



DUCK FAT FRIES

HAND CUT AND FRIED IN DUCK FAT

HANDCUT DUCK FAT FRIES

Served with house-made garlic aioli

Small basket \$3.5 // Large basket \$6

GARLIC & BLUE CHEESE FRIES 11⁵⁰

Topped with decadent blue cheese fondue sauce and a bulb of slow roasted garlic

BASKET OF FRIES & GRAVY 7

Large basket of fries served with gravy for dipping

WINGS

8 JUMBO WINGS MARKET PRICE

When we say jumbo, we mean it!

- **Traditional Buffalo hot wings**
Served with ranch or blue cheese
- **Asian style wings**
Spicy sweet glaze, with Bang-Bang sauce
**ranch or blue cheese available upon request*
- **Habanero Honey Mustard Wings**
Served with ranch or blue cheese

SNACKS

BASKET O' CORN DOGS 7

Two battered, fried franks served with special sauce

PHILLY CHEESESTEAK EGG ROLLS 8⁵⁰

Two large egg rolls stuffed with cheesy steak, peppers, and onions, served with smoked tomato sauce for dipping

HOMEMADE PICKLES 3

Sweet and spicy pickled green tomatoes and garlicky dill pickles

PIMENTO CHEESE 7

House made pimento cheese served with warm pita bread

BASKET O' BOILED PEANUTS 5

SOUPS & SALADS

BRUNSWICK STEW CUP 4 / BOWL 7⁵⁰

Smoky southern classic: smoked pork, chicken, lima beans, tomatoes, and corn | *Bowl served with cornbread*

SHORT RIB CHILI CUP 4⁷⁵ / BOWL 8⁵⁰

Beef, bacon, and bean chili, with a little kick, topped with sour cream, shredded cheddar, and green onions | *Bowl served with cornbread*

THE COBB SALAD 12⁵⁰

Romaine tossed in buttermilk ranch dressing, topped with roasted turkey, applewood smoked bacon, avocado, blue cheese crumbles, tomato, pickled egg, and green onions

SMALL(ISH) SALAD 6

Romaine tossed in buttermilk ranch dressing, topped with avocado, blue cheese crumbles, tomato, egg, and green onions

+ a scoop of chicken salad for \$4

CHICKEN CAESAR SALAD 12⁵⁰

Crisp romaine tossed in caesar dressing topped with fried or grilled chicken, parmesan, and croutons

SMALL CAESAR SALAD 6

SPECIALTY SANDWICHES

SERVED WITH HOUSE-MADE PICKLES AND CAJUN PORK RINDS

MIKE'S FAMOUS DUCK CLUB 16⁷⁵

Triple decker of duck confit, applewood smoked bacon, and hickory smoked cheddar, topped with garlic aioli, lettuce, tomato, and red onion, on sweet Hawaiian bread

LUCKY #1 SUB 13⁷⁵

Chinese BBQ pork belly, house-made kimchi, mayo, fresh veggies and serrano peppers, dressed with rice wine vinaigrette, with cilantro & green onions

LOWCOUNTRY CUBAN 12⁵⁰

Smoked pork, ham, Swiss cheese, sweet and spicy pickled green tomatoes, and spicy brown mustard on a pressed, buttered roll, served with Mojo sauce for dippin' **SORRY NO CHANGES**

TATTOOED MOOSE BURGER 12⁵⁰

Two 4 ounce house-made patties topped with lettuce, tomato, onion, pickles, garlic aioli, special sauce, and your choice of cheese, on a toasted kaiser roll

American / Swiss / Smoked cheddar / Blue cheese / Havarti / Pimento // + Bacon \$2 // + Pork Belly \$3 | sub veggie burger, no charge

BRUNCH BURGER* 12⁷⁵

One premium patty, ham, bacon, hash browns, apple butter and sunny side egg with three slices of American | sub veggie burger, no charge

