

STARTERS

FRENCH ONION SOUP 7

Garlic Baguette, Gruyere Cheese

TRUFFLE CHIPS 9

*Truffle Oil & Pecorino Romano,
Roasted Garlic Aioli*

PRETZEL STICKS 10

Beer Cheese, Beer Mustard

MAC N' CHEESE BITES 12

House Made Spicy Ketchup

WINGS YOUR WAY 16

*You're Choice of Buffalo, BBQ,
Teriyaki, and Parmesan Herb*

COUNTRY FRIED WINGS 16

*Breaded Fried Wings,
Smokey Honey Mustard*

R.I. CALAMARI 16

*Garlic Cherry Peppers,
Roasted Red Pepper Aioli*

FIRECRACKER SHRIMP 16

Cajun Spices, Smokey Remoulade

FRA DIAVOLO SCALLOPS 18

*Fresh Tomato Sauce, Garlic,
Crushed Red Pepper*

SHORT RIB POUTINE 17

*Braised Short Ribs, Fries, Cheddar
Cheese Curds, Au Jus*

BRUSSELS 17

*Prosciutto, Gorgonzola,
Spicy Honey*

SPINACH DIP 10

Crispy Pita Chips

SPICY PUB PICKLES 11

Beer Battered Pickle Spears, Ranch

CORN FRITTERS 10

Battered Corn, Honey Mustard

BRUSCHETTA FLATBREAD 13

*Fresh Mozzarella, Basil, Tomato
Bruschetta, Balsamic Reduction*

FIG FLATBREAD 16

*Fig Jam, Prosciutto, Arugula,
Parmesan, Balsamic Reduction*

STEAK FLATBREAD 18

*Skirt Steak, Gorgonzola, Arugula,
Caramelized Onions, Cognac Sauce*

SALADS

GRILLED CHICKEN 8

CHICKEN CUTLET 9

SHRIMP 9

SALMON 10

STEAK 12

CARRIAGE HOUSE SALAD 12

Mixed Greens, Apples, Gorgonzola, Craisins, Candied Walnuts, Raspberry Vinaigrette

GARDEN SALAD 10

Mixed Greens, Tomatoes, Cucumbers, Red Onion, Croutons

CLASSIC CAESAR 10

Romaine, Croutons, Shaved Parmesan Cheese, House Made Caesar Dressing

BABY ARUGULA SALAD 12

Baby Arugula, Goat Cheese, Marcona Almonds, Strawberries, House Made Balsamic Vinaigrette

COBB SALAD 12

Mixed Greens, Tomatoes, Cucumber, Red Onion, Croutons, Applewood Smoked Bacon, Avocados, Egg, Cheddar Jack

BBQ RANCH SALAD 18

Mixed Greens, Avocados, Tomatoes, Corn, Black Beans, Cucumbers, Frizzled Onions, BBQ Chicken, BBQ Ranch Dressing

If you have a food allergy, please speak to any member of our staff. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses. A Processing Fee of 3% is added to all Credit Card Payments.

SPECIALTY SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

CARRIAGE HOUSE PHILLY 15

Thinly Sliced Seasoned Steak, Broccoli Rabe, Caramelized Onions, Provolone Cheese, Crispy Garlic Wedge

SHORT RIB GRILLED CHEESE 18

Braised Short Rib, Smoked Gouda Cheese, Multi Grain Toast

BLACK & TAN STEAK SANDWICH 18

Skirt Steak, House Made Black & Tan Sauce, Sharp Cheddar Cheese, Frizzled Onions, Toasted Wedge

SALMON BLT 17

Blackened Salmon, Mixed Greens, Bacon, Tomato, Smokey Remoulade Sauce, Texas Toast

BAJA SHRIMP WRAP 17

Firecracker Shrimp, Romaine, Tomato, Avocados, Black Beans, Corn, Cheddar Jack, Roasted Jalapeno Aioli

CHICKEN CUTLET FOCACCIA 14

Breaded Chicken, Roasted Red Peppers, Fresh Mozzarella, Basil, Balsamic Reduction, Toasted Basil Focaccia

CALIFORNIA CLUB 14

Grilled Chicken, Applewood Smoked Bacon, Baby Spinach, Tomato, Avocado, Basil Pesto Mayo, Multi Grain Toast

CHIPOTLE CHICKEN PANINI 14

Grilled Chicken, Apple Wood Smoked Bacon, Pepper Jack Cheese, Onion, Romaine, Tomato, Chipotle Mayo

EGGPLANT CAPRESE PANINI 16

Breaded Fried Eggplant, Prosciutto, Fresh Mozzarella, Arugula, Tomato, Basil, Balsamic Reduction

AVOCADO GRILLED CHEESE 13

Texas Toast, Fried Green Tomatoes, Avocado, Provolone, Basil Pesto

KIDS MENU

ALL KIDS' MEALS ARE SERVED WITH SOFT DRINK 9

HOME-STYLE GRILLED CHEESE

CHICKEN FINGERS

HAMBURGER

CHEESEBURGER

MAC N' CHEESE BITES

ANGEL HAIR PASTA

If you have a food allergy, please speak to any member of our staff. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses. A Processing Fee of 3% is added to all Credit Card Payments.

