

Wolfe's Tavern

Brunch Menu



Breakfast

Belgium Waffle Fresh Berries, Whipped Topping	12	Chicken and Waffles House Fried Chicken Tenders, Waffles, Maple Syrup	18
Tavern Classic 2 Eggs, Choice of Ham, Bacon or Sausage House Made Breakfast Potatoes, Toast	14	Baked Eggs GF House Blend Pork Crumble, Two Eggs, Roasted Pepper, Caramelized Shallot, Spicy Marinara, Breakfast Potatoes	14
Short Rib Benedict Potato Croquette, Short Rib, Homemade Hollandaise, Pickled Onion	19	Breakfast Tacos GF Scrambled Egg, Tomato Relish, Pickled Red Onion, Firehouse Cheese, Maple Crema, Breakfast Potatoes Add bacon \$3 Add sausage \$3	12
Garden Scramble Zucchini, Onion, Tomatoes, Squash, Kale, Asparagus, Two Eggs, House Made Breakfast Potatoes, Toast	14		

Starters

Fried Calamari Rhode Island Style Butter, Spicy Pepper Relish	16
Cheese Board GFA, V Local Artisan Cheeses, House Jam, Mixed Nuts, Local Honey, Artisan Crackers	14
Country Fried Tenders GF Pickle Brined, Country Fried, Pimento Spread, BBQ sauce	14
Crispy Brussels GF, V, VGA Chili-Soy Reduction, Pancetta, Pickled Apple, Ground Spiced Sunflower Seeds	12

Salads & House Made Soups

French Onion GFA House Made Crouton, Cheese Blend	11
New England Clam Chowder Smoky Bacon, Oyster Cracker	8/10
House Salad GF, V, VG Field Greens, Carrot Julienne, Cucumber, Cherry Tomato, Balsamic Dressing	11
Caesar Salad GFA, V White Anchovies, Brioche Croutons	12
Add Protein GF Chicken 9 Shrimp 10 Steak Tips 12	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Be sure to tell your server about any special dietary needs.

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Mains

Choice of French Fries, Hand Cut Potato Chips, Side Salad, Beer Battered Onion Rings

Pork Belly Cubano <i>GFA</i>	17	Butcher's Burger <i>GFA</i>	24
House Made Pulled Pork, Crispy Pork Belly, Swiss Cheese, Beer Mustard, Pickles, Ciabatta		6oz Wagyu Beef Patty, Steak Sauce Aioli, Iceberg Lettuce, Grilled Tomato, Caramelized Shallots, Gouda, Fried Egg	
Veggie Sandwich	14	Catch of the Day Tacos <i>GF</i>	18
Grilled Zucchini, Yellow Squash, Tomatoes, Onions, Pesto Aioli, Ciabatta		Chef's Preparation Seafood, Tomato Relish, Pickled Red Onion, Brussel Slaw	
Add Cheddar or Swiss	2	Fish & Chips <i>GF</i>	19
Tavern Burger <i>GFA</i>	18	North Atlantic Haddock, Fries, House Slaw, Tartar	
8oz Prime Beef Patty, Iceberg Lettuce, Local Tomato, American Cheese, Tavern Sauce, Double Decker Bun			

Kids 12 & Under	10
Fish & Chips	
Grilled Cheese	
Cheeseburger	
Chicken Tenders	
Mac and Cheese	
Pasta Marinara	

Sides	
French Fries	4
Onion Rings	5
Chef's Blend Veggies <i>GF, V</i>	4
Bacon/Ham/Sausage	5
Toast	2
English Muffin	2
1 Egg	1

GF – Gluten Free

GFA – Can be prepared Gluten Free

V – Can be prepared Vegetarian

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