

## STARTERS

**Guacamole: \$12**

Fresh smashed avocados, jalapenos, lime juice, cilantro, red onions

**Trio of Dips: \$11**

Artichoke dip, hummus, chili con queso

**KGB Nachos: \$14**

Texas-style beef chili, Monterey Jack cheese, pico de gallo, sour cream, guacamole

**Smoked Chicken Wings: \$10 (GF)**

Spicy BBQ or Buffalo; Served with house-made Bleu cheese, pickled celery and carrots

**Kobe Beef Sliders: \$5 each\***

American cheese, pickles, sweet-onion bacon jam

**-Drunk Mussels: \$14 (GF)**

Steamed in Lagunitas broth, grilled lemon

**Jumbo Lump Crab Dip: \$15**

asparagus, roasted peppers,

**Crunchy Fried Fish Tacos: \$5 each or 3 for \$13**

Crusted cod, tomatillo-avocado salsa, sweet ancho chiles, cabbage slaw

**Shrimp Tacos: \$5 each or 3 for \$13**

Avocado crema, red pickled cabbage

**Truffle Herb Fries: \$9**

Gruyere cheese, scallions, truffle aioli

**Rhode Island-Style Calamari: \$14**

Served with marinara and spicy aioli

## SOUPS AND SALADS

Create your own salad: \$11

Step 1: Pick your lettuce

Romaine -- Mixed Greens -- Baby Arugula -- Spinach

Step 2: Pick your toppings (choose up to 5; additional toppings \$.50)

- Hickory-smoked bacon
- Avocado
- Candied walnuts
- Chick peas
- Edamame
- English cucumber
- Grape tomato
- Golden apple
- Hard-boiled egg
- Kalamata olives
- Marinated artichokes
- Monterey Jack cheese
- Mozzarella
- Goat cheese
- Bleu cheese crumbles
- Red quinoa
- Roasted beets
- Roasted mushrooms
- Shredded carrots
- Toasted pistachios

Step 3: Choose a dressing

Sesame-pistachio Vinaigrette - Bleu Cheese - Sweet Vidalia Vinaigrette  
Balsamic Vinaigrette - Russian - Buttermilk Ranch

**\*Add Protein to any salad\***

Chicken - \$4 Shrimp - \$7 Ribeye - \$8\* Salmon- \$8

**New England Clam Chowder: \$5/\$9**

Hickory-smoked bacon, Yukon gold potatoes, scallions

**Winter Tomato Soup: \$6/\$10 (GF)**

Chives, sour cream

**Texas-Style Chili: \$5/\$9 (GF)**

Monterey Jack cheese, avocado, tortillas, sour cream

**Chicken Soup: \$3/\$7 (GF)**

Peeled plum tomatoes, avocado, red kidney beans, Monterey Jack cheese, saffron

**Roasted Vegetable Caesar: \$12 (GF)**

Brussels sprouts, baby kale, green beans, croutons

**Roasted Beet Salad: \$12 (V) (GF)**

Baby arugula, English cucumber, goat cheese, toasted sesame-pistachio vinaigrette

**Thai Beef Salad: \$15 (GF)\***

Marinated Flank steak, English cucumber, red jalapeno, Shiitake mushrooms, mango, mint, carrots, crushed peanuts, sesame seeds

## BURGERS AND SANDWICHES

Served with fries

**KGB Burger: \$12\***

American cheese, tomato, sweet-onion bacon jam, kosher pickles

**BBQ Bacon Cheeseburger: \$14\***

Hickory-smoked, thick-cut bacon, chipotle fried onion rings, Pepper Jack cheese

*\*May be raw or undercooked*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.*

(GF) Gluten Free / (V) Vegetarian

Or customize

## Build your Burger: \$11\*

### Each topping \$1

- Hickory-smoked Bacon
- Avocado
- BBQ Sauce
- Chipotle Aioli
- White Cheddar
- Bleu Cheese
- Mozzarella
- Swiss
- Pepper Jack
- Pickled Jalapenos
- Local Fried Egg
- Sautéed Oyster Mushrooms
- Sweet-onion Bacon Jam

## SANDWICHES

**Chicken Parmesan: \$12**  
Fried cutlets, fried basil, marinara, mozzarella

**Cuban: \$12**  
Thinly-sliced pork, Black forest ham, house-made pickles, house-made mustard

**Philly Cheesesteak: \$14**  
Thinly-shaved ribeye, sautéed onions, provolone or chili cheese

**BBQ Pulled Pork: \$12**  
Hickory-smoked pork shoulder, North Carolina BBQ sauce, cabbage slaw

**Pastrami Melt: \$14**  
Swiss cheese, house-made mustard

**Reuben: \$14**  
House-made Corned beef, sauerkraut, Swiss cheese

## ENTREES

**Laquered Duck Confit: \$23 (GF)**  
Mashed sweet potatoe sautéed choy, apricot laquered sauce,

**14oz Grilled Ribeye: \$31 (GF)**  
Oyster mushrooms, asparagus, potato puree, demi-glace

**Apple PorkChop: \$22 (GF)**  
Red, purple fingerling potatoes, Bleu cheese melted butter, broccoli rabe, golden apple sauce

**Cioppino Seafood Stew: \$21 (GF)**  
Clams, mussels, calamari, shrimp, grilled garlic bread

**Spaghetti and Clams: \$19**  
Littleneck clams, parmesan cheese, crispy garlic chips, parsley, grilled crostini

**Chicken Parmesan Pasta: \$15**  
Chopped basil, garlic, shallots

**Jumbo Lump Crab Tagliatelle: \$24**  
House-made pasta, English peas, pancetta

## SIDES FOR THE TABLE

**Crispy Fries: \$6**

**Potato Puree: \$8**  
Yukon gold potatoes, chives

**Mashed Sweet Potato: \$7 (GF) (V)**  
Port wine sauce, oyster mushrooms

**Roasted Brussel Sprouts and Butternut Squash: \$7 (GF) (V)**  
Agave glaze, cranberries, goat cheese

**Grilled Asparagus: \$7 (GF) (V)**  
Demi-glace, oyster mushrooms, cream-cheese aioli

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