

LUNCH

SOUPS

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

SALADS & APPETIZERS

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

TUNA TARTARE 15.50
Avocado Mousse, Local Radishes, Micro Basil Plantain Chips

ARUGULA SALAD 14.00
Roasted Beets, Montrachet Goat Cheese Red Wine Vinaigrette

ROWDY CHOPPED SALAD 14.00
Local Corn, Cucumbers, Green Beans Tomatoes, Radish, Fresh Basil Vinaigrette

LOCAL TOMATO GOODNESS 15.00
Thick Sliced Balsam Farms Tomatoes, Basil Pesto Micro Arugula

FALAFEL 15.00
Greek Salad, Hummus, Tahini, Pita

ESCARGOT 13.00
Butter, Garlic, Pernod & Toasted Baguette

CLAMS CASINO 14.00
Local Littleneck Clams, Bacon, Red Peppers Garlic, Shallots & Butter

STEAMED PEI MUSSELS 13.50
Prince Edward Island Mussels Steamed in White Wine Shallots, Garlic & A Touch of Cream

ROWDY BURGER*

Niman Ranch Certified Black Angus, All Natural
 16.50

TURKEY BURGER

16.50
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

SANDWICHES & SUCH

CROQUES MONSIEUR 17.00
Smoked Ham, Melted Gruyere Cheese, Country Sourdough Bread & Mixed Greens
MADAME Topped with a Fried Egg +1.50

BEER BRAISED CHICKEN SANDWICH .. 16.00
Pulled Chicken tossed in Pale Ale BBQ Sauce, Pickled Red Onion, Arugula, Garlic Mayonnaise, on a Brioche Bun. Served with House-made Gaufrette Potato Chips

BLT 15.00
Local Tomato, Applewood Smoked Bacon, Boston Lettuce Mayonnaise on Toasted Pain de Mie. Served with Hand-cut French Fries

GRILLED CHICKEN SALAD 16.00
Grilled Chicken Breast, Romaine Lettuce, Diced Carrots Toasted Peanuts, Crispy Wontons & a Peanut Dressing

FRIED ROCK SHRIMP SANDWICH 17.00
Fried Rock Shrimp on a Potato Bun (with Tartar Sauce) Served with Hand-cut French Fries, Coleslaw

LOBSTER ROLL 27.00
Lobster Meat Warmed with Butter & Thyme on a Potato Bun. Served with House-made Gaufrette Potato Chips (not lobster salad - just lobster, no filler, no mayonnaise)

GRILLED STEAK SALAD * 28.00
Grilled Hanger Steak, Baby Spinach, Mushrooms Roasted Red Onions, Poached Egg With a Balsamic Vinaigrette

CHILI - VEGETARIAN OR BEEF 18.00
Cheddar Cheese, Chopped Red Onion, Sour Cream Served with House-Made Cornbread

BUTTERNUT SQUASH LASAGNA 19.00
Creamed Spinach, Sundried Tomato Vinaigrette Crispy Leeks

MOULES FRITES 22.00
Prince Edward Island Mussels Steamed in White Wine Shallots, Garlic, Touch of Cream & Hand-Cut French Fries

FISH AND CHIPS 23.00
Cod Fillet in Guinness Stout Batter with House-made Tartar Sauce & Hand-Cut French Fries

All the food we serve at Rowdy Hall is prepared daily in our kitchen. 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.*