



APPETIZERS

HARVEST PUB MUSSELS HALF \$8.50 | FULL \$17

Blue Hill Bay mussels in a TaleSpinner brodo, with honey butter, leeks, shallots & garlic; served with grilled bread

POLENTA WEDGES & BURRATA | \$16

parmesan-seasoned fried polenta wedges with balsamic & EVOO drizzled burrata | **GF | V**

DUCK HASH | \$14

slow roasted duck, herbed root vegetables, our very own Claddagh Hill Farm fresh egg, house brown bread & honey butter | **GFO**

POTATO RIGHT-UNDERS | \$9

warm & buttery loaded potato pancakes with bacon, cheddar cheese; served with sour cream & scallions

SPENT GRAIN PRETZEL | \$9

served with house sauce trio: tarragon TaleSpinner beer mustard, our award-winning bacon marmalade, TaleSpinner beer cheese | **VO**

CLADDAGH HILL FARM CHILI CUP \$12 | BOWL \$14

hearty chili made with our very own Claddagh Hill Farm beef, served with cornbread croutons | **GFO**

BEERMOSA SPECIALS

CLASSIC | \$10

TaleSpinner NEIPA,
orange juice

FESTIVE | \$10

TaleSpinner Belgian,
cranberry juice

SALADS

CRANBERRY & APPLE

\$12 STARTER

\$16 ENTRÉE

Oasis Springs greens, endive, apple, citrus, gorgonzola, & candied walnuts; tossed in cranberry balsamic vinaigrette | **GF | V**

CURRENT & FARRO

\$14 STARTER

\$18 ENTRÉE

farro, kale, tomato, shaved fennel, pepitas & spiked currants; tossed in maple Dijon dressing | **DF | VG**

ADD

chicken \$7 | shrimp \$12 | CHF steak tips (mkt) | fish of the day (mkt)

DRESSING SUBSTITUTE

garden Italian | bleu cheese ranch

SOFT DRINKS

SODA | \$2

Coke Diet Coke Sprite
Seagrams ginger ale

MILK | \$2.50

regular chocolate

JUICE | \$2.50

orange grapefruit cranberry
apple tomato

ALLERGY & DIETARY INFO

Please inform of us any allergies in your party prior to placing your order. We offer products with peanuts, tree nuts, soy, milk, eggs & wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or gluten allergies.

V vegetarian **GF** gluten-friendly **VO** vegetarian optional **GFO** gluten-friendly optional
VG vegan **DF** dairy-free **VGO** vegan optional **DFO** dairy-free optional

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH ENTRÉES

🍷 HARVEST BURGER | \$16

Claddagh Hill Farm beef patty, TaleSpinner brew caramelized onions, pickled granny apple chips, crispy bacon, Oasis Springs greens, smoked gouda, choice of fries | **GFO**

🍷 BEER-BATTERED FISH & CHIPS | \$14

TaleSpinner beer-battered North Atlantic haddock, pickled onion, preserved lemon, thick-cut fries, seasoned slaw, tartar sauce

TOASTY GNUDI | \$15

sweet potato gnudi, browned butter sauce, parmesan, crispy Dunk's mushrooms, fried herbs, & toasted hazelnuts | **GF | V**

GATHERED BOWL | \$15

caramelized squash & sweet potato, carrots, kale, Dunk's mushrooms & dried cranberries over wild rice; drizzled with fig-balsamic dressing & topped with pumpkin seeds | **GF | DF | VG**

ORCHARD PORCHETTA | \$19

cider-brined porchetta stuffed with apple, bacon, fennel, garlic & sage crumb; served with pumpkin-sage polenta & vegetable of choice | **GF**

VEGETARIAN MUSHROOM REUBEN | \$16

thinly sliced pastrami-herbed portobello, swiss cheese, house sauerkraut, crispy red cabbage, & spicy vegan dill sauce on rye, choice of fries or side salad | **V | GFO | DFO | VGO**

SMOKED BIRRIA TACOS | \$15

Claddagh Hill Farm beef slow smoked & braised in a TaleSpinner beer birria consommé, fried fat-dipped corn tortillas, Cotija cheese, pico de gallo, & dipping consommé

PYO FLATBREAD | \$16

smoked cheddar, pancetta, caramelized onion & grilled apple on house-made flatbread; topped with arugula & drizzled with balsamic glaze | **VO**

GINGER-CITRUS SWORDFISH | \$23

fresh swordfish rubbed & seared in a ginger-citrus gremolata topped with an orange & cranberry chutney; served with wild rice & a side salad | **GF | DF**

BONFIRE DUCK | \$26

autumn-spiced smoked duck breast with an orange-pomegranate glaze, double roasted potatoes, choice of vegetables | **GF | DF**

SIDES

STARCHES

- whipped potatoes | \$6
GF | V
- double roasted potatoes | \$7 (sub +\$2)
GF | VG
- pumpkin-sage polenta | \$6
GF | V
- hazelnut-parmesan risotto | \$6
GF | V
- wild rice | \$4
GF | VG
- handcut fries | \$6
GF | VG
- garlic parmesan fries | \$7 (sub +\$2)
GF | V
- truffle fries | \$7 (sub +\$2)
GF | VG

VEGETABLES

- roasted parmesan carrots | \$6
GF | VG
- cider-braised cabbage | \$5
GF | VG
- roasted squash medley | \$6
GF | VG
- maple mushrooms | \$7 (sub +\$2)
GF | VG
- Chef's choice



SOUPS

CHEDDAR APPLE CUP \$8 | BOWL \$12

sweet potato, apple, onion & garlic in a creamy cheddar broth; topped with bacon & pepitas, cracked pepper | **GF**

WILD RICE CUP \$8 | BOWL \$12

coconut milk broth, wild rice, sweet potato, autumn squashes, carrot, mushroom, kale, garlic & herbs
GF | DF | VG

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DESSERTS

RAMBLER ICE CREAM | \$5

a cup of our small-batch, from-scratch ice cream; ask your server about today's seasonal flavors

BROWNIE SUNDAE | \$10

warm brownie topped with your choice of house small-batch ice cream, hot fudge & whipped cream

CHOCOLATE BOURBON BREAD PUDDING | \$8

made with fluffy brioche

BAKER'S WHIM

ask your server what's fresh & delicious today

GLUTEN - FRIENDLY BAKER'S WHIM

ask your server what's fresh & delicious today



TEA & COFFEE

FLIGHT COFFEE CO. \$3.30

bottomless cup, hot or iced

MEM TEAS

assorted varieties & flavors

cup, hot or iced | \$2.50

personal teapot | \$3.50