SMOKED CHICKEN SALAD BLT 11⁷⁵

Smoked chicken salad, applewood smoked bacon, romaine, red tomatoes, red onion and pickled green tomatoes on toasted wheat

MOROCCAN GYRO 12⁵⁰

Gyro meat topped with tzatziki yogurt sauce, za'atar spice, cucumber, tomatoes, and romaine lettuce on a toasted pita | sub veggie burger, no charge

SUPER MELTY GRILLED CHEESE 8

Sourdough loaded with five slices of American cheese
+ Tomato \$1 // + Bacon \$2 // + Pork Belly \$3

SOUTHERN FRIED CHICKEN SANDWICH 12⁵⁰

Pimento cheese, pickled green tomatoes and mayo | sub veggie burger, no charge

THE THANKSGIVING SAMMY 11⁷⁵

Herb roasted turkey breast, cornbread stuffing, cranberry sauce, mayo, and crispy fried onions on toasted wheat, served with gravy for dippin'

PORKSTRAMI REUBEN 11⁵⁰

House made porkstrami on rye, with sauerkraut, Swiss cheese and 1,000 island dressing

SIDES & EXTRAS

.50 DISCOUNT WHEN SUBSTITUTED FOR PORK RINDS

DUCK FAT FRIES 3⁵⁰

BRUNSWICK STEW 4

SHORT RIB CHILI 4⁷⁵

SMALL SALAD 6

SMALL CAESAR SALAD 6

CAULIFLOWER CASSEROLE 5

Cauliflower and cheese sauce topped with crumbled bacon and hot sauce

COWBOY BEANS 3⁵⁰

Slow cooked with chorizo and jalapenos

BLUE CHEESE SLAW 4

Topped with bacon

STREET CORN 4

Grilled corn slathered in a lime, cilantro aioli, slathered in cotija cheese, and chili powder

DESSERT

FEATURED SWEETS FROM ASHLEY BAKERY

SEASONAL DESSERT 7⁵⁰

ROTATING CHEESECAKE 9⁵⁰

LAYERED CHOCOLATE CAKE 9⁵⁰

HUGE slice of white and dark chocolate cake, white chocolate mousse, chocolate mousse, chocolate butter cream, and chocolate ganache...WOW!

SOFT SERVE ICE CREAM 3

Vanilla, chocolate, or swirl in a cone or float

BOOZY ADULT FLOATS - ask server for details

* Consuming undercooked eggs may increase your risk of food borne illness



HAPPY HOUR MONDAY - SATURDAY FROM 4-7PM

\$2 BASICS

High Life / Mickey's / Bud Light / Coors Light / Mich Ultra / Miller Lite / Yuengling

\$3 TALL BOYS (16OZ)

Tecate / PBR / Budweiser / Narragansett / Modelo

\$1⁵⁰ HIGH LIFE PONY (7OZ)

\$7 BUCKET O' PONIES

\$7 MOOSEHEAD LAGER PITCHER

\$6 WINE IN A CAN

Rosé / Bubbly / Pinot Grigio / Chardonnay / Sauvignon Blanc / Pinot Noir / Cab Sauv.

\$4 HOUSE LIQUOR

\$4 SHOTS

Jameson / Espolon / Fernet / Fireball / Jager / Rumble

WINE

Anew Rosé	9	Francis Ford Coppola Sauvignon Blanc	9
Anew Bubbly	9	Francis Ford Coppola Pinot Noir	9
Anew Pinot Grigio	9	Merf Cabernet Sauvignon	9
Merf Chardonnay	9		

BASIC BEERS

Coors Banquet	2 ⁵⁰	Bud Light	3 ⁵⁰	High Life Pony (7oz)	2
Michelob Ultra	3 ⁵⁰	Miller Lite	3 ⁵⁰	St. Pauli Girl (nonalcoholic)	4
Yuengling	3 ⁵⁰	High Life	3	Heineken	4
Coors Light	3 ⁵⁰	Mickey's Grenade	3		

\$4 TALL BOYS (16oz)

Tecate / PBR / Narragansett / Budweiser / Modelo

BETWEEN FRIENDS

Bucket o' Ponies (6) 8 / Moosehead Lager Pitcher 9

CRAFT BEER LIST

HOP HOP HOORAY!

