

APPETIZERS / SOUPS / SALADS

SOFT PRETZELS Baked with sea salt and served with our Pale Ale beer-cheese dip \$10

FRIED CHICKEN TENDERS Choose from buffalo, maple jalapeño bbq, Maine blueberry bbq, Korean bbq, or our honey mustard sauce Reg \$10 / Lg \$19

BUFFALO CHICKEN WINGS Bone-in wings tossed with buffalo hot sauce or your choice of maple jalapeño bbq, Maine blueberry bbq, Korean bbq, or our honey mustard sauce Reg \$11 / Lg \$19

FRIED PICKLE CHIPS Crispy fried dill chips served with our homemade ranch dressing \$8

HUMMUS PLATE Lemon-garlic hummus with crispy falafel, roasted chick peas, country olive, olive oil and pita \$10 **GFA**

NEW ENGLAND CLAM CHOWDER A generous portion of our creamy clam and potato chowder Cup \$7 / Bowl \$9 **GFA**

CROCK OF BEEF & BEAN CHILI Slow-cooked beef and bean chili topped with shredded cheese and fresh salsa. Served with tortilla chips \$7

CROCK OF BLACK BEAN CHILI Bean and vegetable chili garnished with fresh salsa, shredded cheese and tortilla chips. Vegan preparation available \$6.50 **GFA**

GARDEN GREENS Topped with cucumbers, vine ripened tomatoes, shredded carrots and seasoned croutons dressed with our house zinfandel vinaigrette \$8 **GFA**

CAESAR Chopped romaine lettuce with seasoned croutons and shredded parmesan. Available with anchovies \$9 **GFA**

GREEK SALAD WITH PITA Chopped romaine, tomato, cucumber, kalamata olives, red onion, pepperoncini and feta cheese tossed in a zesty Greek dressing. \$10 **GFA**

SALAD ADD ONS

Pan-Blackened Chicken \$4 **GFA**

Grilled Chicken \$4 **GFA**

Fried Chicken \$4

Fried Shrimp \$6

Falafel \$3

SPECIALTY SANDWICHES

All sandwiches and baskets served with your choice of potato chips, farm fries, sweet potato fries (+\$2), Demi Salad (+\$2) and a dill pickle

ROAST TURKEY BLT Hand-cut house roasted turkey breast with bacon, lettuce and tomato on whole wheat with cranberry mayo. Available with grilled chicken \$13 **GFA** +\$1

STEAK & CHEESE Premium locally raised beef grilled with onions, peppers, mushrooms and melted American cheese \$13 **GFA** +\$1

FRIED HADDOCK Atlantic filet with lettuce, tomato and tartar. Available pan-blackened with Cajun tartar \$13 **GFA** +\$1

KATSU FRIED CHICKEN Panko sesame fried chicken, yum yum sauce, iceberg, sesame ginger slaw \$13

BLACKENED HADDOCK TACO Shaved cabbage, avocado, pico de gallo and serrano-lime aioli \$13

TASTY BURGERS

Substitute a Beyond™ plant-based Burger for any of our beef burgers for \$3

Served with potato chips, farm fries, sweet potato fries (+\$2) or demi salad (+\$2) and a dill pickle

CHAR-GRILLED BASIC* Served with lettuce and tomato \$11 Add your choice of cheese for \$1 **GFA** +\$1

VEGGIE SWEET POTATO BURGER Our recipe made with pinto beans, rice, sweet potato, oats, pumpkin seeds, quinoa and seasonings. Served with sliced avocado, pickled red onion, serrano aioli, lettuce and tomato \$12 **GFA** +\$1



SINGLE \$9



DOUBLE \$12



TRIPLE \$15

FED'S CLASSIC DELUXE 3oz. patty with American cheese, pickles, iceberg lettuce, tomato and our A-1 aioli **GFA** +\$1

MAINE CHEDDAR & CARAMELIZED ONION 3 oz. patty with aged Maine cheddar, caramelized onion, lettuce and tomato **GFA** +\$1

ENTRÉES

FRIED HADDOCK & CHIPS Premium Atlantic filet served with farm fries and cole slaw \$16.50 Lunch portion \$13

FRIED SHRIMP Wild-caught baby shrimp served with cocktail sauce, farm fries and cole slaw \$18

MEAT & RICOTTA LASAGNA Traditional lasagna layered with sheet pasta, sausage, ground beef, ricotta and provolone cheeses then topped with sauce \$16

HOT OPEN-FACED TURKEY & GRAVY House roasted turkey with homemade gravy, mashed potato, our own stuffing bread and cranberry sauce \$16

TUSCAN CHICKEN PASTA Seasoned chicken sautéed with roasted garlic, artichoke hearts and grilled broccolini. Tossed with cavatappi and a light sundried tomato cream sauce \$19 **GFA** +\$2

SIDE DISHES

Basket of Farm Fries \$5

Onion Rings \$6

Basket of Sweet Potato Fries \$6

Small Caesar \$5 **GFA**

Small Market Salad \$5 **GFA**