

SMOKED BARREL

SOUP & SALAD

CHEFS SOUP OF THE DAY

ask server for today's selection

GF CLASSIC CAESAR SALAD

*crisp romaine lettuce, Parmesan cheese, house made croutons
* creamy Caesar dressing **

GF WEDGE SALAD

*a wedge of iceberg lettuce topped with crispy bacon, cherry tomatoes, red onion, egg, croutons and, crumbled blue cheese
* creamy pepper ranch dressing **

add chicken breast, shrimp, salmon, or steak

HANDHELDS

PONFEIGH BISON BURGER

half pound hand formed patty topped with smoked cheddar cheese, crisp green leaf lettuce, beef steak tomatoes, grilled onions, spicy dill pickles

** Chefs made "SB" burger sauce **

LOBSTER ROLL

Maine lobster claw & knuckle poached in sweet clarified butter, served on a warm brioche bun

BBQ PULLED PORK SANDWICH

slow smoked pork shoulder tossed in whisky infused BBQ sauce topped with creamy coleslaw and caramelized onions on a brioche bun

FISH TACOS

fresh blackened local cod in flour tortillas topped with Napa coleslaw and fresh avocado-lime aioli

all handheld selections include house chips or fries

TAPAS & SHAREABLE

CHARCUTERIE BOARD

*house selection of premium cured meats, imported & domestic cheeses, seasonal fruits and berries, olives, nuts, assorted crackers and breads
* contents of board dependent upon season and availability **

DOUBLE SMASH BURGER SLIDERS

hand formed mini sliders, grilled onions, lettuce, tomato, American cheese

** Dijon aioli **

NEW YORK STRIP

USDA "certified Angus beef" New York Strip steak, vegetable of the day, roasted red skinned potatoes, and frizzled onions

** Maytag blue cheese compound butter **

CRAB CAKES

hand breaded in panko and sautéed to perfection

** with corn pico de gallo and lemon-cayenne aioli **

GF LOADED "BARREL" POTATO

jumbo Idaho potato served with shredded cheese, bacon, fresh chive, green onion, sour cream, and butter

GF BEEF TENDERLOIN TIPS

USDA certified "Prime" beef tenderloin with garden fresh peppers, onions and, tomatoes served over fluffy Basmati rice

** Drizzled with sweet teriyaki glaze **

GF PONFEIGH CHIPS

hand cut potato chips, Boursin cheese fondue, bacon lardons, and chives

GF ATLANTIC SALMON

pan seared to perfection, vegetable of the day, roasted red skinned potatoes

** lemon beurre-blanc **

GF BABY BACK RIBS

slow cooked baby back ribs with Coleslaw

** Whisky infused BBQ sauce **

GF CHICKEN WINGS

tossed in your choice of sauce served with celery, and blue cheese dressing

** Whisky BBQ * Cajun Dry Rub * Buffalo **

ask our Chef about any vegan or vegetarian options please make us aware of any allergies you may have

Proprietor David Powers



** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness **

Executive Chef Nicholas Porreca