

License to Grill	Grilled bread with your choice of cheese D 11 (Add on Albacore tuna salad or bacon & tomato for \$2)
Vermonter Panini	Turkey, cheddar, pickled red onions, apples, and Dijon mustard D 14
Goin' Clubbin'	Turkey Club with lettuce, tomato, bacon, and mayo on 3 slices of toast S 15
Reubenator	Corned Beef, sauerkraut, Swiss & 1000 Island on rye D,S (sub turkey for corned beef) 15.50
Sub	Grilled chicken breast, chicken fingers, turkey, chicken parmesan or tuna on a sub roll with your choice of condiments, cheese and toppings D,S 16
Chicken Thea	Grilled chicken topped with arugula, goat cheese, pickled red onions, & sun dried tomato mayo D,S 17
Cluck Norris	Buttermilk marinated, hand dredged in flour & fried, topped with lettuce, tomato, on-

BURGERS

Pat's Classic	Hand-formed burger grilled with your choice of cheese & toppings D 14
Cowboy	Onion Ring, bacon, BBQ sauce and cheddar cheese D 16
Fried Pickle	Swiss, fried pickles, ranch D,S 16.75
We Be Jammin'	Tomato onion jam with goat cheese and balsamic glaze D 17

PIZZA 16

Choose Your Sauce (1)	Choose Your Cheese (1)	Choose Your Toppings (1)
Red	Mozzarella	Pepperoni Spinach Red peppers
Olive oil and Garlic	Feta	Chicken Onion Mushroom
	DF Mozzarella	Tomato Broccoli Bacon
		Black Olives additional toppings are \$1/ea

ENTREES

*Starred entrees come with your choice of a side salad or cup of soup

Chicken Fingers	Fresh cut and hand breaded, served with fries, blue cheese, hot sauce, carrot & celery sticks D,S 16.50 *dairy free without the blue cheese
Kaylee Platter	Mashed potatoes topped with fried chicken bites, sauteed corn, red peppers, cheddar, and gravy D 16.50 *dairy free with rice or fries
Lo Mein *	Stir fried vegetable tossed with house made noodles in a sesame, ginger sauce 18 (add chicken for \$3.50)
Manicotti *	Baked fresh homemade pasta tubes filled with ricotta, topped with marinara & mozz D 19
It's Easy Being Cheesy *	Pasta tossed in homemade sharp cheddar cheese sauce or creamy Alfredo sauce D 19 (add broccoli or bacon for \$1.25 each, BBQ pulled pork for \$2.50, or chicken for \$3.50)
Ground Control to Major Tim *	Meatloaf with mashed potatoes, gravy and sauteed vegetables D 20 *dairy free with rice or fries

FRIDAYS

Fish Sammy	Battered Haddock, tartar, lettuce, & tomato, on a roll, with chips or slaw D,S 13.50
Fish Fry	Battered or Breaded Haddock, fries, slaw, tartar, & roll (sub slaw with greens or soup) D,S 19 D-dairy, S-soy, V-vegan

Ask your server about making these items dairy and/or soy free & if you have a food allergy, please notify us
Allergy warning: Menu items may come into contact with eggs, tree nuts, peanuts, seafood, soy, shellfish, & dairy