STARTERS

New England Clam Chowder - \$6/\$9

Shrimp Cocktail — \$13

half dozen jumbo poached shrimp, housemade cocktail sauce, lemon

Calamari — \$15

dusted and fried, banana peppers, sriracha aioli

Chicken Wings - \$10

Eight jumbo wings, house roasted and grilled, tossed in your choice of Buffalo, Sriracha honey or Carolina gold Served with ranch or blue cheese

Onion Rings — \$8

served with housemade chipotle ranch

Deviled Eggs — \$10

garnished with bacon, fried jalapenos, sriracha

SALADS

add grilled chicken (\$6), salmon (\$12), steak (\$9)

Garden Salad - \$10

mixed greens, tomatoes, cucumbers, carrots, croutons

Classic Caesar Salad — \$10/\$15

romaine, caesar dressing, shredded parmesan, croutons add anchovies (\$1)

Brussel Sprout & Arugula Salad— \$14

chopped brussel sprouts, arugula, diced butternut squash, craisins, crumbled goat cheese, grainy dijon vinaigrette

MAINS

NBYC Burger — \$17

8oz blend of brisket, short rib and chuck, lettuce, tomato, onion, fries add american, cheddar or swiss (\$1) add bacon, avocado, sautéed mushrooms (\$2 each)

Veggie Burger - \$14

lettuce, tomato, onion, vegan mayo on gluten free bun with a side garden salad

Lamb and Feta Burger - \$20

pickled vegetables, bibb lettuce, harissa mayo

Lobster Roll - \$28

brioche roll, lemon aioli, fries, coleslaw

Fish & Chips - \$23

IPA beer battered cod, housemade tartar sauce, charred lemon, fries, coleslaw

Grilled Salmon - \$30

on couscous with feta and sundried tomatoes, olive tapenade and roasted vegetables with a tahini drizzle

8oz. Hanger Steak - \$30

chimichurri, truffle fries and roasted vegetables

White Bean and Kale Pasta − \$20

gemelli pasta tossed w crispy chick peas, garlic, kale, tomatoes, lemon zest, fresh mozzarella

PLEASE INFORM YOUR SERVER OF ANY KNOWN FOOD ALLERGIES PRIOR TO ORDERING
CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
18% SERVICE CHARGE INCLUDED ON EVERY BILL. ADDITIONAL GRATUITY IS OPTIONAL.