



Updated: 10/13

PILSNERS:

BUD LIGHT	ABV. 4.2%
COORS LIGHT	ABV. 4.2%
MILLER LITE	ABV. 4.2%
MICHELOB ULTRA	ABV. 4.2%
STELLA ARTOIS	ABV. 5.2%
ALEXANDR PILSNER	ABV. 5.0%
Schilling Beer Co. Littleton, NH	

LAGERS:

*SHIPPING OUT OF BOSTON	ABV. 5.3%
Jack's Abbey Brewing Co. Framingham, MA	
YUENGLING LAGER	ABV. 4.5%
Yuengling Brewing Co. Pottsville, PA	
DARK LAGER	ABV. 4.0%
Scared Profane Brewing Co. Biddeford, ME	
*BRITE AS HELL Munich Style Helles	ABV. 5.0%
Jack's Abbey Brewing Co. Framingham, MA	

ALES:

*BBC STEEL RAIL	ABV. 5.3%
Berkshire Brewing Co. South Deerfield, MA	
SMITHWICK RED ALE	ABV. 4.5%
Smithwicks Kilkenny, IE	
*HANDLINE KOLSCH	ABV. 5.0%
Devils Purse Brewing Co. South Dennis, MA	
*POUR 42	ABV. 5.1%
Wachusett Country Ale. Wachusett Brewing	
ALLAGASH WHITE ALE	ABV. 5.2%
Allagash Brewing Co. Portland, ME	
BLUE MOON WHITE ALE	ABV. 5.4%
Blue Moon Brewing Co. Denver, CO.	
*OCTOBERFEST	ABV. 5.3%
Samuel Adams Brewing Co. Boston, MA	
*WACHUSETT BLUEBERRY ALE	ABV. 4.5%
Wachusett Brewing Co. Westminster, MA	
PUMPKINHEAD ALE	ABV. 4.5%
Shipayrd Brewing Co. Portland, ME	
BROWN ALE	ABV. 4.2%
Newburgh Brewing Co. Newburgh, NY	
*FRESH PATCH PUMPKIN ALE	ABV. 4.5%
wormtown Brewing Co. Worcester, MA	

FRUIT BEERS / CIDERS / SOURS

*DOWNEAST CIDER	ABV. 5.1%
DownEast Cider House East Boston, MA	
*OAK HILL BLEND CIDER	ABV. 4.5%
Carlson Orchards Harvard, MA	
*DOWNEAST BLACKBERRY	ABV. 5.0%
DownEast Cider House East Boston, MA	
GINGER LIBATION PASSION FRUIT	ABV. 5.0%
Ginger Libation	

IPA'S:

*LAWSON'S SIP OF SUNSHINE	ABV. 8.0%
Lawson's Finest Liquids Waitsfield, VT 16oz. Only	
THE SUBSTANCE ALE	ABV. 6.6%
Bissell Brothers Brewing Co. Portland, ME	
LUNCH IPA	ABV. 7.0%
Maine Brewing Co. ME	
*WICKED EASY SESSION	ABV. 4.7%
Sam Adams Brewing Co. Boston, MA	
*CLOUD CANDY IPA	ABV. 6.5%
Mighty Squirrel Brewing Co. Waltham, MA	
*BE HOPPY IPA	ABV. 6.5%
Wormtown Brewing Co. Worcester, MA	
FIDDLEHEAD IPA	ABV. 6.2%
Fiddlehead Brewing Co. Shelburne, VT	
*SEVEN SAWS VII	ABV. 6.9%
Seven Saws Brewing Co. Holden, MA	
*ACCIDENTAL WILDERNESS	ABV. 5.6%
Honest Weight Orange, MA	
THE NAMELESS	ABV. 7.0%
Foam Brewers, Burlington, VT	

STOUTS / PORTERS

GUINNESS	ABV. 4.2%
Dublin, IE	
MILK STOUT NITRO	ABV. 6.0%
Left Hand Brewing Co. Longmont, CO	
*BBC COFFEEHOUSE PORTER	ABV. 6.2%
Berkshire Brewing Co. South Deerfield, MA	
*FOGLIFTER COFFEE PORTER	ABV. 6.5%
Seven Saws Brewing Co. Holden, MA	

COMING SOON:

PHAZE IPA ABV. 6.5%
Four Quarters Brewing Co. Winooski, VT



TALK TO A MANAGER ABOUT BOOKING
YOUR NEXT FUNCTION!

