

# LUNCH

## STARTERS

### **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*

### **MAINE CLAM CHOWDER**

**6 BOWL | 4 CUP**

*Smoked bacon, chives*

### **SOUP OF THE DAY**

**6 BOWL | 4 CUP**

*Chef's choice*

## ENTRÉE SALADS

### **CLASSIC CAESAR 9**

*Whole leaf romaine, house-made dressing*

*Add chicken for \$3*

### **QUINOA & LENTIL BOWL 12**

*Avocado, pine nuts, tzatziki, olives*

### **CHOPPED KALE SALAD 12**

*Dried cranberries, walnuts, feta cheese,*

*green goddess dressing*

### **CHEF SALAD 12**

*Smoked ham & turkey, cheddar, romaine,*

*tomatoes, cucumber, red onions, olives,*

*Russian dressing*

### **COBB SALAD 13**

*Spinach, endive, hardboiled egg, chopped*

*chicken, avocado, cherry tomatoes,*

*smoked bacon, house-made ranch*

## HANDHELDS

*Served with choice of side*

### **DELI SANDWICH 10**

*Choice of ham, turkey, BLT or chicken salad on white, wheat or rye*

### **CUP & BOARD 10**

*Half deli sandwich with cup of soup*

### **CLUB SANDWICH 12**

*Turkey, ham, smoked bacon, toasted white bread*

### **CHICKEN BACON RANCH WRAP 11**

*Grilled chicken, smoked bacon, ranch, lettuce,*

*tomato, avocado*

### **GRILLED TAVERN BURGER 11**

*Fully dressed. Add cheddar, blue cheese, grilled*

*onions or smoked bacon for \$1 each*

### **GRILLED FISH "TACO" WRAP 13**

*Jalisco style slaw, avocado, cilantro aioli*

### **BBQ PULLED PORK HOAGIE 12**

*Pepper jack cheese, pickled jalapeños, crispy onions*

### **BLACKENED MAHI SANDWICH 13**

*Lettuce, tomato, remoulade, kaiser roll*

### **OPEN FACED PRIME RIB SANDWICH 13**

*Horseradish crème fraîche, watercress*

### **REUBEN SANDWICH 12**

*House-cured corned beef, sauerkraut, Russian*

*dressing, rye bread*

## SIDES 3.50 each

### **FRENCH FRIES | COLESLAW**

### **FRESH FRUIT | HOMEMADE CHIPS**

### **HOUSE SALAD | COTTAGE CHEESE**

## 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*

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**SOFT DRINKS, COFFEE, TEA 2.25**

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SPARROWS  
GRILLE

LUNCH: 11AM-3PM

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

SUNDAY BRUNCH: 10AM-2PM

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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.

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