

## SHARED PLATES/APPETIZERS

### Spicy Mussels – 13.

Moosabec Mussels from Jonesport, Maine, chorizo, white wine, jalapeños, marinara, roasted garlic, fresh herbs, garlic bread

### Asian Braised Pork Belly – 12.

Soy ginger glazed with a spiced apple compote, fried leeks

### 🍷 Duck Sausage and Kraut – 12.

Homemade fennel and cabbage kraut, ale mustard, house-baked pretzel bread

### (VEG/GF) Black Bean Fritters – 9.

Roasted red pepper coulis, dressed greens

### Flatbread of the Moment

Ask your server

### 🍷 Poutine – 9.

Crispy russet fries, Black IPA beef demi glace, cheddar cheese curds, fresh herbs

### (GF) Chicken Wings – 12.

Applewood-smoked jumbo wings, creamy chipotle dipping sauce

### (VEG/GF) Grilled Corn & Black Bean Salsa – 5.

Tri-colored chips

### (VEG/GF) Fried Brussel Sprouts – 9.

Maple cranberry aioli

### Pulled Beef Nachos – 13.

Smoked brisket, smoked Cabot cheddar, house-pickled jalapeño, grilled corn & black bean salsa, scallions, sour cream

## SOUPS

Bowl | Cup

### (GF) Lobster Bisque – 9. | 6.

### (VEG/GF) Winter Squash Soup – 8. | 5.

Toasted pumpkin seeds, maple creme fraiche

### (VEG) Grilled Corn Chowder – 9. | 6.

## SALADS

Add salmon (\$10), scallops (\$12), steak tips (\$12), smoked turkey (\$8), BBQ pulled beef (\$10) or smoked salmon burger (\$9) to any salad.

### (VEG/GF) House – 9. (Half 5.)

Mixed greens, tomatoes, cucumbers, carrots, sherry vinaigrette

### Caesar – 10. (Half 6.)

Romaine, parmesan cheese, fried capers, white anchovy croutons

### (VEG) Fall Harvest – 10. (Half 5.)

Pumpkin croutons, sugared cranberries, baby arugula, sliced apples, toasted pumpkin seeds, cranberry vinaigrette

### (GF) Poached Pear &

### Great Hill Blue Cheese – 11. (Half 7.)

Candied bacon, pickled onions, blue cheese crumbles, romaine and arugula, red wine vinaigrette

### (VEG) Beet & Goat Cheese – 10. (Half 6.)

Pistachio fried goat cheese, roasted red and yellow beets, mixed greens, champagne and yellow beet vinaigrette



## TABLE & TAP

### DINNER

Served starting at 5PM

## BURGERS & SANDWICHES

Served with your choice of fries, kettle chips, cole slaw or side house salad (substitute other side salad, truffle fries or cup of soup for \$3, sweet potato fries for \$2). Add caramelized onions, bacon, mushrooms, avocado, pickled jalapeños (\$2 each), Asian pork belly (\$7) or pulled beef (\$7).

### Classic Cheeseburger – 14.

Grass-fed beef, Vermont cheddar American roll

### House-Smoked

### Salmon Burger – 14.

Roasted red pepper aioli with lettuce and tomato, American roll

### Lamb Burger – 16.

Seasoned, stuffed with spinach & roasted pepper, topped with feta, lettuce, tomato, onion, American roll

### (VEG) Grilled Veggie Wrap – 13.

Grilled zucchini, eggplant, bell pepper, red onions, summer squash, sun-dried tomato pesto, mixed greens

### Fig & Prosciutto

### Grilled Cheese – 14.

Creamy goat cheese, 7 grain date bread, Cabot white cheddar, figs in honey, arugula

### 🍷 BBQ Pulled Beef Sandwich – 14.

Slow-roasted smoked pulled beef brisket, sweet and savory house-made Honey Ale BBQ sauce and coleslaw on toasted sourdough with melted sharp cheddar

### 🍷 Fried Cod Sandwich – 14.

Beer-battered cod, lettuce, tomato, tartar sauce, served with coleslaw, American roll

## SIDES

### Golden Apple & Brie Mashed – 6.

Glazed Carrots – 4.

Mac & Cheese – 6.

Sweet Potato Purée – 4.

Cider-glazed Sprouts – 5.

Smoked Grits – 5.

Wilted Chard – 5.

Truffle Fries – 6.

Quinoa Pilaf – 5.