Featuring Over

30+ DRAUGHTS OF THE
COLDEST BEER IN TOWN

PLEASE SEE YOUR SERVER FOR ANY DIETARY
RESTRICTIONS & GLUTEN FREE OPTIONS



APPETIZERS

100Z. BONELESS WINGS

Tossed in your choice of Buffalo -Mild, Hot, Extra Hot, Honey BBQ, Fever or Sweet Chili Sauce, or try them plain with Honey Mustard or Sweet & Sour Sauce 12.99

100Z. BONE-IN WINGS

Tossed in your choice of Buffalo -Mild, Hot, Extra Hot, Honey BBQ, Fever or Sweet Chili Sauce, or try them plain with Honey Mustard or Sweet & Sour Sauce 9.99

TRADITIONAL POTATO SKINS

5 Potato Skins topped with cheddar cheese & bacon 11.49

CHEESE STEAK SPRING ROLLS

5 Philly cheese steak spring rolls with chipotle sauce 12.99

TRI - COLOR NACHOS

11.99 Add chicken + \$5.99

GREEK SAMPLER

A combination of 4 spanakopita, 4 dolmades, hummus & pita served with feta, cucumber & tomatoes 15.99

HUMMUS & PITA BREAD 10.99

DOLMADES

8 grape leaves filled with our seasoned ground beef & rice served with avgolemono sauce 13.99

COCONUT SHRIMP

8 hand battered coconut shrimp served with Asian sauce 13.99

PRETZELS

Pretzel bites served with cheese sauce 9.49

HOMEMADE CHIPS

Served with chipotle sauce 7.49

HOMEMADE FRIED PICKLES

Served with chipotle sauce 7.49

SPINACH & ARTICHOKE DIP

Served with pita bread 12.49

CAULIFLOWER "WINGS"

Tossed in your choice of Buffalo -Mild, Hot, Extra Hot, Honey BBQ, Fever or Sweet Chili Sauce 10.99

MOZZARELLA STICKS 11.49

BUFFALO CHICKEN DIP

Served with tortilla chips 9.49

SOUPS

AVGOLEMONO Cup 4.25 Crock 5.50

N.E. CLAM CHOWDER Cup 5.25 Crock 6.95

FRENCH ONION SOUP Crock 6.75

BURGERS

Proudly serving hand pressed Certified Angus Beef.
Served with French fries, lettuce & tomatoes on a bulkie

Gluten Free Bread \$2.00

Sub: Sweet Potato Fries \$2 - Onion Rings \$2- Cup of
Soup \$1 Cup of Clam Chowder \$2 - Salad \$2

CALIFORNIA BURGER*

Topped with bacon, avocado & onion slices 14.49

COWBOY BURGER*

Topped with crispy bacon, mushrooms, red onions
& Swiss cheese 14.99

HAMBURGER* 11.99

CLASSIC CHEESEBURGER*

Choice of American, Swiss or Cheddar cheese
12.99

BOURBON BURGER*

Topped with Jack Daniels sauce, sautéed onions &
cheddar cheese 15.99

JAMESON BURGER*

Jameson Whiskey bleu cheese, with Guinness
cheese sauce topped with fresh onion rings 15.99

SLIDERS

Three mini hamburgers topped with cheese 12.99

no lettuce or tomato

Served "Pink" or "No Pink"

OUR BURGERS CAN BE PREPARED WITH A "BEYOND
BURGER"

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order please inform your server if you or a person in your party has a food allergy