Commonhouse Park Circle Pale Ale	5.5%	6
Westbrook One Claw Pale Ale	5.5%	7
Rusty Bull Dance Naked IPA	6%	7
Frothy Beard Sip Sip Pass IPA	6.2%	7
New Realm Hazy Like A Fox	6.5%	7
Holy City Overly Friendly IPA	6.9%	6
Edmund's Bound By Time IPA	7%	8
Revelry Lefty Loosey IPA	7%	7
Bells Two Hearted	7%	7
Coast Hop Art IPA	7.7%	7
Fatty's Lazy Hazy IPA	7.8%	7

SOURS

Westbrook (original) Gose	4%	7
New Sarum Double Berry Sour	4%	7
Prairie Rainbow Sherbet	5.2%	8
Estuary Captain Tang	5.2%	8
D9 Whiskers on Kittens Blonde Sour	5.5%	8
Fattys Sour IPA	6%	8

CIDERS

Ace Pineapple	5%	6
Ship's Wheel Original Apple	5.5%	7
Original Sin Blackberry	6%	6
Lake's Triple Jam Berry	6.5%	6
Ship's Wheel Dry Hopped Cider	6.9%	7
Noble Chai Cider	6.9%	7
Wolffer Rose Cider	6.9%	9

SIPPIN' ON SOME SELTZERS

Hi Noon Vodka and Mango	4.5%	7
Fruit Smash (berry/tropical/pink lemonade)	4.7%	7
Mamitas Tequila and Pineapple	5%	7
Long Drink Gin and Grapefruit	5.5%	7

ON A LIGHTER NOTE

Stiegl Grapefruit Radler	2.5%	8
Cooper River Golden Ale	4.6%	6
Coast Kolsch	4.8%	6
Freehouse Folly's Pride Blonde	4.8%	7
Holy City Pilsner	5%	6
Westbrook White Thai	5%	6
Munkle Pilsner	5.1%	7
Lo-Fi Blueberry Wheat	5.2%	6
Allagash White	5.2%	8
Holy City Washout Wheat	5.3%	6
Edmund's Something Cold Blonde	5.6%	7

BROWNS/AMBER/STOUTS

Commonhouse Red Fox	5%	7
Avery Ellie's Brown	5.5%	7
Holy City Pluff Mud Porter	5.5%	6
Bells Amber	5.8%	7
Munkle Silver Shoes Stout	6.1%	7
Hi-Wire Bed of Nails Brown	6.1%	8
Frothy Beard Tides of Galway Red	6.2%	6
Great Divide Yeti Imperial Stout	9.5%	8
Snafu Shadow of Death Imperial Stout	10%	8

BELGIAN-ISH

Blackberry Farms Saison	6.3%	7
Munkle Tripel	8.2%	7
Delirium Tremens Belgian Ale	8.5%	11
Delirium Nocturnum Belgian Dark	8.5%	11
Birds Fly South Farmhouse (rotating)		9

