



Please order **AT THE BAR** or from your table's QR code

****All to-go food items +\$1 each****

Our kitchen is **VERY SMALL**. Items come out as they are ready, not always all together. Thank you for your patience and understanding!

(GF) = Items can be made gluten free if requested

All items are vegetarian
(V) = Items can be made vegan if requested

Appetizers, Salads and Bowls

- A Snack** **\$3**
Goldfish or Chex mix!
- Tomato Basil Soup (V, GF)** **\$6**
House-made, served with crackers.
- Greek Salad (V, GF)** **\$12**
Mixed greens, cucumbers, red onion, tomatoes, Kalamata olives, and feta, tossed in our Greek dressing.
- Spring Salad (V, GF)** **\$12**
Mixed greens, diced apples, gorgonzola, and candied pecans, tossed in our champagne vinaigrette dressing.
- The Taco Salad (V)** **\$13**
Black pepper infused greens, black beans, mexican cheeses, bell peppers, onion, tomatoes, tortilla chippers, topped with vegetarian chorizo and our house-made crema.
- The Summer Salad (GF)** **\$12**
Mixed greens, avocado, black beans, bell peppers, cherry tomatoes, cotija cheese, served with spicy pineapple-mango-chipotle dressing. (dressing contains honey but is dairy-free)
- Harmony Bowl (V, GF)** **\$13**
Quinoa, mixed greens, chickpeas, cucumbers, bell peppers, red onion, avocado topped with pumpkin seeds, dried cranberries, and our tahini dressing.
- Blue Hen Bowl (GF)** **\$13**
Quinoa, mixed greens, chickpeas, cucumber, red onion, tomatoes, blueberries topped with crumbled feta, candied pecans, and blueberry-balsamic vinaigrette.

- Tomato Mozzarella Caprese (GF)** **\$10**
Vine-ripened tomatoes, basil, fresh mozzarella, EVOO, balsamic glaze.
- Tzatziki and Hummus (GF)** **\$13**
Hummus drizzled with olive oil, tzatziki, stuffed grape leaves, fresh sliced veggies, and warm pita and kalamata olives.
- Cheese Plate (GF)** **\$13**
A selection of three cheeses, artisanal crackers, fresh fruit, hot pepper jam, mustard and candied pecans.
- Bavarian Pretzels** **\$14**
Five lightly salted pretzel sticks served with cheese sauce and hot honey mustard using local Ft. Casimir honey.
- Nachos (GF)** **\$13**
Corn tortilla chips, Mexican melting cheeses, black beans, salsa, house-made lime crema, cotija, and pickled jalapenos.
Add avocado +\$2
Add pulled pork +\$3
Add chorizo +\$3
- Spicy 4-cheese Mac**** **\$14**
Cavatappi noodles in a spicy chipotle four cheese sauce, vegetarian chorizo topped with toasted breadcrumbs. Yum Yum!
**item is baked and requires a longer cook time

Desserts - \$7

Classic Carrot Cake

Pistachio Ricotta Cake
served with Luxardo cherries

Chocolate Lava Cake
topped with ice cream and caramel!

All sandwiches are served with kettle chips. Add a 4oz tomato soup dunker for \$1.
SIDE SUBS +\$2: Tomato soup or fruit or side salad

- Classic Grilled Cheese (V)** **\$12**
A blend of cheddar and swiss served on crisp Le Bus sourdough.
Like it spicy? Add pickled jalapenos!
- The Burger (V)** **\$13**
An Impossible burger patty, served on a brioche bun with a parmesan crisp, red onion, mixed greens and black pepper aioli.
- Pulled-Oat "Pork" Sandwich (V)** **\$13**
Pulled oat pork, house-made slaw infused with habanero, mango, and cilantro topped with red onion, Sweet Baby Rays bbq sauce and vegan mayo served on vegan brioche.
- The Bru-Burger (V)** **\$14**
An Impossible burger patty topped with cheddar, served on a brioche bun with onion, ketchup, black pepper aioli, pickles, mango-habanero slaw, parm whispers...shh.
- Merc Melt (V)** **\$13**
Vegetarian pastrami, Swiss cheese, kraut, and house-made Russian dressing served on crisp Le Bus sourdough.
- The Gyro** **\$13**
Thin-sliced vegetarian gyro meat, tzatziki, cucumbers, feta, tomatoes, red onion, mixed greens, wrapped in pita.

***** Check up at the bar for weekly specials*****



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Drinking Hour:
Wed-Fri 3pm-6pm
Small bites and drink
specials!