ITALIAN

Choice of Pasta: Rigatoni, Angel Hair or Linguini
Gluten Free Pasta +2
Add a side Dinner Salad +4.29 or
side Caesar Salad +4.49

CHICKEN PARMIGIANA

Lightly breaded fried chicken breast, topped with melted cheese & marinara sauce 18.99

CHICKEN & BACON SPINACHI

Sautéed spinach, bacon & chicken tenders in a creamy Alfredo sauce 19.99

CHICKEN & BROCCOLI

With wine garlic butter OR Alfredo sauce 18.99

CHICKEN BAMBINO

Breaded & deep fried chicken breast served over cheese ravioli, sautéed with wine, spinach, tomatoes & roasted garlic 18.99

CHICKEN PICCATTA

Sautéed chicken with wine, capers & a hint of lemon 18.99

TUSCAN SCALLOPS

Sun dried tomatoes, spinach, fresh basil, pan sautéed sea scallops with white wine & garlic aglio-olio sauce 25.99

SHRIMP SCAMPI

Sauteed shrimp in our scampi sauce, white wine, spinach & tomatoes 20.99

EGGPLANT PARMIGIANA

Sliced eggplant lightly breaded & baked in marinara sauce. Topped with melted cheese 16.99

BRAISED BEEF RAGU

Beef ragu is Italian comfort food at it's best. This delicious slow-cooked beef ragu is not your typical meat sauce 19.99

MEAT LASAGNA

Seasoned beef layered between sheets of pasta, a blend of cheeses & tomato sauce 16.99

RAVIOLI CON POLLO

Sautéed chicken with a creamy tomato sauce & fresh ravioli 18.99

PIZZAS

All pizza's are topped with chipped parmesan cheese

10" FLATBREAD, CALZONE OR FRESH DOUGH
16" FRESH DOUGH

CHEESE

10" 11.99 - 16" 15.99

MEATBALL

10" 12.99 - 16" 17.99

CHICKEN CAESAR

Garlic & herb butter, cheese & chicken topped with a crisp Caesar salad
10" 14.99 - 16" 19.99

MEDITERRANEAN

Black olives, spinach, tomatoes, feta & tomato sauce
10" 14.99 - 16" 19.99

BIG MAC

Secret sauce, ground beef & cheese, baked & topped with white onions, lettuce & pickles
10" 14.99 - 16" 19.99

PEPPERONI

10" 12.99 - 16" 17.99

MARGHERITA

Marinara sauce, fresh mozzarella, sliced tomato & fresh basil
10" 14.99 - 16" 19.99

BBQ CHICKEN

Chicken tossed in Honey BBQ, sweet onions & savory bacon
10" 14.99 - 16" 19.99



BUFFALO CHICKEN

Garlic & herb spread, topped with grilled buffalo chicken & bleu cheese crumbles covered in pizza cheese
10" 14.99 - 16" 19.99

EXTRA TOPPINGS

Small \$1.25 per topping - Large \$2.00 per topping

WE OFFER 10" GLUTEN FRIENDLY FLATBREAD PIZZA \$2.00

*Made with cauliflower pizza crust

SIDES

HOMEMADE MASHED POTATOES

With or without gravy 2.75
Loaded, Garlic Butter & Bleu Cheese Crumbles +1.25

*BAKED POTATO

After 4pm, all day Sunday
*Loaded Baked +1.25

SWEET POTATO FRIES 3.45

ROASTED RED BLISS POTATOES 2.75

CHEF'S CHOICE OF VEGETABLE 2.75

COLESLAW 2.75

RICE 2.75

FRESH BROCCOLI 2.75

SIDE SALAD 4.29

SIDE CAESAR SALAD 4.49

SIDE GREEK SALAD 5.49

BASKET OF HOMEMADE CHIPS 6.49

BASKET OF FRIES 5.49

BASKET OF SWEET POTATO FRIES 6.49





FROM THE LAND

Served with potato & vegetable unless otherwise noted.
Sub: Sweet Potato Fries \$2- Onion Rings \$2 - Side Salad \$2 - Cup of Soup \$1 - Cup of Clam Chowder \$2

