STARTERS

NEW FRIED PICKLES
Deep fried battered pickle spears, served with ranch for dipping. 8

HAPPY HOUR PLATTER
Cheese sticks, onion petals and chicken tenders, served with your choice of two dipping sauces. 13

JUMBO CHICKEN WINGS
Plain or toss in one of our sauces! 12
Sweet Chili • Garlic Parmesan
Honey Sriracha • Maple BBQ

CHICKEN TENDERS
Hand-breaded, fried, crispy chicken tenders. 10
Toss in one of our sauces!
Sweet Chili • Garlic Parmesan
Honey Sriracha • Maple BBQ

ONION PETALS
Our spin on the bloomin' onion, we did all the work for you! 8

COCONUT SHRIMP
Fried golden coconut shrimp, served with a Thai chili sauce for dipping. 9

MARYLAND CRAB CAKES
Blue fin crab mixed with mayonnaise, spices and panko bread crumbs. 9

FRIED MOZZARELLA
Fried Mozzarella stick, served with our marinara sauce for dipping. 8

NEW POUTINE FRIES
Crisp golden fries smothered with our house-made pub cheese and gravy. 8

SOUP

SOUP OF THE DAY
Ask your server what our Chef has prepared today.
Cup. 4 • Bowl. 6

FRENCH ONION SOUP
Fresh cut onions reduced in our house made broth, topped with crouton and melted Swiss cheese.
Cup. 5 • Bowl. 7

SALADS

~ Add To Any Salad & Make It A Meal! ~
All-Natural grilled Chicken. 5 • Grilled Shrimp. 6 • Steak Tips*. 7

SALAD BAR
Our salad bar is fully stocked with a variety of dressings, topping, fresh vegetables and more! 10

BACON EGG & BLEU
Arcadian mixed greens, sliced hard boiled egg, crisp bacon, topped with bleu cheese crumbles. 12

SOUP & SALAD BAR
Enjoy a cup of soup along with our salad bar. 12

CLASSIC CAESAR
Crisp romaine, shaved Parmesan cheese and croutons, tossed in our Caesar dressing. 10

Call For Take Out!  802-757-3466
CHICKEN & VEGETARIAN ENTRÉES
Includes Salad Bar.

CHICKEN PARMIGIANA
All natural chicken, hand breaded and fried, topped with marinara sauce and mozzarella cheese. Served with pasta and a garlic bread stick. 14

EGGPLANT PARMIGIANA
Breaded and fried eggplant cutlets, topped with marinara sauce and mozzarella cheese. Served with pasta and a garlic bread stick. 13

PASTA ALFREDO
Cavatappi pasta tossed in Alfredo sauce with fresh steamed broccoli. 12
Add grilled all natural chicken breast. 5

CAPRESE CHICKEN
All natural grilled chicken breast, stuffed with pesto, chopped tomatoes and mozzarella cheese. Baked in a cream sauce and topped with balsamic reduction. Served with your choice of two sides. 15

PUB FARE
All Pub Entrées Served With Fries.

BUFFALO CHICKEN WRAP
Fried chicken tenders, tossed in buffalo sauce, lettuce, tomato and ranch dressing. 10

CHICKEN CAESAR WRAP
Fried chicken tenders, lettuce, Parmesan cheese, and Caesar dressing. 10

NEW SOUP & HALF SANDWICH
Enjoy a cup of soup along with a half of sandwich. 10

CLUB SANDWICH
Triple Decker Sandwich! Your choice of ham, roast beef or turkey, topped with bacon, lettuce, tomato and mayo on toasted bread. 12

PHILLY STEAK & CHEESE
Shaved sirloin topped with peppers, onions, and melted Cabot cheddar cheese on a toasted roll. 13

CHICKEN TENDER PLATTER
Buttermilk marinated chicken tenders, hand breaded and fried. Served with your choice of dipping sauce. 13

CHICKEN BLT
All natural grilled chicken breast, bacon, lettuce, tomato on a toasted brioche bun with a side of mayo. 13

FRENCH DIP
Roast beef with melted Swiss cheese on a toasted French roll, served with Au Jus for dipping. 12

HAPPY HOUR’S FAVORITE
An 18% Gratuity may be added to parties of 6 or more.
**COMFORT CLASSICS**

A selection of our favorite house-made comfort food dishes. Served with your choice of two sides and the salad bar.

- **ROASTED TURKEY DINNER**
  White and dark meat from our fresh roasted turkey, piled on top of seasoned stuffing and covered in our house-made turkey gravy. Served with a side of cranberry sauce. 14

- **POT ROASTED DINNER**
  Slow cooked, tender beef roast, sliced and covered in house-made beef gravy. 14

- **HOT BEEF SANDWICH**
  Slow roasted, tender beef roast, sliced and piled on toasted white bread, and covered in house made beef gravy. 12

- **HOT TURKEY SANDWICH**
  White and dark meat from our fresh roast turkey, piled on white toasted bread, covered in our house-made turkey gravy. Served with a side of cranberry sauce. 12

**BURGERS***

Served on a toasted Brioche roll with fries.
Substitute onion rings. 2
Gluten Free Buns Available. 1.5

- **NEW FRENCH DIP BURGER**
  Angus beef patty topped with caramelized onion, Swiss cheese, garlic herb cream cheese, served with our house-made au jus for dipping. 14

- **VERMONT BURGER**
  Angus beef patty, lettuce, tomato, Vermont cheddar cheese, applewood smoked bacon. 13

- **THE PHILLY BURGER**
  Angus beef patty topped with sautéed peppers, onions, and melted Vermont cheddar cheese. 12

