

The Grill

-- 2019 SPRING MENU --

STARTS

- GF** JUMBO SHRIMP COCKTAIL \$10
v8 cocktail sauce | horseradish
- PENOBY WINGS \$11
bbq | sweet thai chili | hot | mild | firecracker
– BONE-IN OR BONELESS
- GF** SHORT RIB TOTS \$12
house shredded short rib | house cheese sauce | diced tomato | scallion
- KOREAN BBQ HOG WINGS \$10
pork shanks | house korean bbq | asian slaw

SOUPS

- BROWN ALE CHILI
red onion | jalapeño | cheese blend | sour cream
– CUP \$4.99 | BOWL \$6.99 | BREAD BOWL \$9.99
- CLASSIC NEW ENGLAND CLAM CHOWDER
house made | oyster crackers
– CUP \$4.99 | BOWL \$6.99 | BREAD BOWL \$9.99

BURGERS & SANDYS

-- SERVED WITH FRENCH FRIES | +\$1 FOR HOMEMADE ONION RINGS | GF ROLL +\$1 --

- PENOBY REUBEN \$12
ale braised corned beef | sauerkraut | thousand island dressing | grilled marble rye
- THE PENOBY CLUB \$14
house roasted turkey | bacon | lettuce | tomato | avocado mayo | fresh baked croissant
- PENOBY CLASSIC BURGER \$12
lettuce | tomato | onion | choice of: american, swiss, cheddar cheese
- DONER KABOB PITA \$13
marinated chicken | greek yogurt | iceberg | tomato | house bacon jam | red onion
- BACON JAM BURGER \$14
house ale cheese | bacon jam
- FRIED HADDOCK SANDY \$13
fried haddock | lettuce | house tartar