



APPETIZERS

FRIED PICKLES 12 (GF) (V)

Crispy battered dill pickle chips served with our signature Rodeo Sauce.

"BURNT" ENDS \$14 (GF)

Braised pork belly, flash fried and tossed with smoky mesquite rub, topped with BBQ sauce.

PRETZEL BITES \$12

Soft-baked pretzel nuggets served with warm cheese sauce.

SMUTTY NACHOS \$14 (GF) (V)

Fresh-cut tortilla chips piled with melted cheese, pickled onion, pico de gallo, jalapeño, chipotle aioli, lime crema, and cilantro.

FRIED BRUSSELS SPROUTS \$12 (GF) ▲

Crispy flash-fried sprouts topped with bacon and maple glaze.

CHICKEN BITES \$14 (GF)

Golden-fried chicken pieces served with your choice of dipping sauce with Fries

WINGS (GF)

Small (6) \$12 • Large (12) \$18

Fried chicken wings tossed in your favorite sauce, served with carrots and celery.

HANDHELDS

SMUTTY SMASH BURGER \$20 ★

Two smashed patties with lettuce, tomato, onion, pickle, and Rodeo Sauce.

CUBAN \$19 ★

Pulled pork, crispy pork belly, Swiss cheese, maple mustard on toasted telera bread.

SHORT RIB SANDWICH \$21 ★

Braised short rib with pickled onion, arugula, Swiss, horseradish aioli, and consommé dipping sauce.

BLACKENED CHICKEN SANDWICH \$18 ★

Grilled blackened chicken, lettuce, tomato, bacon, and jalapeño ranch.

VEGGIE MELT \$17 (V) ★

Bell peppers, onion, mushroom, tomato, and Monterey Jack cheese, herbed pesto, & balsamic glaze on toasted sourdough.

STREET PORK TACOS \$16

Three flour tortillas filled with braised pork, lettuce, pico de gallo, pickled onion, and lime crema.

SALADS

HARVEST SALAD \$14 (V) ★

Arugula, Little Leaf greens, roasted butternut squash, goat cheese, bacon crumble, and cider vinaigrette.

CAESAR SALAD \$14 (V) ★

Crisp romaine tossed in house-made dressing with croutons and shaved parmesan.

GARDEN SALAD \$14 (V) ★

Little Leaf greens, cherry tomato, cucumber, pickled onion, croutons, shaved parmesan, and balsamic vinaigrette.

SAUCES

- HONEY CHIPOTLE BBQ
- MAPLE MUSTARD
- BUFFALO
- HOT HONEY
- BLUE CHEESE
- JALAPEÑO RANCH

ADD-ONS

- CHICKEN \$7
- PORK \$6
- BURNT END \$6
- SHORT RIB \$10
- CHORIZO \$8
- BACON \$2
- EGG \$2

NOTES

- ★ - CAN BE MODIFIED TO BE GLUTEN FREE
- ▲ - CAN BE MODIFIED TO BE VEGETARIAN





NOTES

- ★ - CAN BE MODIFIED TO BE GLUTEN FREE
- ▲ - CAN BE MODIFIED TO BE VEGETARIAN

ENTRÉES

BRAISED SHORT RIB \$28 ★

Served with whipped potato, broccolini, and rich red wine consommé.

BAKED MAC & CHEESE \$22 ★ ▲

House blend of smoked gouda, Monterey Jack, and mild cheddar, topped with herbed cracker crumb.

CHICKEN BROCCOLINI ALFREDO \$22 ★ ▲

Pan-seared chicken, broccolini, mushroom, tomato, and cavatappi in creamy white sauce, topped with arugula.

SHORT RIB BOLOGNESE \$26 ★

Pork, ground beef, and braised short rib over three-cheese tortellini, finished with shaved parmesan and truffle oil.

FALL RISOTTO \$21 ★ ▲

Squash purée, house-made chorizo, roasted butternut squash, shaved parmesan, and sage brown butter.

SIDES

RISOTTO \$9

MAC & CHEESE \$6

BROCCOLINI \$6

BRUSSELS SPROUTS \$6

WHIPPED POTATO \$6

FRIES \$6

ROASTED SQUASH \$6

KIDS MENU

\$12

INCLUDES DRINK, SIDE, AND ICE CREAM.

Cheeseburger

Grilled Cheese

Mac & Cheese

Cheese Flatbread

Chicken Bites

SOUPS

CLAM CHOWDAH

CUP \$7 • BOWL \$10

Classic New England clam chowder served with oyster crackers.

BEEF CHILI \$12 (GF)

Slow-stewed beef chili topped with melted cheese and served with tortilla chips.

DESSERTS

COOKIE SKILLET \$12

Half-baked cookie with caramel and chocolate drizzle, whipped cream, and vanilla ice cream.

CRÈME BRÛLÉE \$12

Ask your server about our rotating seasonal flavors.



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

