

TO-GO

APPETIZERS

BUBBLE AND SQUEAK | 12

ROASTED POTATOES AND CABBAGE WITH A MISO MUSHROOM GRAVY AND A CHARRED TOMATO

HANDCUT FRENCH FRIES | 7

SERVED WITH TARRAGON KETCHUP AND GREEN APPLE AIOLI

SOUPS AND SALADS

MUSHROOM CASHEW SOUP | SMALL 12 | LARGE 20

OYSTER MUSHROOMS IN A VEGETABLE, MISO, AND CASHEW BROTH WITH FARRO, SPINACH, THYME, GARLIC, GINGER, AND LEMON

THE ADMIRAL'S CHOWDER | SMALL 12 | LARGE 20

A NEW ENGLAND WHITE CHOWDER WITH LARDONS, ONION, CELERY, POTATO, AND A GENEROUS PORTION OF CLAMS IN AND OUT OF SHELLS

ADMIRALTY GREENS | 16

ARUGULA SALAD WITH PICKLED FENNEL AND RADISH, HOG JOWL LARDONS, SOFT BOILED EGG, SUNFLOWER SEEDS, SOFT BREAD CROUTONS AND HOUSE VINAIGRETTE

CAESAR | HALF 10 | WHOLE 14

ROMAINE LETTUCE, TRADITIONAL DRESSING, TOASTED BREAD CRUMBS, PARMESAN FRICO

SIDE SALAD | 7

VINAIGRETTE DRESSED ARUGULA, CHEVRE, CRISPY SHALLOTS

MAINS

FISH AND CHIPS | 20

BEER BATTERED ROCK FISH AND FRENCH FRIES WITH TARRAGON KETCHUP AND TARTAR
(ADD AN EXTRA PIECE FOR \$5)
(SUB SIDE SALAD FOR FRENCH FRIES \$2)

TAVERN STEAK | 22

LAMB & BEEF PATTY ON ONION TOAST WITH A SHARP WHITE CHEDDAR BEER CHEESE AND CRISPY SHALLOTS, SERVED WITH A SIDE OF VINAIGRETTE ARUGULA
(SUB FRENCH FRIES FOR ARUGULA \$2)

IMPERIAL SWINE | 32

APPLE CHUTNEY STUFFED PORCHETTA ON CHILI PUMPKIN PUREE WITH CIDER-BRAISED CABBAGE