STARTERS

FRENCH ONION SOUP 8

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

PULLED PORK NACHOS 17

BBQ Pulled Pork, Potato Chips Cheddar Jack Cheese

R.I. CALAMARI 17

Fried Cherry Pepper, Garlic Butter Roasted Red Pepper Aioli

FIRECRACKER SHRIMP 17

Cajun Spices, Smokey Remoulade

SHORT RIB POUTINE 18

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

SPINACH DIP 12

Crispy Pita Chips

CORN FRITTERS 11

Battered Sweet Corn, Honey Mustard

WINGS YOUR WAY 17

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

COUNTRY FRIED WINGS 17

Breaded Fried Wings, Smokey Honey Mustard

SALADS

CHICKEN 8 CHICKEN CUTLET 9 SHRIMP 9 SALMON 10 STEAK 12

CARRIAGE HOUSE SALAD 13

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 13

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

COBB SALAD 13

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

BBQ RANCH SALAD 18

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

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SPECIALTY SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

CARRIAGE HOUSE PHILLY 16

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

FRENCH ONION GRILLED CHEESE 17

Thinly Sliced Seasoned Steak, Caramelized Onions, Fried Onions, Swiss Cheese, Dijon Mustard, Texas Toast

PULLED PORK SANDWICH 18

BBQ Pulled Pork, Caramelized Onions, Fried Cherry Peppers, BBQ Ranch, Brioche Bun

SHORT RIB GRILLED CHEESE 18

Braised Short Rib, Smoked Gouda Cheese, Multi Grain Toast

BLACK & TAN STEAK SANDWICH 19

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, Remoulade Sauce

CHICKEN CUTLET FOCACCIA 15

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

CALIFORNIA CLUB 15

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

CHIPOTLE CHICKEN PANINI 15

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

EGGPLANT CAPRESE PANINI 17

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

AVOCADO GRILLED CHEESE 14

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

BURGERS

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

CARRIAGE HOUSE BURGER 16

Cajun Spices, American Cheese, Texas Toast, Frizzled Onions

THE MCRIP OFF 24/17

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

FIG PROSCUITTO BURGER 19

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

TUSCAN BURGER 17

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

AU POIVRE BURGER 17

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

SMOKEHOUSE BURGER 17

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

TEXAS BURGER 17

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

BBQ BURGER 17

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

MUSHROOM ONION SWISS BURGER 17

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

BEET BURGER 17

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

"THE BURGER OF THE MONTH"

Ask your server

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ENTREES

CHICKEN FRANCESE 26

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

FISH & CHIPS 26

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

CAJUN SHRIMP ALFREDO 28

Sautéed Shrimp in a Garlic Parmesan Cream Sauce with Blackening Seasoning tossed with Angel Hair & Parsley

WILD ALASKAN SALMON 30

Wild Salmon, Herb Butter, White Rice, Sautéed Broccoli

SHORT RIBS 38

Braised Short Ribs Topped, Demi Glaze, Garlic Mashed, Sautéed Broccoli Rabe

SKIRT STEAK 42

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

NY STRIP 42

14oz Peppercorn Crusted, Peppercorn Cream Sauce, Frizzled Onions, Garlic Mashed, Sautéed Spinach

SIDES

Garlic Mashed 7	French Fries 7	Spinach 8
Garden Salad 7	Frizzled Onions 7	Broccoli 8
Caesar Salad 7	Sweet Potato Fries 8	Broccoli Rabe 8
White Rice 7	Onion Rings 8	Waffle Fries 8

<u>KIDS MENU</u>

ALL KIDS' MEALS ARE SERVED WITH SOFT DRINK 10

HOME-STYLE GRILLED CHEESE CHICKEN FINGERS HAMBURGER CHEESEBURGER MAC N' CHEESE BITES ANGEL HAIR PASTA