* PLEASE DRINK RESPONSIBLY *

BRUNCH IT UP! SUNDAY 11:30AM - 3PM

HAIR OF THE MOOSE

BLOODY MARY 5

Choice of Zing Zang, or our House Specialty Mix

MIMOSA 4

Champagne and OJ over ice

+Jazz it up with another juice! Pineapple / Grapefruit / Cran

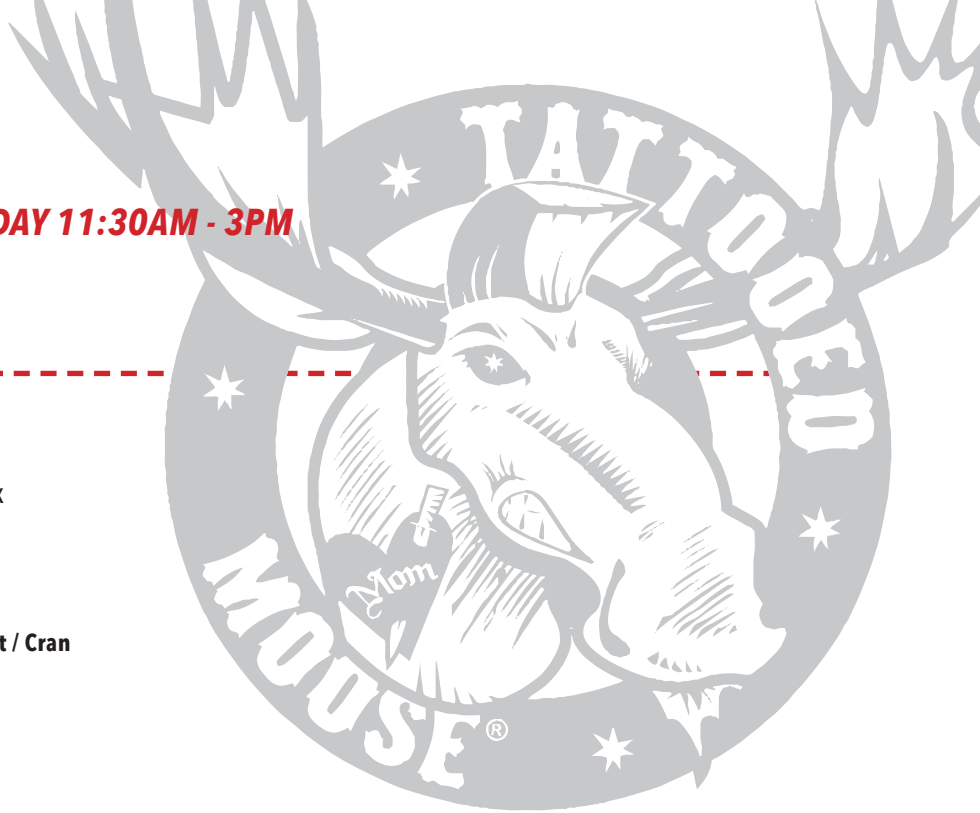
BELLINI 5

Peach nectar and champagne

BEER-MOOSE-A 5

Champagne and Schofferhofer Grapefruit Hefeweizen

(1/2 Hefeweizen, 1/2 carbonated grapefruit juice)



BRUNCH PLATES

THE GARBAGE PLATE

12⁵⁰

Duck fat fries smothered with cowboy beans, eggs scrambled with house roasted meats, cheese, onions, and peppers, topped with sausage gravy

HUEVOS RANCHEROS*

11

Chorizo patties, cowboy beans and two sunny-side-up eggs over crispy tortillas, topped with charred tomatillo sauce, Monterey Jack cheese, avocado, and cilantro

MONTE CRISTO

9⁵⁰

Roasted turkey, ham, and Swiss cheese layered between sweet Hawaiian bread, then battered, grilled, and served with a side of syrup for dippin'

BREAKFAST SANDWICH

7

Homemade biscuit with scrambled eggs and American cheese

CHOICE OF: Ham / Bacon / Pork belly / Chorizo patties / Sausage patties

BISCUIT & SAUSAGE GRAVY

6

+ Two eggs \$1⁵⁰ (scrambled or sunny-side-up*)

BRUNCH SIDES

SAUSAGE GRAVY

2

CHORIZO PATTY

2

SAUSAGE PATTY

2

HOMEMADE BISCUIT

2

APPLEWOOD SMOKED

BACON

2⁵⁰

* Consuming undercooked eggs may increase your risk of food borne illness

* PLEASE DRINK RESPONSIBLY *
If you need a complimentary ride, please ask