



APPETIZERS

Hand Battered Chicken Tenders served with Doug's famous '22' sauce \$8

Chips & Queso warm thin tortillas, house made salsa, guacamole, & the BEST queso you've ever eaten! \$6

The "Drop Kick" giant, we mean GIANT soft pretzel served with Flutie's killer queso and whole grain mustard \$9

Southside Nachos crispy nachos topped with seasoned beef, peppers, onions, queso, & refried beans \$9

Chicken Fried Bacon extra crunchy bacon, breaded and fried with a sweet onion & sriracha dip \$8

WINGS BY THE POUND

The Buffalo house made Buffalo sauce | serious blue ranch dip

The BBQ smoked & fried crispy | Carolina style BBQ

The Angry Italian toasted garlic | pecorino romano | hot cherry peppers



N.E Clam Chowder \$5 • Soup du Jour \$4

House Chopped Salad iceberg, tomato, onion, cucumber, bacon, cheddar, pretzel croutons, choice of dressing **\$6**

Flutie's Caesar romaine, garlicky pretzel croutons, pecorino romano, house made Caesar dressing \$7

add grilled or crispy chicken \$2 • add grilled or crispy shrimp \$3

Fire Grilled Cobb* chopped romaine, fire grilled chicken, marinated tomatoes, blue cheese, hard or soft cooked egg, onions, fire roasted peppers, & bacon \$9

Arugula & Baby Kale fresh lemon, marinated tomatoes, roasted garlic, shaved onion, cherry peppers, olives, & toasted almonds \$8

salad dressings • Caesar • Italian • Spicy Ranch• Creamy Blue Cheese • House made Ranch

PIZZA

3 Cheese \$12 • Pepperoni \$14

Bacon Cheeseburger applewood smoked bacon, ground burger, American cheese, ketchup, mustard, lettuce, onions, pickles \$14

BURGERS*

The OG American & Vermont cheddar cheese, shredded iceberg, shaved onions, mayo \$10

2:1 2 parts burger, 1 part bacon, aged Vermont cheddar cheese, shredded iceberg, shaved onions, mayo \$11

Barn Burner a fried egg, bacon, grilled onions, cheese sauce \$11



SANDWICHES

Steak* fire grilled ribeye, caramelized onions, oven roasted tomatoes, & roasted garlic mayo on a braided sesame roll \$13

Fish hand battered or grilled, tangy slaw, sliced tomato, & house made tartar sauce on a toasted bun \$13

Chicken thin, marinated & fire grilled. Topped with arugula, shaved onion, lemon, & applewood smoked bacon on fire grilled flatbread \$10

Reuben grilled corned beef, loaded with gooey melted swiss, topped with sauerkraut, & Thousand Island dressing on griddled marble rye \$9

The Center Vermont cheddar & applewood smoke bacon \$10

The QB Sneak cream cheese, crunchy fried jalapenos, Vermont cheddar \$10

The Hail Mary this behemoth is thinly sliced beef, fire grilled ham, applewood smoked bacon, swiss & American cheeses, avocado, tomato, iceberg, & tangy slaw. So big it needed 3 slices of bread. Don't be scared!! \$15

The Longest "foot" a ½ lb all beef hot dog on a braided sesame roll, fried potatoes, grilled peppers & onions, and mustard \$9

ENTREES

The "22"* 22oz fire grilled bone-in ribeye \$40

Simple Grilled Fish locally sourced and sustainable. \$15 Ask your server for today's selection

Fish & Chips hand battered, house made tartar sauce, malt vinegar, & lemon \$16

Garlic Smoked Chicken ½ chicken marinated and smoked, then pan roasted until crispy and rubbed with roasted garlic and lemon \$16

Big Shrimp 6 jumbo shrimp, you choose 'em - grilled, blackened, or fried \$19

SIDES

- Fries \$4
- Sweet Fries \$5
- Mashed Potatoes \$4

- Onion Rings \$6
 Sautéed Veggies \$4
 House Slaw \$2

DESSERTS

Warm Skillet Cookie vanilla ice cream, hot fudge, whipped cream \$6

Hot Fudge Brownie Sundae \$7

Today's Cheesecake \$8

please ask your server for today's selection

Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.