

the Armory

Small Plates

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| WILD MAINE MUSSELS MARINIÈRE White wine, butter, garlic, shallots, parsley, house made Foccacia | 18 | PINE RIDGE ACRES EGG ROLL Pine Ridge Acres beef, potato, cabbage, horseradish sour cream sauce | 15 |
| MAINE JONAH CRAB CAKES mango salsa, Fresno chile aioli | 16 | SLOW SMOKED CHICKEN WINGS Buffalo style or Carolina BBQ sauce, Ranch or Bleu Cheese | 15 |
| MEXICAN SHRIMP COCKTAIL cucumber, tomato, avocado, red onion, jalapeno, lime juice, Mexican cocktail sauce, tortilla chips | 16 | CHARCUTERIE BOARD Rotating cured meat and cheese selections, smoked almonds, grapes, grain mustard, Southside Bakery bagel crisps | 22 |
| HOUSE-MADE CHIPS AND VEGETABLE DIP | 12 | MEDITERRANEAN PLATE Skordalia, olives, artichoke hearts, pickled beets, roasted plum tomatoes, pickled red onion, grilled pita | 16 |
| FRIED GREEN TOMATOES Fresh Mozzarella, house marinara | 14 | HOUSE-MADE CHICKEN TENDERS Maple-brown mustard dipping sauce | 15 |
| QUESADILLA Sautéed peppers & onions, pepper-jack cheese, salsa, sour cream roasted chicken 16 grilled shrimp 17 | 13 | | |

Soups and Salads

SOUP DU JOUR
Cup 7 Bowl 10

N.E. CLAM CHOWDER
Cup 8 Bowl 11

BOWL LOBSTER STEW 22
Maine lobster chunks, cream, Sherry, shallots

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| HOUSE GARDEN Red Wine Vinaigrette (w/ roasted garlic + feta), Ranch, Bleu Cheese, Creamy Italian, Balsamic Vinaigrette | demi 7 large 11 | HOUSE CAESAR Romaine, garlic croutons, pecorino Romano, anchovies, house-made dressing | demi 7 large 11 |
| CHOPPED REGENCY SALAD Iceberg, garbanzo beans, red onion, olives, hard boiled egg, diced tomato, red wine vinaigrette w/ feta + garlic | demi 9 large 13 | SESAME CRUSTED YELLOWFIN TUNA * Sesame seed encrusted yellow fin tuna (w/nori + black pepper), cucumbers, carrots, sushi rice, togarashi, sesame-miso vinaigrette | 24 |
| CRAB SALAD Maine Jonah crab meat, chipotle mayo, avocado, pickled red onion, Bibb lettuce | 26 | COBB SALAD Grilled chicken, bacon, hardboiled egg, Bleu cheese crumbles, Kalamata olives, tomatoes, cucumbers, red onion, mixed greens | 17 |
| FLAT IRON STEAK + NOODLE SALAD * Sesame noodles, pickled ginger, cilantro, carrots, daikon radish, mandarin oranges, mixed greens, ginger-soy vinaigrette | 24 | BLACK LENTIL + ROASTED MUSHROOM SALAD Carrots, shaved red and green cabbage, sherry vinaigrette | 18 |

ADD PROTEIN

Grilled Chicken 6 Sirloin Tips* 7 Jumbo Shrimp (3) 12 Salmon* 15

Sandwiches

All sandwiches served with house fries - sub sweet potato fries 2

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| <p>PINE RIDGE ACRES BURGER * Local grass-fed Angus beef from our farm, lettuce, tomato, red onion, choice of cheese, brioche bun Add: bacon \$1, fried egg \$1, pork belly\$1</p> | 17 | <p>ARMORY CAESAR WRAP Grilled chicken, Romaine, pecorino Romano, tomato, cucumber, pickled red onion, Caesar dressing, flour tortilla Substitute sirloin steak tips * 17</p> | 16 |
| <p>MAINE LOBSTER ROLL Fresh picked meat (4oz), lemon-chive aioli, smoked paprika, iceberg lettuce, Southside Bakery roll</p> | mkt | <p>CORNED BEEF REUBEN Corned beef brisket, Swiss cheese, sauerkraut, 1,000 Island dressing, Southside Bakery rye</p> | 17 |
| <p>CRISPY CHICKEN BACON WRAP Fried chicken tenders, bacon, ranch dressing, lettuce, tomato, pickled red onion</p> | 17 | <p>FRESH FISH TACOS (2) Blackened Haddock, flour tortillas, cider slaw, pickled jalapenos, house salsa, lime sour cream</p> | 19 |
| <p>FRIED HADDOCK SANDWICH Cider slaw, tartar sauce, bulky roll</p> | 17 | <p>GRILLED PORTABELLA Sautéed peppers + onions, cheddar, garlic aioli, brioche bun</p> | 16 |

Entrées

Available after 5:00pm

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| <p>BAKED LAZY MAN'S LOBSTER Fresh picked Maine lobster meat (6oz), lemon, garlic-parsley butter, panko crumbs, mashed potatoes</p> | 49 | <p>FISH & CHIPS Battered haddock fillets, cider slaw, house fries, tartar sauce</p> | 25 |
| <p>ROASTED HALF FREEBIRD CHICKEN Honey-thyme-lemon jus, wilted kale, garlic mashed potatoes</p> | 28 | <p>CHAR-BROILED NY SIRLOIN Red wine demi-glace, sautéed mushrooms + onions, grilled asparagus, roasted Yukon gold potatoes</p> | 36 |

CRISPY SKIN SALMON *
Pineapple coulis, Fresno chili oil, Basmati rice, Bok Choy
29

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
A service charge of 20% will be added to parties of six or more.

