

## **BURGERS**

\*Sub Fries or Tortilla Chips with House Greens \$1.50\*

### **PORKER BURGER**

24 Hour Brined Hand Ground Pork, Roasted Long Hots, Sautéed Broccoli Rabe,  
Sharp Provolone, Onion Poppy Roll, House Cut Fries \$13

### **BLACK BEAN BURGER**

Roasted Peppers di Gallo, Sharp Cheddar, Chipotle Aioli,  
Kaiser Roll, Homemade Tortilla Chips and Pico \$12 (v)

### **THE HOUSE GRIND**

Dry Aged Beef, Smoked Gouda, Lettuce, Onion, Tomato, Onion Poppy Roll, House Cut Fries \$10

### **THE CAMBRIDGE HALL**

Dry Aged Beef, Crispy Pancetta, Red Wine Poached Pears, Brie,  
Onion Poppy Roll, House Cut Fries \$15



## **SANDWICHES**

\*Sub House Greens with Fries \$1.50\*

### **HOUSE ROAST BEEF**

House Roasted Beef, Buttermilk Fried Shallots, Lemon Horseradish Aioli,  
Au Jus, Cambridge Rye, House Greens \$10

### **UNCLE REUBEN**

House Made Corned Beef, Gruyere, One Island Dressing, Sauerkraut, Cambridge Rye, House Greens \$10

### **PHILLY FRIED CHICKEN BLT**

Boneless Brined Chicken Thigh, Avocado, Lemon Dill Aioli, Onion Poppy Roll, House Greens \$13

### **ITALIAN STALLION**

Hot Sopressata, Chorizo, Mortadella, Salami, Peppercornini,  
Sharp Provolone, Dijon Aioli, Seeded Baguette, House Greens \$13

### **SANSEI KRIS**

Asian Pulled Pork, Napa Slaw, Pickled Jalapeños, Mongolian BBQ Sauce, Kaiser Roll, House Greens \$12

### **CHIP BUDDY POUTINE**

Mozzarella Curds, Ham Hock Gravy, House Cut Fries, Seeded Baguette, House Greens \$10

### **ROCK SHRIMP "PO BOY"**

Beer Battered Rock Shrimp, Shaved Romaine, Tomato, Shrimp and Avocado Salad,  
Dijon Pickle Tartar, Seeded Baguette, House Greens \$14

## **MAINS**



### **BONE IN LAMB SHANK**

Portabella Mashed Potato, Roasted Onion Demi Glaze, Sautéed Zucchini \$22

### **A HALF FRIED WHOLE ORGANIC CHICKEN**

Smoked Mac-n-Cheese, Stewed Tomatoes, Collard Greens, Jalapeño Corn Bread \$20

### **MALT VINEGAR BATTERED FISH & CHIPS**

Dijon Pickled Tartar, Amish Slaw, House Cut Fries \$17

### **PAN SEARED SALMON**

White Wine Caper, Garlic and Oil Spaghetini, Fried Basil \$18

### **STEAK FRITES**

Certified Angus Hanger Steak, Danish Blue Butter, Sautéed Shallots and Spinach, House Cut Fries \$21

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Sorry but we do not split checks · Visa, Master Card, Cash Only · (v) = Vegetarian  
Twenty percent gratuity added to ALL parties of five or more

THANK YOU SO MUCH!!!