

SÆTR menu

APPETIZERS

TOMATO LAGER SOUP	\$6
<i>grilled cheese sandwiches (vegetarian)</i>	
VEGAN PIZZA	\$9
<i>roasted eggplant, spicy marinated cherry tomatoes, baby arugula, black olive olive oil</i>	
CLASSIC BUFFALO STYLE CHICKEN WINGS	\$9
<i>blue cheese, celery</i>	
WILD BOAR TACOS	\$10
<i>guacamole</i>	
DRY RUBBED RIB EYE CHEESESTEAK SLIDERS	\$11
STEAMED NEW ENGLAND CHOWDER STYLE LITTLE NECK CLAMS	\$12
<i>Nick Maeri's milk poached bacon, kenzinger, celery seed</i>	

SALADS

BABY SPINACH, HEIRLOOM APPLE AND GOAT CHEESE	\$10
<i>warm cider-mustard seed dressing (vegetarian)</i>	
ROASTED PEPPER AND HOMEMADE MOZZARELLA BRUSCHETTA	\$10
<i>baby arugula, aged balsamic, extra virgin olive oil</i>	
CAESAR	\$10
<i>hardboiled egg, black pepper croutons, white anchovy vinaigrette</i>	
CHOPPED SALAD	\$10
<i>avocado, red onion, tomatoes, hard boiled egg and a choice of red wine vinaigrette or buttermilk blue cheese (vegetarian/ can be vegan)</i>	

SANDWICHES *(choice of steak fries, salad, or alex's pasta salad)*

3 CHEESE GRILLED CHEESE	\$9
<i>cup of tomato lager soup (vegetarian)</i>	
COUNTRY TIME FARM'S ROASTED PORK	\$9
<i>provolone cheese and charred long hots</i>	
VEGAN HOAGIE	\$10
<i>grilled tempeh, marinated mushrooms and tofu mayo (vegan)</i>	
NORTH CAROLINA STYLE BBQ'D CHICKEN	\$11
<i>creamy cole slaw, onion roll</i>	
100% LOCAL GRASS-FED BEEF AND BEER BRAISED BACON CHEESEBURGER	\$11
<i>american cheese, lettuce, onion and secret sauce (served rare, medium or well)</i>	

SIDES

STEAK FRIES	\$5
ALEX'S PASTA SALAD	\$5
SIDE SALAD	\$5
SPINACH	\$6
MAC AND CHEESE	\$6
PICKLES	\$3

DESSERTS

RICE PUDDING FRITTERS, LOCAL APPLES	\$6
POT BROWNIE, BANANA SPLIT COMBO	\$6
FRIED PB&J	\$6

all of our meats are antibiotic and growth hormone free, all of our fish is sustainable