YANKEE POT ROAST
Topped with jardinière sauce 18.99

BABY BACK RIBS
"Best Town Secret" fall off the bone pork ribs
Full Rack 24.99 - Half Rack 19.99

CHICKEN TENDER DINNER
Our homemade chicken tenders with your choice of dipping sauces 16.99

GRILLED CHICKEN
Have it Honey BBQ, Honey Mustard or Marinated 16.99

CHICKEN ALA MANOR
Grilled chicken breast topped with sautéed diced tomatoes, spinach & feta cheese 19.99

GARDEN STIR FRY 
Pan sautéed fresh vegetables in a tangy teriyaki sauce over rice with your choice of protein.
Chicken 16.99 - Beef 17.99 - Shrimp 16.99

CHICKEN CORDON BLEU 
Panko crusted chicken, thinly sliced ham & Swiss cheese baked til golden brown & topped with a garlic cream sauce 20.99

STEAKS

Served with potato & vegetable unless otherwise noted.
Sub: Sweet Potato Fries \$2- Onion Rings \$2 - Side Salad \$2 -Cup of Soup \$1 - Cup of Clam Chowder \$2
Add: Onions, Peppers & Mushrooms + 1.50

BEEF TENDERLOIN TIPS*
Marinated tips grilled over an open flame 20.99

12OZ. RIBEYE*
Seasoned with our house seasoning & grilled to perfection 24.49

12OZ. PRIME RIB*
Only available Friday & Saturday - After 4PM
24.49

CAST IRON DEMONICO STEAK*
Cast iron seared 12oz. Delmonico ribeye 24.49

BOURBON STEAK TIPS 
Tenderloin tips, sautéed pepper & caramelized onions brushed with Jack Daniels Bourbon glaze 23.99

FROM THE SEA

Fried seafood is served with fries & coleslaw.
Grilled or Baked served with potato & vegetable
Sub: Sweet Potato Fries \$2 - Onion Rings \$2 - Side Salad \$2 -Cup of Soup \$1 - Cup of Clam Chowder \$2

SALMON
Grilled or Baked.
Try it with Cajun spices, balsamic glaze or maple & orange marmalade glaze.
10oz. 20.99 - 6oz. 14.99

WHOLE FRIED CLAMS MP

BAKED HADDOCK
Filet of haddock baked in butter and white wine, seasoned bread crumb topping & hint of lemon
10oz. 17.99 - 6oz. 13.99

SEAFOOD COMBO
Choose two fried seafood items:
Whole belly clams, Scallops, Haddock, or Shrimp 29.49

FISH & CHIPS
10oz. 17.99 - 6oz. 13.99

BAKED SCALLOPS
Baked in butter, white wine & a hint of lemon. Topped with lightly seasoned bread crumbs. MP

SALMON & CAULIFLOWER GRAIN SALAD
Grilled salmon on a bed of blended grains & cauliflower in a herb aioli finished with a blood orange vinaigrette 16.99

FRIED SCALLOP DINNER MP

GREEK DELIGHTS

SPANAKOPITA
A platter of 8 spinach & feta pies, served with rice, feta cheese, tomatoes & cucumbers 15.99

MOUSSAKA (Moo/sah/kah)
Layers of eggplant, potato & seasoned ground beef topped with a rich bechamel sauce, garnished with a side of marinara, and served with potato & vegetable 16.99

STUFFED PEPPERS
2 fresh green peppers filled with spices, rice & beef topped with marinara & parmigiana cheese.
Served with potato & vegetable 16.99

CHICKEN SOULVLAKI
2 marinated chicken skewers, served with rice, sliced feta, diced tomatoes, diced cucumber, kalamata olives & olive oil over spring mix. Served with a side of tzatziki sauce 16.99

ACROPOLIS CHICKEN
Chicken sautéed with black olives, diced tomatoes, feta cheese, spinach & a touch of Ouzo. Served over rice 20.99



GREENS

Try our Homemade Dressings: Creamy Greek, Italian, Bleu Cheese, Honey Mustard. We also offer: Ranch, Parmesan Peppercorn, Balsamic Vinaigrette & Thousand Island.

