

# AOA BAR & GRILL

## BURGERS

+Choose: Coleslaw, Housemade Pub Fries or Daily Green

**ROASTED MUSHROOM FARRO | 14**  
Pan Seared Toasted Farro, Roasted Mushrooms, Black Beans, served on a Toasted Brioche Bun with Roasted Tomato Aioli & Avocado

**AOA | 18**  
12oz House Blend Ground Beef, Vermont White Cheddar, Bacon, Crispy Onion Strings, AOA Sauce

**TZATZIKI | 14**  
100% Ground Lamb, Tomato, Feta, Pickled Red Onions, Sliced Cucumber

**CUSTOM SUIT | 12**  
Tailored to Your Liking

\$1 | Swiss, Gruyere, Pepper Jack, Blue Cheese  
\$2 | Bacon, Avocado, Caramelized Onions, Grilled Red Pepper, Mushrooms

*House-ground each morning for today’s service only*

## SALADS

**WARM GOAT CHEESE | 12**  
Baby Spinach, Strawberries, Sliced Avocado, Goat Cheese, Honey-Sherry Vinaigrette

**HOUSE SALAD | 10**  
Mixed Greens, Tomato, House Vinaigrette

**SOUTHWESTERN CHICKEN | 14**  
Baby Greens, Spicy Grilled Chicken, Roasted Corn, Scallion, Pequillo Peppers, Pepper Jack Cheese, Crispy Tortilla Strips, Cilantro Citrus Dressing

**CEASAR | 11**  
Chopped Romaine, Fresh Brioche Croutons, Shaved Parm, House Made Classic Dressing  
\$3 | add Chicken    \$4 | add Shrimp

## ENTRÉES

**FISH N’ CHIPS | 16**  
Stout Beer Battered Pollock, Coleslaw, Housemade Pub Fries, Lemon Caper Tartar

**HICKORY SMOKED BABY BACK RIBS | 18**  
Housemade Fries, Coleslaw & AOA BBQ Sauce

**OVEN SMOKED ½ ROASTED FREE RANGE CHICKEN | 16**  
Creamed Spinach, Pancetta Mashed, AOA BBQ Sauce

**SHEPHARDS PIE | 15**  
Minced Lamb, English Peas, Carrots, Roasted Corn, Whipped Potato Finish

**NEW ENGLAND CRAB CAKES | 18**  
Pan Seared atop a Bed of Greens, Coleslaw, Lemon Caper Tartar

**RIGATONI ALLA VODKA| 17**  
Italian Sausage, Sun Dried Tomatoes

**STEAK FRITES | 18**  
Garlic Adobo Marinade, Housemade Pub Fries

**SALMON VERACRUZ | 18**  
Blue Corn Crusted Wild Salmon over Tomatoes, Capers, Chilis, Olives & Garlic

*\*All ingredients are fresh and locally sourced. Proteins are environmentally sustainable.*

## SOUPS

SOUP OF THE DAY | 7  
CLASSIC FRENCH ONION | 7

## STARTERS/SIDES

SPINART DIP |10  
TRUFFLED TRIPLE CHEESE MAC | 11  
SHRIMP COCKTAIL | 12  
GUACAMOLE - S 12 / L 19  
PULLED PORK SLIDERS (3) *with* PECAN SLAW | 12  
BEEF SLIDERS (3) *with* BACON & CHEESE | 11  
CALAMARI *with* ROASTED TOMATO GREMOLATA DIP | 8  
PANCETTA MASHED | 6  
CREAMED SPINACH | 6  
STOUT BATTERED ONION RINGS | 6  
HOUSE MADE PUB FRIES | 6  
*Toppings add \$2 each - Chili, Lager Cheese Sauce, Blue Cheese &Truffle, Smoked Bacon*  
BUFFALO WINGS    Twelve/10    Twenty-Four/16  
*(Mild/Hot)*  
COLESLAW | 4

## WOOD FIRE PIZZA

MARGARITA | 12  
SWEET SAUSAGE | 13  
ANCHOVY BURRATA | 13  
QUATTRO FORMAGGIO | 14  
SOPPRESSATA | 13  
ROASTED VEGETABLE | 12  
BBQ CHICKEN AND SMOKED GOUDA | 13

## SAUSAGE SKILLETS

ITALIAN SPIRAL FROMAGE | 9  
SWEET SAUSAGE | 10  
SPICY CHORIZO | 10

## DESSERTS

BROWNIE MELT | 8  
BLONDIE SKILLET STACKER | 8  
JUNIOR’S ORIGINAL CHEESECAKE | 8

ESPRESSO | 4  
MOCHA | 3  
CAPPUCCINO | 4

WE PROUDLY OFFER A SELECTION OF  
25 TYPES OF DRAFT BEER FROM AROUND THE GLOBE AND  
50 TYPES BY THE BOTTLE

SOON TO COME