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

TUSCAN KALE SALAD *13.50*
Farro, Toasted Almonds, Warm Cranberry Vinaigrette

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

ROWDY CHOPPED SALAD *14.00*
Roasted Butternut Squash, Napa Cabbage, Toasted Walnuts, Pomegranate Seeds, Honey-Cider Vinaigrette

SPINACH SALAD *15.00*
Crispy Chicken Livers, Warm Bacon Vinaigrette

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*
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*

FRIED CHICKEN SANDWICH *16.00*
Buttermilk Fried Chicken, Roasted Tomato, Herb Aioli, Butter Lettuce on a Brioche Roll
Served with Napa Cabbage & Butternut Squash Slaw

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

CUBAN SANDWICH *17.00*
Slow Roasted Pork, Ham, Swiss Cheese, Pickles, Mustard
Served with House-made Gaufrette Potato Chips

SHORT RIB SANDWICH *18.00*
Braised Beef Short Rib, Onion Jam, Horseradish Sauce on Onion Focaccia.
Served with Napa Cabbage & Apple Slaw

SHRIMP PO BOY SALAD *18.00*
Fried Rock Shrimp, Shredded Lettuce, Tomatoes Avocado, Red Onion, Croutons, Remoulade Dressing

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.*