

Gluten-free Menu

Shareables

Pulled Pork Nachos

Gluten Free Tortilla Chips, Cabot Pepper Jack, Caramelized Onions,
Richard's BBQ Sauce, Pulled Pork, Scallions, Sour Cream 21.95

Barbecue Buffalo Chicken Nachos

Gluten Free Tortilla Chips, Cabot Pepper Jack, Misty Knoll Chicken,
Richard's BBQ Sauce, Buffalo Sauce, Pico de Gallo, Pickled Jalapeños, Sour Cream 21.95

Spinach & Artichoke Dip

Gluten Free Tortilla Chips 15.95

P.E.I. Mussels

Hot Italian Sausage, Fire Roasted Tomatos, Red Onion, Garlic, Basil 19.95

Salads & Bowls

Farmers Greens Salad

Field Greens, Shaved Radish, Fennel, Red Onion, Carrots, Cherry Tomatos,
Cucumber, Miso Ginger Dressing | Small 12.95 | Large 15.95

Apple Cheddar Salad

Baby Kale, Hemp Hearts, Apples, Cabot Clothbound Cheddar, Candied Walnuts,
Red Onion, Maple Balsamic Dressing 15.95

Caesar Salad

Romaine, Shaved Parmigiano-Reggiano, Caesar Dressing 15.95

Queen City Rice Bowl

Jammy Egg, Pickled Red Cabbage & Carrot, Peanuts, Kimchi,
Cilantro, Furikake, Spicy Miso Ginger Dressing 16.95

Pick Your Protein | Chicken 8.95 | Shrimp 9.95 | Salmon 9.95

Burgers & Sandwiches

Served on an Against the Grain Gluten Free Bun with Choice of Dressed Greens or Coleslaw

Cheese Smash Burger

2 Vermont Beef Patties, American Cheese, Special Sauce 19.95

All American Smash Burger

2 Vermont Beef Patties, American Cheese, Burger Sauce,
Applewood Smoked Bacon 21.95

Sweetwaters Smash Burger

2 Vermont Beef Patties, Sauteed Mushrooms, Caramelized Onion, Raclette 21.95
Add Applewood Smoked Bacon 2.95

Pulled Pork Sandwich

Slow-Braised Pork, Richard's BBQ Sauce, Housemade Coleslaw 18.95

The Barnyard Chicken Sandwich

Grilled Chicken Breast, Ham, Applewood Smoked Bacon, Cabot Cheddar,
Baby Kale, Dill Dijonaisse 18.95

Bistro Favorites

Pan Seared Salmon

Chili Glazed Salmon, Summer Vegetable Fried Rice, Baby Bok Choy, Ginger Soy Aioli 26.95

Broiled White Fish

Seasonal White Fish, Rice, Lemon Caper Tartar Sauce, Coleslaw 24.95

Sesame Encrusted Tuna

Pan Seared Tuna, Cucumber Slaw, Furikake, Sweet Chili Aioli 25.95

Bistro Steak

Locally Raised Grilled Bistro Steak, Garlic Aioli, Chimichurri, Rice, Pickled Vegetables 33.95

In lieu of raising prices to more equitably compensate our kitchen staff, a 3% Kitchen Appreciation Service Charge has been added to your check. This money goes directly to our back of the house team ONLY.

Please inform your server of any food allergies. All major credit cards accepted. We do not accept personal checks. The Department of Health advises that eating raw or undercooked meats, poultry, seafood, shellfish and eggs poses a health risk. Thorough cooking will reduce the risk of foodborne illness.

Wine

White

Bacchus

Chardonnay (CA) 11 | 44

Galactica

Sauvignon Blanc (Chile) 11 | 44

Corvezzo

Delle Venezie Pinot Grigio (Italy) 11 | 44

Borell Diehl

Pfalz Muller-Thurgau Trocken (Germany)
10 | 40

Pine Ridge Vineyards

Chenin Blanc Viognier (CA) 11 | 44

Non-Alcoholic Misty Cliffs

Sauvignon Blanc (WA) 11 | 44

Sparkling

La Luca

Prosecco (Italy) 11 | 44

Red

Carmel Road

Pinot Noir (CA) 11 | 44

Lyeth Estate

Cabernet Sauvignon (CA) 11 | 44

Mary Taylor Castilla

Tempranillo (Spain) 10 | 40

Rook

Merlot (WA) 11 | 44

Monte Velho

Red Blend (Portugal) 11 | 44

Non-Alcoholic Misty Cliffs

Cabernet Sauvignon (WA) 12 | 44

Rosé

Summer Water

(CA) 12 | 48

Non-Alcoholic Yes Way Rosé

(France) 12 | 48

Craft Cocktails

Juniper Berry

Beefeater Gin, Black Raspberry Liqueur, Lime, Simple 12

P.O.B

Rum44, Southern Comfort, Pineapple Juice,
Dark Rum 12

Sweetwaters Sangria

Seasonal Flavor 12

Margarita

Tequila, Triple Sec, Lime, Simple, Citrus Salt 12

Make It Spicy +2 | Ask about our Rotating Flavor +2

Mule

Vodka, Lime, Simple, Ginger Beer 12

Old Fashioned

Bourbon or Rye, Bitters, Simple 12

Frosé

Summer Water Rosé, Strawberry, Lime 12

Gintonica

Beefeater Gin, Tonic, Aromatic Garnishes 12

Mocktails

N/A Dirty Martini

Olive Brine, Bitters, Tonic 9

N/A French 75

House Made Shrub, Lemon, Orange Bitters,
Splash Club Soda 10

Passionfruit Coconut Sour

Passionfruit, Coconut, Lime, Simple, Egg White 10

Additional Offerings

San Pellegrino Arancia 6

Saratoga Sparkling 8

Zero Gravity Hop Fizz 6

Shrubblly Pomegranate 7

Rookies Root Beer 7

Italian Soda (Seasonal Flavor) 7

For the Kids

Age 10 and Under | 10.95

Served With Side of Greens

Grilled Cheese

Hamburger

Sweet Treats

Maple Crème Brûlée

Vermont Maple Syrup, Caramelized Sugar
10.00

Island Ice Cream

Seasonal Flavor 8.00

Rookies Rootbeer Float 9.00

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This menu has been created based on product information provided by our food manufacturers and suppliers. We have not been able to independently verify this information. Furthermore, our kitchen is not gluten free. Although we make every effort to avoid cross contamination, we do not have a separate gluten free grill or fryolator. Accordingly, we are unable to guarantee that these items are completely free of gluten allergens.

Please understand that our management team and service staff are not trained on the intricacies of Celiac Disease or gluten intolerance and cannot provide recommendations or other advice on this issue. Guests are encouraged to consider the information provided to their own satisfaction in light of their individual needs and requirements, and we recommend that you consult a physician if you have concerns about consumption of foods that may contain gluten.