COCKTAILS

Espresso Martini	\$12
Espresso, vanilla vodka, Kahlua, served up.	
The Old Fashioned	\$12
Bourbon, simple syrup, Angostura bitters, and a Luxardo cherry served over a big cube.	
Our Corpse Reviver #2	\$12
Gin, Italicus bergamot liqueur, orange liqueur, lemon, absinthe, served up.	
Merc-urita	\$12
Blanco Tequila, passionfruit, habanero infused simple, fresh lime juice, orange liqueur, chili lime salted rim.	
Bloom-berry Margarita	\$12
Blanco Tequila, Elderflower liqueur, blueberry, fresh lime juice, orange liqueur, sugar rim.	
Hummingbird Sour	\$12
Aged rum, lemon, lime, Angostura bitters, orgeat, served over a big cube.	
The Paper Plane	\$12
Bourbon, Aperol, Amaro Nonino, lemon. A refreshing drink for the patio!	
The French 75	\$12
Gin, lemon, simple, topped with prosecco!	
White Peach Sangria	\$11
Crisp white wine, brandy, peach puree, fresh juices, sparkling water, heaven in a glass! A true patio pounder!	
The Classic Sour	\$12
Choose your spirit! Whiskey, Amaretto, Gin or New York (Gin sour topped w/a dry red wine)	
The Paloma	\$10
Blanco tequila, fresh lime, grapefruit, topped with club soda.	
Mimosa	\$9
Orange, Pineapple, Cranberry, or Grapefruit!	
Bloody Mary	\$9
House-made mix with a chili lime salt rim.	

WINE

Glass/Bottle	\$9/\$30
Pinot Noir	Chardonnay
Cabernet	Sauvignon Blanc
Malbec	Pinot Grigio
Rose	Prosecco

BEER/CIDER*

Rotating Local IPA (usually hazy)	\$7
Nice and hoppy, sometimes juicy - 16oz can	
Rotating Local Lager	\$7
Crisp and refreshing - 16oz can	
2SP Up and Out	\$5
Hazy IPA - 12 oz can	
Troegs Perpetual	\$5
Crisp American IPA - 12oz can	
Allagash White	\$7
Belgian Wheat Ale - 16oz can	
Warsteiner	\$5
German Pilsener - 12oz can	
Samuel Smith's Nut Brown	\$5
Nut Brown Ale - 12oz bottle	
Guinness	\$6
Nitro Stout - 14.9oz can	
Non-Alcoholic Beer	\$5-\$6
Guinness, Heineken, Sam Adams IPA, Peroni	
Paulaner Grapefruit Radler	\$6
Perfect for summer! - 16.9oz can	
Hard Seltzer	\$5
Topochico, High Noon, Stateside - 12oz can	
Long Drink	\$6
Carbonated Finnish citrus gin drink - 12oz can	
Samuel Smith's Cider	\$6
Sparkling Pear Cider - 12oz bottle	

Non-Alcoholic *Sorry, no refills on juice or soda.

Hoppy Refresher	\$5	Iced tea	\$3
Citrusy, hoppy, carbonated beverage (0% abv)		Iced tea w/one refill (for here only) \$4	
Juices (sorry, no refills)	\$3	Sodas (sorry, no refills)	\$3
Apple, Orange, Cranberry, Lemonade, Grapefruit, Pineapple		Coke, Diet Coke, Sprite, Ginger Beer	

Little Goat Coffee Roasters

Flavor adds +.50: vanilla, lavender, caramel, hazelnut, peppermint, mocha, sugar-free vanilla

Milk: whole, skim, oat +.50

		<u>Small/Large</u>
Drip Coffee for here (12oz, no refill)	\$3	\$4.50/\$5.50
Drip Coffee for here (w/one refill)	\$4	
Iced Coffee (16oz)	\$3	
Iced Coffee (20oz togo cup only)	\$4	
A shot in the dark	\$5	
16oz cup of coffee amped up with espresso		
Espresso	\$3	
Cappuccino	\$4	
Mostly frothed milk with espresso		
Latte	\$4.50/\$5.50	
Steamed & frothed milk with espresso		
Latte		
Steamed & frothed milk with espresso		
Chai Latte		\$5/\$6
Tazo chai steamed with milk, yum!		
La La Land		\$5/\$6
A wonderfully delicate oat milk latte with lavender and vanilla to carry you through.		
The Dirty Chai		\$6/\$7
A chai latte with a shot of espresso!		
Christmas in a cup		\$5/\$6
Yummy peppermint/mocha latte.		
Canadian Cobbler		\$5/\$6
A tasty maple blueberry latte.		