Take home our homemade dressings!
8oz. \$4.50 - 12oz. \$6.00

Add to any salad: CHICKEN \$5.99 - STEAK TIPS \$10.99
SHRIMP \$8.99 - SALMON \$9.99

HOUSE SALAD

Fresh field green spring mix with carrots, tomatoes, sliced cucumber, kalamata olives & onions 9.99

ATHENIAN CHICKEN SALAD

Grilled chicken breast on top of spring mix with diced tomatoes, onions, olives & feta cheese. Served with Greek dressing 14.99

BUFFALO CHICKEN SALAD

A house salad served with mild boneless buffalo wings, served with bleu cheese dressing 15.99

BLACK & BLEU AVOCADO SALAD

Grilled steak tips top field green spring mix with carrots, tomatoes, avocado, crispy bacon & bleu cheese crumbles. Served with bleu cheese dressing 18.49

MANOR SALAD

Mixed greens topped with dried cranberries, candied walnuts & bleu cheese. Served with sesame dressing 14.99

MEDITERRANEAN GRAIN BOWL

Tri-colored quinoa topped with cherry tomatoes, sliced cucumber, kalamata olives, sliced red onion, feta cheese & roasted red pepper puree 13.99

GREEK SALAD

Our house salad topped with banana peppers & feta cheese. Served with Greek dressing 11.99

CAESAR SALAD 11.99

TACO BOWL

Black beans, corn, pico de gallo, avocado & cheese served over rice 10.49

*Add Beef 15.49 - Add Chicken 14.49
Available Gluten Free or Vegan

Most of our salads can be made
Gluten Friendly by request

HANDHELDS

Served with French fries, Gluten Free Bread \$2.00
Sub: Sweet Potato Fries \$2 - Onion Rings \$2 - Cup of
Soup \$1 Cup of Clam Chowder \$2 - Salad \$2

HONEY BBQ CHICKEN WRAP

Crispy chicken tenders tossed in Honey BBQ in a wrap with lettuce, tomato & bleu cheese dressing 12.99

TURKEY CLUB

Thinly sliced turkey, bacon, lettuce, tomato, mayo & Swiss cheese on grilled sourdough 12.99

CLAM ROLL

Served with French fries & coleslaw MP

SCALLOP ROLL

Served with French fries & coleslaw MP

BEEF OR CHICKEN GYRO SANDWICH

Seasoned beef or chicken wrapped in a thick slice of pita bread with lettuce, tomato, feta, onions & tzatziki sauce 13.99

FRIED HADDOCK SANDWICH 14.49

CHICKEN, BACON & RANCH

Fried chicken, buttermilk ranch, cheddar cheese, bacon, lettuce & tomato on ciabatta bread 14.99

PASTRAMI SANDWICH

Pastrami sautéed with onions & Swiss cheese served on ciabatta bread 13.99

CHICKEN PARM SLIDERS

Three mini chicken parmigiana sliders 13.99

SWEET CHILI CHICKEN SANDWICH

Fried chicken breast coated in our sweet chili sauce, topped with avocado, chipotle sauce, cheddar cheese, lettuce & tomato. Served on focaccia bread 17.49

CAJUN CHICKEN CAESAR WRAP 12.99

8OZ. SIRLOIN STEAK OPEN FACE SANDWICH* 16.49

GRILLED CHICKEN PESTO SANDWICH



Grilled chicken topped with pesto sauce, roasted red peppers & fresh mozzarella cheese on focaccia bread 13.99

CALIFORNIA TURKEY WRAP

Thinly sliced turkey rolled in a spinach wrap with avocado, lettuce, tomato & bacon 12.99

