

DINNER

STARTERS AND SALADS

HOUSE-MADE PIMENTO CHEESE DIP 4

Red Onion Jam, Rye Crackers

GARLIC PARMESAN FRIES 5

Truffled Aioli

MIXED OLIVES 4

Orange Zest, Rosemary

PORK RIBLETS 8

Smoky Ancho Pepper Glaze

MAINE-STYLE CLAM CHOWDER, BOWL 6 CUP 4

Smoked Bacon, Chives

CHICKEN WINGS 11

10 Count - Hot, Mild, BBQ or Garlic

HOUSE CHIPS DELUXE 6

Smoked Bacon, Hand-Made Ranch, Scallions

CHEF SALAD 12

Smoked Ham & Turkey, Cheddar, Romaine, Tomato, Cucumber, Red Onion, Olive, 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

MAINS

REUBEN 12

House Cured Corned Beef, Sauerkraut, Russian Dressing on Rye Bread

OPEN-FACED PRIME RIB 13

Horseradish Crème Fraiche, Watercress

GRILLED TAVERN BURGER 11

Fully Dressed

BLACKENED FISH TACOS 12

Jalisco Style Slaw, Avocado, Cilantro Aioli

LINGUINE AND SHRIMP 16

White Wine, Toasted Garlic, Parsley

BLUE CHEESE CRUSTED FILET MIGNON 22

Whipped Potatoes, Broccoli Rabe, Red Wine Demi Glaze

HERB ROASTED CHICKEN 17

Herb Roasted Chicken with Heirloom Tomato Panzanella Salad

CHICKEN RUSTICA ARRABBIATA 14

Penne Pasta, Olive, Artichoke Heart, Spicy Tomato Sauce

GRILLED FRESH FISH OF THE DAY *Market Price*

SPARROWS GRILLE



HOURS OF OPERATION

Monday Lunch: 11am - 5pm

Tuesday Lunch: 11am - 5pm

Wednesday Lunch: 11am - 5pm and Dinner: 5pm - 8pm

Thursday Lunch: 11am - 5pm and Dinner: 5pm - 8pm

Friday Lunch: 11am - 5pm and Dinner: 5pm - 9pm

Saturday Lunch: 11am - 5pm and Dinner: 5pm - 8pm

Sunday Brunch: 11am - 2pm and Sunday Lunch: 2pm - 5pm

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.
