

TO-GO

SMALL PLATES

HANDCUT FRENCH FRIES | 7

SERVED WITH TARRAGON KETCHUP AND SCRATCH BURGER SAUCE
WHEAT FREE

CARROTS AND BEETS | 14

SALT-ROASTED CARROTS AND GOLDEN BEETS WITH CHEVRE, DRIZZLED WITH HOT HONEY
GLUTEN FREE | DAIRY FREE UPON REQUEST

PULLED PORK | 13

SLOW-ROASTED PORK SHOULDER WITH MUSTARD GREENS, TOPPED WITH SWEET AND SPICY PINEAPPLE
BBQ SAUCE AND PICKLED RED ONIONS
GLUTEN AND DAIRY FREE

PORK BELLY SKEWERS | 14

SEARED APPLE CIDER-BRAISED PORK BELLY SERVED WITH CHILI CRISP & NAPA CABBAGE SLAW
DAIRY FREE

TAVERN SLIDERS | 14

TWO SMASHED LAMB AND BEEF PATTIES WITH BURGER SAUCE, SHARP WHITE CHEDDAR, HOUSE PICKLES,
AND AN ARUGULA SALAD SIDE
(ADD AN EXTRA SLIDER FOR \$5)

SOUPS AND SALADS

MUSHROOM CASHEW SOUP | SMALL 12 | LARGE 20

OYSTER MUSHROOMS IN A VEGETABLE, MISO, AND CASHEW BROTH WITH FARRO, SPINACH, THYME,
GARLIC, GINGER, AND LEMON
VEGAN/VEGETARIAN

THE ADMIRAL'S CHOWDER | SMALL 12 | LARGE 20

NEW ENGLAND WHITE CHOWDER WITH LARDONS, ONION, CELERY, POTATO, AND A GENEROUS
PORTION OF CLAMS IN AND OUT OF SHELLS
GLUTEN FREE

ADMIRALTY GREENS | 16

ARUGULA SALAD WITH PICKLED FENNEL AND RADISH, LARDONS, SOFT BOILED EGG, SUNFLOWER SEEDS,
SOFT BREAD CROUTONS AND HOUSE VINAIGRETTE
VEGAN/VEGETARIAN OR GLUTEN FREE ON REQUEST

CAESAR | HALF 10 | WHOLE 14

ROMAINE LETTUCE, TRADITIONAL DRESSING, TOASTED BREAD CRUMBS, PARMESAN FRICO
GLUTEN FREE ON REQUEST

SIDE SALAD | 7

VINAIGRETTE-DRESSED ARUGULA, CHEVRE, CRISPY SHALLOTS
DAIRY FREE/VEGAN OR GLUTEN FREE ON REQUEST

MAINS

FISH AND CHIPS | 22

BEER BATTERED ROCK FISH AND FRENCH FRIES WITH TARRAGON KETCHUP AND TARTAR
(ADD AN EXTRA PIECE FOR \$5)
(SUB SIDE SALAD FOR FRENCH FRIES \$2)

PORTOBELLO MUSHROOM STEAK | 26

HERB MARINATED AND HONEY GLAZED PORTOBELLO, SERVED WITH SWEET POTATO HASH, RED ONION,
BASIL PESTO, AND BROCCOLINI TOPPED WITH CASHEW CREAM SAUCE
VEGAN/DAIRY FREE, GLUTEN FREE