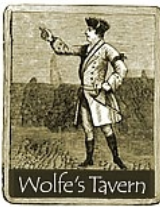


# Wolfe's Tavern



## Starters

<b>Parker House Rolls</b> <i>V</i>	8	<b>Tavern wings</b>	16
House Spice Oil, Whipped Butter		Tossed in Wolfe's sauce served with house made ranch	
<b>Chips &amp; Dips</b> <i>GF, V</i>	8	<b>Cheese Board</b> <i>GFA, V</i>	10 / 18
Hand Cut Potato Chips, Beer cheese		Local Artisan Cheeses, House Jam, Mixed Nuts, Local Honey, Artisan Crackers	
<b>Asparagus Fries</b> <i>GF, V</i>	11	<b>Charcuterie</b> <i>GFA</i>	12 / 20
Panko Parmesan Crusted & Fried, Smoked Paprika-Lime Spice, Chipotle Aioli		Local Cured Meats, House Pickles, Tavern Mustard Herb Focaccia Crostini	
<b>Crispy Brussels</b> <i>GF, V, VGA</i>	12	<b>Fried Calamari</b> <i>GF</i>	16
Dried cranberries, Marcona almonds Citrus honey mustard glaze		Rhode Island Style Butter, Spicy Pepper Relish	

## Soups and Salads

<b>New England Clam Chowder</b>	8 / 10	<b>Winnie Salad</b>	14
Smoky Bacon, Oyster Cracker		Pomegranate, cranberries, pickled onions, walnuts, mixed greens, olive oil and balsamic glaze.	
<b>French Onion</b> <i>GFA</i>	11	<b>Caesar Salad</b> <i>GFA, V</i>	12
House Made Crouton, Cheese Blend		White Anchovies, Brioche Croutons	
<b>Venison Chili</b>	12	<b>Tavern Wedge</b> <i>GF</i>	15
Hearty bean chili with ground venison		Great Hill Bleu, Bacon Lardon, Confit Tomato, Pickled Red Onion, Buttermilk Bleu Dressing	
<b>House Salad</b> <i>GF, V, VG</i>	11	<b>Add Protein</b> <i>GF</i>	
Field Greens, Carrot Julienne, Cucumber, Cherry Tomato, Balsamic Dressing		Chicken 9                      Shrimp 10	
		Steak Tips 12	

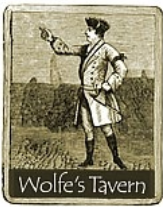
## Handhelds

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

<b>Wolfe's Grilled Cheese</b> <i>GFA, V</i>	14	<b>Fried Chicken</b> <i>GFA</i>	18
Garlic Aioli, Grilled Local Tomato, Gruyere, Gouda, Cheddar, Thick Cut Brioche		Pickled Brined & Country Fried, Bruschetta, pesto mayo, Arugula	
<b>BLT</b> <i>GFA</i>	15	<b>Catch of the Day Tacos</b> <i>GF</i>	18
Pork Belly, Local Tomato, Iceberg Lettuce, Garlic Aioli, Thick Cut Brioche		Chef's Preparation Seafood, Tomato Relish, Pickled Red Onion, Brussel Slaw	

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.

# Wolfe's Tavern



## Entrées

<b>Mac &amp; Cheese</b> <i>GFA, VGA</i>	16	<b>Fish &amp; Chips</b> <i>GF</i>	19
Cavatappi Pasta, House Blend of Cheeses, Parmesan Panko Topping <i>add</i>		North Atlantic Haddock, Fries, House Slaw, Tartar	
BBQ Pork	8	<b>House Marinated Sirloin Tips</b> <i>GFA</i>	27
Buffalo Chicken Tenders	10	Whipped Potato, green beans, crispy shallots, Demi-Glace	
Pot roast	10		

## Burgers

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

<b>Tavern Burger</b> <i>GFA</i>	18	<b>Huevos Rancheros Burger</b>	20
2-6oz Prime Beef Patties, Iceberg Lettuce, Local Tomato, American Cheese, Tavern Sauce, Double Decker Bun		6 oz blended beef patty, roast poblanos and onions, pepper jack cheese, fried egg with chipotle crema	
<b>Smoke On The Water</b> <i>GFA</i>	22	<b>Plant It</b> <i>GFA, V, VG</i>	20
"Smashed" Beef Patty, BBQ Smoked Pulled Pork, Maple Smoked Cheddar, North County Smokehouse Slab Bacon, Charred Red Onion, Arugula, Tavern Mustard		Impossible Patty, Tomato Relish, Red Onion- Garlic Arugula, Marinated Cucumbers, Wheat and Oat Bun	
		<b>Butcher's Burger</b> <i>GFA</i>	24
		6oz Beef Patty, Steak Sauce Aioli, Iceberg Lettuce, Grilled Tomato, Caramelized Shallots, Gouda, Fried Egg	

## Kids 12 & Under 10

- Fish & Chips
- Grilled Cheese
- Cheeseburger
- Chicken Tenders
- Mac and Cheese
- Pasta Marinara

*GF* – Gluten Free

*GFA* – Can be prepared Gluten Free

*V* – Can be prepared Vegetarian

*VGA* – Can be prepared Vegan

## Sides

<b>Side Salad</b>	5
<b>French Fries</b>	5
<b>Onion Rings</b>	5
<b>Green Beans</b>	5
<b>Whipped Potatoes</b>	6
<b>Garlic Asparagus</b>	6
<b>Brussel Sprouts</b>	6
<b>Mac &amp; Cheese</b>	6

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