

# DINNER

## SOUPS

- SOUP DU JOUR** ..... 9.50  
**FRENCH ONION SOUP** ..... 13.50  
*Rich Meat Broth, Sweet Onions, Toasted Baguette & Gruyere Cheese*

## SALADS

- MR SMITH'S SALAD** ..... 11.50  
*Chopped Iceberg Lettuce, Tomato, Cucumber Olive Oil & Red Wine Vinegar*  
**ROQUEFORT-WALNUT SALAD** ..... 14.00  
*Boston Lettuce, Endive, Roquefort Cheese Toasted Walnuts, A Sherry Walnut Vinaigrette*  
**BABY SPINACH SALAD** ..... 14.50  
*Berkshire Pork Belly Croutons, Shaved Radish Sherry-Cider Vinaigrette*  
**ARUGULA SALAD** ..... 14.00  
*Roasted Beets, Montrachet Goat Cheese Red Wine Vinaigrette*  
**ROWDY CHOPPED SALAD** ..... 14.00  
*Iceberg Lettuce, Asparagus, Fava Beans, Snap Peas Baby Carrots, Radish, Creamy Saffron Vinaigrette*  
**CHILLED CALAMARI SALAD** ..... 15.00  
*Pea Shoots, Snap Peas, Preserved Lemon*

## APPETIZERS

- ESCARGOT** ..... 13.00  
*Butter, Garlic, Pernod & Toasted Baguette*  
**STEAMED ARTICHOKE** ..... 13.00  
*With Lemon Aioli*  
**STEAMED PEI MUSSELS** ..... 13.50  
*Prince Edward Island Mussels Steamed in White Wine Shallots, Garlic & A Touch of Cream*  
**CLAMS CASINO** ..... 14.00  
*Local Littleneck Clams, Bacon, Red Peppers Garlic, Shallots & Butter*

## ENTREES

- SEA SCALLOPS** ..... 30.00  
*Charred Spring Onions, Smoked Almond Romesco*  
**GRILLED STEAK SALAD** \* ..... 28.00  
*Grilled Hanger Steak, Baby Spinach, Mushrooms Roasted Red Onions, Poached Egg With a Balsamic Vinaigrette*  
**COD** ..... 27.00  
*Fava Beans, Peas, Baby Carrots, Red Pepper Tapenade*  
**SPRING LAMB STEW** ..... 27.00  
*Green Olive Cous-Cous, Mint Gremolata*  
**ALL NATURAL CHICKEN** ..... 25.00  
*Fregola Verde, Asparagus, Roasted Shallots*  
**SALMON\*** ..... 28.00  
*Grilled Asparagus, Wild Ramp Vinaigrette*  
**MARKET CATCH** ..... MP  
*Roasted Beets, Lentil, Frisee, Sherry Vinegar*  
**BUTTERNUT SQUASH LASAGNA** ..... 21.00  
*Creamed Spinach, Sundried Tomato Vinaigrette Crispy Leeks*

## CLASSICS

- FISH AND CHIPS**..... 23.00  
*Cod Fillet in Guinness Stout Batter with House-made Tartar Sauce & Hand-Cut French Fries*  
**MOULES FRITES** ..... 22.00  
*Prince Edward Island Mussels Steamed in White Wine Shallots, Garlic, Touch of Cream & Hand-Cut French Fries*  
**MEATLOAF**..... 21.00  
*Served with Baby Carrots, Pearl Onions Mashed Potatoes & Gravy*

### STEAK FRITES\*

*Source Verified NY Strip Steak with Roasted Marrow Bone, Shallot Butter & Hand-cut French Fries*  
 32.00

### ROWDY BURGER\*

*Niman Ranch Certified Black Angus, All Natural*  
 16.50

### TURKEY BURGER

*American, Swiss, Cheddar Or Blue Cheese Lettuce, Tomato, Onion or Fried Onion Served with Hand-Cut French Fries & A Pickle*  
 Add Bacon 1.50

### ROWDY FISH BURGER

*Toasted Brioche Roll, Sriracha Aioli, Kimchi Slaw Served with Gaufrette Potatoes*  
 19.00

**We use produce and seafood from local farmers and fishermen when possible.**

*We will add an 18% gratuity to parties of 8 or more.*

*\*This menu item can be cooked to your liking. Consuming raw or undercooked meats, fish and shellfish may increase your chance of food-borne illness, especially if you have certain medical conditions.*