

DINNER

SOUPS

MAINE CLAM CHOWDER

6 BOWL | 4 CUP

Smoked bacon, chives

SOUP OF THE DAY

6 BOWL | 4 CUP

Chef's choice

SMALL PLATES

PIMENTO CHEESE FRITTERS 4

Red onion jam

GARLIC PARMESAN FRIES 5

Truffled aioli

MARINATED OLIVES 4

Orange zest, rosemary

PORK RIBLETS 7

Soy-chile glazed

JUMBO CHICKEN WINGS 10

10 count. Hot, mild, BBQ or garlic

STARTERS + SALADS

CHEF SALAD 12

Smoked ham & turkey, cheddar, romaine, tomato, cucumber, red onion, olives, Russian dressing

CAESAR SALAD 9

Whole leaf romaine, house-made dressing

COBB SALAD 11

Spinach, endive, hard-boiled egg, avocado, cherry tomato, smoked bacon, house-made ranch

CHOPPED KALE SALAD 12

Dried cranberries, walnuts, feta cheese, green goddess dressing

AHI TUNA TOSTADAS 10

Lightly seared tuna, shredded cabbage, avocado, lime

MAINS

REUBEN 12

House-cured corned beef, sauerkraut, Russian dressing on rye bread

OPEN-FACED PRIME RIB SANDWICH 13

Horseradish crème fraiche, watercress

GRILLED TAVERN BURGER 11

Fully dressed

BLACKENED MAHI TACOS 13

Jalisco style slaw, avocado, cilantro aioli

SPAGHETTI CARBONARA 15

Pancetta, black pepper, scallions

BLUE CHEESE CRUSTED FILET 22

Whipped potatoes, broccoli rabe, red wine demi glace

HERB ROASTED CHICKEN 17

Tuscan kale, parmesan polenta, shitake mushrooms

SLOW BRAISED PORK SHOULDER 18

Cannellini beans, olives, roasted fennel

GRILLED FRESH FISH OF THE DAY *Market Price*

CRAFTED COCKTAILS

THE LONG BALL 6

Tito's vodka, fresh brewed iced tea, lemonade

AVIATION 8

Tanqueray gin, maraschino liqueur, crème de violette, lemon juice

CLASSIC OLD FASHIONED 8

Knob Creek, angostura bitters, orange slice, maraschino cherry

THE BLUE SPRING 8

Bacardi rum, blue curacao, lemon juice, sparkling wine

PERSIMMON PUNCH 8

Jack Daniels, triple sec, sour mix, lemon lime soda

THE BERESFORD BAYOU 9

Light rum, dark rum, apricot brandy, lime juice, pineapple juice

SOFT DRINKS, COFFEE, TEA 2.25

SPARROWS
GRILLE

LUNCH: 11AM-3PM

DINNER: WEDNESDAY - THURSDAY 5PM-8PM | FRIDAY - SATURDAY 5PM-9PM

SUNDAY BRUNCH: 10AM-2PM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies.
