APPETIZERS

DUCK FAT FRIES
truffle aioli, sea salt, parmigiano-reggiano $8

PRETZEL BITES
soft bavarian style pretzel, two hearted pub cheese & stone ground mustard $9

DOUBLE FRIED WINGS
bbq, buffalo, general tso, sweet thai chili glaze $11

THE LEADERBOARD
chef's selection of artisanal meats & cheeses $18

THE CUT
kettle chips & signature dip $8

SALADS half $8 / full $12

PANZANELLA
heirloom tomato, bush beans, pickled onion, fresh herbs, fingerling potatoes & grilled croutons

HEIRLOOM CAPRESE
marinated heirloom tomatoes, hand pulled mozzarella, aged balsamic, fresh basil

GRILLED CAESAR
char-grilled romaine hearts, parmigiano-reggiano, black pepper, hand pulled croutons & dressing

HOUSE
local lettuces, carrot, onion, cucumber, tomato

SALAD ADD-ONS blackened / grilled
chicken $6, salmon $15, shrimp $4pp

SOUPS cup $5 / bowl $8

CLAM CHOWDER cherry stone clams, smoky bacon, sweet onion & cream

SOUP DU JOUR creative, seasonal chef inspired flavors & ingredients

HANDHELDS choice of side - gluten free & vegan bun available upon request

1909 SMASH BURGER
grass fed beef, brioche bun, vermont white cheddar, lettuce, tomato, onion & pickle $14
make it tavern style with arugula, gruyere, charred onion & garlic aioli +$3

PATTY MELT
grass fed local beef, boars head swiss, caramelized onions & garlic aioli served on marble rye $12

CRISPY CHICKEN
buttermilk fried chicken, sriracha bourbon sauce, lettuce, tomato, pickle, brioche bun $14

KCC CLUB
features boars head deli meats & cheeses $12

TUNA SALAD CROISSANT
house-made albacore tuna salad, bib lettuce & heirloom tomato on a buttery croissant $11

CHICKEN CAESAR WRAP
grilled free-range chicken, romaine lettuce, parmigiano-reggiano, housemade dressing $10

BEYOND BURGER
plant based patty, lettuce, tomato, onion, brioche bun $15

SIDES
apple sauce $4, cottage cheese $4, fresh fruit $4, french fries $5, toast $3, breakfast sausage $5
grilled broccolini $7, grilled asparagus $7, brussels sprouts $7, bacon $5, breakfast potatoes $3

ENTREES

CHICKEN MILANESE
arugula-truffle salad, garlic aioli $18

CHEF'S CHOICE GRILLED PIZZA
seasonal chef inspired flavors & ingredients MP

SEASONAL PASTA
seasonal chef inspired flavors & ingredients MP

BRUNCH ENTREES

BUILD YOUR OWN OMELETTE (UP TO 3 OPTIONS)
boars-head bacon, boars-head cheese, boars-head ham, peppers, onions, heirloom tomatoes, mushrooms, hot peppers, served with choice of toast and breakfast potatoes $12

CHICKEN & WAFFLES
crispy fried all-white meat chicken, belgian waffle, local organic syrup and black pepper gravy $14

EGGS BENEDICT
choice of grilled salmon, boars-head bacon or avocado on a toasted english muffin with poached egg and house made hollandaise. served with breakfast potatoes $12

CLASSIC BREAKFAST
two eggs, choice of breakfast sausage, boars-head bacon or grilled salmon, serve with breakfast potatoes, choice of toast $12

Executive Chef: Michael Mangano - Sous Chef: Tyler Godfrey - Pastry Chef: Kasey Konkol

BEER

Bell's Light Hearted Lo-Cal IPA 3.7%
Bell's Oberon Wheat Ale 5.8%
Bell's Official Hazy IPA 6.4%
Bell's Two Hearted IPA 7%
Bell's Whites Lake 6%
Heineken 0.0 Non-Alcoholic .05%
Bud Light Lager 4.2%
Bud Light Lime Lager 4.2%
Coors Light Lager 4.2%
Corona Extra Lager 4.6%
Corona Premier Lager 4.6%
Guinness Nitro Stout 4.2%
Michelob Ultra Lager 4.2%
Miller Lite Lager 4.2%
Pabst Blue Ribbon Lager 4.7%
Stella Artois Lager 5%
White Claw Black Cherry Spiked Seltzer 5%
White Claw Mango Spiked Seltzer 5%

WINE BY THE GLASS

WHITE

Cambria Chardonnay	*10*
La Crema Chardonnay	*13*
Marimar La Masia Chardonnay	*20*
Sycamore Lane Chardonnay	*7*
William Hill Chardonnay	*7*
L'Armangia Moscato d'Asti	*10*
Sycamore Lane Pinot Grigio	*7*
Willakenzie Pinot Gris	*13*
Villa Locatelli Pinot Grigio	*10*
La Marca Prosecco	*10*
J. Lohr Riesling	*7*
Shallow Seas Rose	*7*
Sycamore Lane White Zin	*7*
Haymaker Sauvignon Blanc	*7*
Kim Crawford Savignon Blanc	*10*
Whitehaven Sauvignon Blanc	*13*
Mezza Mezzacorona Brut	*7*
Mumm Prestige Brut	*13*
Conundrum White Blend	*7*
Quinta do Noval White Port	*7*

RED

Justin Cabernet Sauvignon	*13*
Aviary Cabernet Sauvignon	*10*
Bonanza Cabernet Sauvignon	*10*
Stag's Leap Cabernet Sauvignon	*26*
Sycamore Lane Caberent Sauvignon	*7*
Chateau Famaey Malbec	*10*
Georges Vogoroux Malbec	*7*
Sycamore Lane Merlot	*7*
Diora Pinot Noir	*13*
Slander Pinot Noir	*25*
Sycamore Lane Pinot Noir	*7*
Taylor Fladgate Tawny Port	*7*
Taylor Fladgate Ruby Port	*7*
Purple Paradise Red Blend	*10*
Don Ramon Red Blend	*7*
Gundlach Bundachu Red Blend	*10*
Tiziano Chianti	*10*
Girard Petite Sirah	*19*
St. Hallett Shiraz	*10*
Campo Viejo Tempranillo	*7*
Seghesio Zinfandel	*10*

COCKTAILS

Citrus Cooler $7
Titos Vodka, Triple Sec, Soda, Sour Mix
Grapefruit Ricky $9
Tito's Vodka, St. Germain Elderflower, Grapefruit Juice, Soda Water
Club Punch $7
Captain Morgan Black Rum, Cruzan Coconut Rum, Pineapple Juice, Ginger Ale, Grenadine
KCC Barrel Aged Series $12
Journeyman Manhattan
Grand 75 $12
Grand Marnier, Champagne, Lemon Juice, Simple Syrup
Berry Sparkler $7
Effen Raspberry Vodka, Cranberry Juice, Champagne, Lime Juice, Simple Syrup

MARTINIS

Vesper $15
Botanist Gin, Ketel One Vodka, Lillet Blanc, Lemon Twist
French $12
Grey Goose la Vanille Vodka, Chambord, Pineapple Juice
Cucumber $10
Knickerboker Gin, Cointreau, Lemon Juice, Simple Syrup, Cucumbers