

# 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  
VEGAN/VEGETARIAN

### **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  
DAIRY FREE, GLUTEN FREE

### **ADMIRALTY GREENS | 16**

ARUGULA SALAD WITH PICKLED FENNEL AND RADISH, HOG JOWL LARDONS, SOFT BOILED EGG, SUNFLOWER SEEDS, SOFT BREAD CROUTONS AND HOUSE VINAIGRETTE  
VEGAN/VEGETARIAN OR GLUTEN FREE ON REQUEST

### **CAESAR | HALF 10 | WHOLE 14**

ROMAINE LETTUCE, TRADITIONAL DRESSING, TOASTED BREAD CRUMBS, PARMESAN FRICO  
GLUTEN FREE ON REQUEST

### **SIDE SALAD | 7**

VINAIGRETTE DRESSED ARUGULA, CHEVRE, CRISPY SHALLOTS  
DAIRY FREE/VEGAN OR GLUTEN FREE ON REQUEST

## 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  
DAIRY FREE, WHEAT FREE

### **PORTOBELLO MUSHROOM STEAK | 22**

HERB MARINATED, HONEY GLAZED PORTOBELLO SERVED WITH BUTTERNUT SQUASH PUREE, AND FRIED BRUSSELS SPROUTS WITH A CASHEW CREAM SAUCE  
VEGAN/DAIRY FREE, WHEAT FREE