BURGERS

ALL BURGERS ARE FRESH 100% BLACK ANGUS BEEF & SERVED WITH FRENCH FRIES

CARRIAGE HOUSE BURGER 15

Cajun Spices, American Cheese, Texas Toast, Frizzled Onions

THE MCRIP OFF 22/16

Two All Beef Patties, Special Sauce, Lettuce, Cheese, Pickles, Onions, Sesame Seed Bun

FIG PROSCIUTTO BURGER 18

Fig Jam, Crispy Prosciutto, Goat Cheese, Spicy Honey, Arugula, Brioche Bun

FIRECRACKER BURGER 16

Cajun Spices, Pepperjack Cheese, Roasted Jalapeno Aioli, Pico De Gallo, Avocado, Brioche Bun

TUSCAN BURGER 16

Fresh Mozzarella, Tomato Bruschetta, Basil Mayo, Balsamic Reduction, Toasted Basil Focaccia, Basil Parmesan Fries

AU POIVRE BURGER 16

Peppercorn Crusted, Swiss Cheese, Apple Wood Smoked Bacon, Baby Arugula, Peppercorn Cream Sauce, Brioche Bun

SMOKEHOUSE BURGER 16

Smoked Gouda Cheese, Apple Wood Smoked Bacon, Smokey Remoulade, Frizzled Onions, Baby Arugula, Brioche Bun

TEXAS BURGER 16

American Cheese, Applewood Smoked Bacon, Over Easy Egg, Multi Grain Texas Toast

BBQ BURGER 16

Sharp Cheddar Cheese, Apple Wood Smoked Bacon, Frizzled Onions, BBQ Sauce, Toasted Pretzel Bun

MUSHROOM ONION SWISS BURGER 16

Sautéed Wild Mushrooms in Truffle Oil, Caramelized Onions, Swiss Cheese, Brioche Bun

BEET BURGER 16

Plant-Based Beyond Burger, Citrus Caper Aioli, Tomato, Spinach, Brioche Bun

“THE BURGER OF THE MONTH”

Ask your server

If you have a food allergy, please speak to any member of our staff. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses. A Processing Fee of 3% is added to all Credit Card Payments.

ENTREES

CHICKEN FRANCESE 24

Battered Chicken, Buttery Lemon Sauce, Over Angel Hair Tossed In Garlic & Oil

CHICKEN FRESCO 26

Battered Chicken, Crumbled Sausage, San Marzano Tomato, Spinach, Garlic, Fresh Basil, Fresh Mozzarella, Angel Hair

CHICKEN SCARPARIELLO 26

Chicken, Crumbled Sausage, Hot Cherry Peppers in a White Wine Sauce over Angel Hair

FISH & CHIPS 26

Beer Battered Haddock, Tartar Sauce, House Made Truffle Parmesan Chips or French Fries

WILD ALASKAN SALMON 28

Wild Salmon, Herb Butter, White Rice, Sautéed Broccoli

BACON PARMESAN SCALLOPS 34

Sea Scallops, Bacon, Fresh Orange & Vermouth, Shaved Parmesan, White Rice, Sautéed Spinach

SHORT RIBS 36

Braised Short Ribs Topped, Demi Glaze, Served over Garlic Mashed & Accompanied by Sautéed Broccoli Rabe

SKIRT STEAK 40

12oz Sterling Silver Skirt Steak, Sweet Caramelized Onions, Garlic Mashed, Sautéed Broccoli

LAND & SEA 46

14oz NY Strip Steak topped with Shrimp in Scampi Sauce, Garlic Mashed, Sautéed Broccoli Rabe

FILET MIGNON 46

8oz Peppercorn Crusted, Peppercorn Cream Sauce, Served over Garlic Mashed & Accompanied by Sautéed Broccoli

SIDES

Garlic Mashed 6

Garden Salad 6

Caesar Salad 6

White Rice 6

Sweet Potato Fries 7

French Fries 6

Frizzled Onions 6

Onion Rings 8

Spinach 7

Broccoli 7

Broccoli Rabe 8

Crispy Brussels 8

If you have a food allergy, please speak to any member of our staff. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses. A Processing Fee of 3% is added to all Credit Card Payments.