## ENTRÉES

### 🍷 Steak Tip Frites – 27.

Grass-fed local beef tenderloin tips, cipollini onions, portabella and button mushrooms in a Black IPA demi glace over truffle parmesan shoestring fries

### 🍷 New England Style Bison Pot Roast – 29.

Stewed carrots, celery, Yukon gold potatoes, parsnips, smothered in a rich Porter gravy

### (GF) Smoked Turkey – 24.

Golden apple & brie mashed potato, glazed carrots, cranberry relish, fresh herb gravy

### (VEG/GF) Stuffed Winter Squash – 19.

Chard stuffing, quinoa pilaf, pumpkin seeds, squash coulis

### (GF) Faroe Island Salmon – 24.

Seasoned cider-glazed brussel sprouts, sweet potato purée

### (GF) Seared Scallops – 29.

Smoked cheddar grits, creamed leeks, Swiss chard

### Prosciutto-Wrapped Cod – 24.

A bowl of grilled corn chowder (creamy broth, potato, carrots, celery) topped with prosciutto-wrapped cod

## MAC & CHEESE PLATES

All made with corkscrew pasta and topped with buttery herbed panko breadcrumbs.

### Lobster – 27.

Lobster cream, fontina, fresh lobster, herbed cream cheese

### 🍷 Pulled Beef – 23.

Honey Ale BBQ beef, smoked white cheddar, yellow cheddar, scallions, fresh jalapeños

### (VEG) Grilled Vegetable – 21.

Zucchini, eggplant, summer squash, bell pepper, sun-dried tomato pesto

## KIDS' MENU

Each \$9 meal includes milk, soda or juice (additional servings \$2) and ice cream.

Chicken Fingers\*

Burger/Cheeseburger\*

Grilled Cheese\*

Smoked Turkey

child's portion of entrée above

Flatbread Pizza

Mac & Cheese

Pasta (with butter or marinara)

\* served with fries

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Indicates dishes which incorporate our beers (all alcohol is cooked out).



TABLE & TAP

*Our beers are brewed and delivered fresh weekly from our Sturbridge brewery. RapsCALLION's local focus (MA only) also holds true here at Table & Tap: as many ingredients as possible are sourced locally, with nearly all of our meats, fish and produce coming from New England farms and fishermen. Of particular note is Nashoba Bakery in West Concord who supplies us with buns and breads for all of our sandwiches and burgers and is housed in the very same facility where RapsCALLION got its start. See references to other local sources throughout the menu. Cheers to local beer, food and friends!*

BEER

{ Flights – 9.  
Four 4 oz. pours }

**Honey** – 6. | 4.5% ABV

Our flagship beer, an extra pale ale made with wildflower honey from local farms and Old Sturbridge Village - a perfect transition beer

**Lager** – 6. | 5% ABV

A crisp American lager first brewed in 1898 by Harvard Brewing Company in Lowell, MA

**Acton Ale** – 6. | 3.8% ABV

Named for the home of Table & Tap – a light, hoppy session ale

**Blonde** – 6. | 7% ABV

A Belgian-style ale made with coriander and orange peel

**Black IPA** – 6. | 6% ABV

A dark, robust ale made with hops from Four Star Farms in Northfield, MA

**Rye IPA** – 6. | 6% ABV

A red ale made with 30% rye malt and five varieties of hops

**Porter** – 6. | 5% ABV

A classic, robust dark ale

**Green Light Ale** – 6. | 3.5% ABV

Named for Green Light Disc Golf, our partners in our brewery's disc golf course; a light, refreshing ale made with Two Row and White Wheat malts and German Tettnang hops

**Seasonal | Special Release | Featured IPA** – 7.

*Ask your server about today's offerings*

**High Limb Hard Cider** – 7. | 5.8% ABV

Fresh, local unfiltered semi-sweet hard cider made from real apples by High Limb Cider Company in Attleboro, MA

COLD DRINKS

**Polar Beverages – Worcester, MA**

Cola/Diet      Pink Lemonade  
Orange      Iced Tea (*unsweetened*)  
Ginger Ale      Lemon Lime  
Soda Water      Cranberry Lime

**RapsCALLION Root Beer** – 3. | **Float** – 7.

Made at our brewery in Sturbridge

**Juice** – 2.50

Apple   Orange   Cranberry   Pineapple

**Chocolate or Regular Milk** – 2.50

HOT DRINKS

**Union Coffee Roasters**

(Ayer, MA)

**Muddy Water Coffee Roasters**

(Acton, MA)

**Coffee (Reg/Decaf)** – 2.50

**Hot Chocolate** – 3.

**Tea** – 2.50

Black/Decaf

*Ancient Golden Yunnan*

Herbal

*Turmeric Ginger, Hibiscus Berry*

Green

*Jasmine Green Tea*