STEAK & CHEESE SUB

With onions, peppers, mushroom, American & cheddar cheese 14.49

GRILLED CHICKEN SANDWICH

Served with lettuce & tomatoes on ciabatta bread 12.99

CRISPY BUFFALO CHICKEN SANDWICH

Topped with bleu cheese 13.99

BRAISED BEEF SANDWICH

Slow roasted braised beef, dijon horseradish aioli, caramelized onions, baby spinach & Swiss cheese on ciabatta bread 14.99

KIMCHI FISH TACOS

3 soft shell tacos stuffed with fried haddock & topped with kimchi, avocado crema & fresh pico de gallo. Served with tortilla chips, salsa & sour cream 15.99

MEDITERRANEAN WRAP



Hummus, feta, cucumbers, spinach, red onion, tomatoes & sliced kalamata olives drizzled in Italian dressing wrapped in a spinach wrap 12.99





SIGNATURE COCKTAILS

TROPICAL DELIGHT

Pineapple, mango, passion fruit & watermelon rums with pineapple, orange juice & a touch of grenadine.

KENTUCKY MULE

Makers Mark, ginger beer & fresh lime.

PURPLE HAZE

Raspberry vodka, Chambord, sour mix, cranberry & pineapple juice.

MAI TAI

Bacardi, Myer's, Amaretto, sour mix, orange & pineapple juice.

GREEN TEA

Jameson, Peachtree, sour mix & sprite

MARTINIS

ESPRESSO

MILKY WAY

PISTACHIO

PEARTINI

CREME BRULEE

NON-ALCOHOLIC

 *Bottomless Refills

REFRESHERS:

ITALIAN CREAM SODA

Blood Orange, Caramel or Strawberry

STRAWBERRY LEMONADE

MANGO ICED TEA

RASPBERRY ICED TEA

HOTS:

CAPPUCCINO

LATTE

Traditional - Chocolate Caramel - Oatmeal Cookie

ESPRESSO

COFFEE - DECAF / REGULAR *Bottomless Refills

TEA

HOT COCOA

WINES

SOLD BY THE GLASS, 1/2 CARAFE, FULL CARAFE
OR BOTTLE
*Bottle Only

RED

GASCON MALBEC

MEIOMI PINOT NOIR

MIRASSOU PINOT NOIR

JOSH MERLOT

COPPER RIDGE MERLOT

COPPER RIDGE CABERNET SAUVIGNON

FREAKSHOW CABERNET SAUVIGNON

LOUIS M. MARTINI CABERNET SAUVIGNON

WILLIAM HILL CABERNET SAUVIGNON

*19 CRIMES SHIRAZ

*COLUMBIA RED BLEND

*CARNIVOR RED ZINFANDEL

WHITE

ECCO DOMANI PINOT GRIGIO

KENDALL JACKSON CHARDONNAY

WILLIAM HILL CHARDONNAY

COPPER RIDGE CHARDONNAY

FIRESTONE RIESLING

CASTELLO DEL POGGIO MOSCATO

BERINGER WHITE ZINFANDEL

OYSTER BAY SAUVIGNON BLANC

LA MARCA PROSECCO

BERINGER ROSE

WHAT'S BREWING:

TUESDAY'S - TACO TUESDAY

*After 4:00PM

WEDNESDAYS - QUESADILLAS

*After 4:00PM

THURSDAY'S - SOULVAKI NIGHT

*After 4:00PM

FRIDAY / SATURDAYS - CHEF SPECIALS

SUNDAYS - SEASONAL BAR SPECIALS

88 OZ. MARGARITA TOWERS

*minimum of 4 guests per tower.

Flavors Available:

Coconut

Mango

Strawberry

Stone Fruit

Blueberry

Blood Orange

Traditional



SEE YOUR SERVER TO PURCHASE YOUR OWN THIRST RESPONDERS GEAR!
T-Shirts, Hoodies, Zip Ups & more!