- **MUSHROOM SWISS BURGER**
  Angus beef patty topped with sautéed mushrooms and melted Swiss cheese. 12

- **PUB BURGER**
  Angus beef patty, lettuce, tomato, onion and a side of mayo.10
  Add applewood smoked bacon. 2

- **NEW COWBOY BURGER**
  Angus beef patty topped with Vermont cheddar cheese, BBQ sauce and piled high with onion rings. 14

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
**FROM THE GRILL**
Served with a choice of two sides.
Load em’ up! Add sautéed peppers and onions. 2

**SIRLOIN STRIP STEAK***
Hand trimmed and cut black Angus sirloin grilled to perfection.
6 oz Cut. 12 • 10 oz Cut. 16

**GRILLED SIRLOIN TIPS***
Tender black Angus sirloin tips, hand-cut, marinated and grilled to perfection. 16

**SURF & TURF***
Hand trimmed and cut black Angus 6 oz sirloin grilled to perfection, your choice of surf.
Fried Scallops. 20 • Grilled Shrimp. 18

**PRIME RIB* AU JUS**
Friday & Saturday Evenings 4 PM Served with salad bar and choice of side.
10 oz Cut. 25 • 16 oz Cut. 29

**FROM THE SEA**
Fresh Seafood from the Gulf of Maine, served with a choice of two sides.

**SEA SCALLOPS**
Fresh sea scallops deep fried or oven broiled in a garlic butter, topped with a Parmesan crumb topping. Market Price

**FISHERMAN’S PLATTER**
Scallops, haddock, shrimp and stripped clams or substitute stripped clams with whole bellied clams. Market Price

**WHOLE BELLIED CLAMS**
Fresh Maine whole bellied deep fried clams. Market Price

**BAKED HADDOCK**
Oven baked in garlic butter, topped with a Parmesan crumb topping. 16

**BEER BATTERED SHRIMP**
Shrimp dredged in a Sam Adams beer batter then fried golden. 17

**STRIPPED CLAMS**
No bellies. Deep fried golden. 13

**FISH & CHIPS**
Fresh haddock dredged in a Sam Adams beer batter then fried golden, served with fries. 16

**SEAFOOD MEDLEY**
Oven broiled haddock, shrimp and scallop trio topped with a Parmesan crumb topping. 18

**SIDE OPTIONS**
Cup of Soup • Coleslaw • Cottage Cheese • Pickled Beets
Steamed Broccoli • Vegetable of the Day • French Fries • Mashed Potato

Premium Sides Add. 2
Sweet Potato Fries • Onion Rings • Onion Petals • Baked Potato

After 4 PM
Rice • Baked Potato

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**SPECIALTY COCKTAILS**

**AUTUMN CAPE CODDER**
Apple Liqueur, Vodka, Apple Cider, Cranberry Juice. 6

**CRANBERRY KISS**
Amaretto, Vodka, Orange Juice, Cranberry Juice. 6

**THE GREYHOUND**
Vodka, Grapefruit. 6

**BOURBON BUCK**
Jim Beam Bourbon, Ginger Ale, Lemon Garnish. 6

**PALOMA**
Tequila, Grapefruit Juice, Lime Garnish. 6

**HAWAIIAN MIMOSA**
Prosecco, Malibu Coconut Rum, Pineapple. 7

**BLACK RUSSIAN**
Vodka, Kahlua. 7

**DIRTY GOOSE MARTINI**
Grey Goose Vodka, Olive Juice, Olive Garnish, with or without Dry Vermouth. 8

**BOTTLED BEER**
Heineken • Corona • Miller Lite Budweiser • Bud Light Coors Light • Michelob Ultra O'Doul's

**NON ALCOHOLIC BEVERAGES**
Coffee • Tea • Hot Chocolate Apple Juice • Cranberry Juice Pineapple Juice • Grapefruit Juice Milk • Chocolate Milk

**PEPSI PRODUCTS**
Pepsi • Diet Pepsi • Mountain Dew Root Beer • Orange Soda • Ginger Ale Seltzer • Sierra Mist • Lemonade Unsweetened Ice Tea

**RED WINE**

**CASTLE ROCK PINOT NOIR**
A bright trim core of wild berry and sour cherry flavors. Maintains a tame personality through the clean finish.
Glass. 6 • Bottle. 24

**CYCLES GLADIATOR MERLOT**
Lush & bright with black raspberry & toast; charming & floral, with long, smooth flavors.
Glass. 6 • Bottle. 24

**RED MALBEC (organic)**
This unoaked Malbec has plenty of ripe, dark fruit, with shavings of milk chocolate and a touch of vanilla pod.
Glass. 7 • Bottle. 28

**AVAION CABERNET SAUVIGNON**
Juicy mocha and spice meet vanilla on the nose. On the palate, black cherry, red raspberry and plum are followed by a long, smooth finish.
Glass. 7 • Bottle. 28

**WHITE WINE**

**Porta Sole Pinot Grigio**
Crisp and clean with flavors of apricot and apple. Perfect on its own or with your favorite entree.
Glass. 6 • Bottle. 24

**CUNA DEL SOL SAUVIGNON BLANC**
Refreshing tropical and citrus flavors shine through to the finish with balance and a delightful soft persistent finish.
Glass. 6 • Bottle. 24

**STONECAP CHARDONNAY "ESTATE"**
Floral and tropical fruit aromas flavors of star fruit, citrus and green apple.
Glass. 6 • Bottle. 24

**FRESH TRACK LITTLE PIGGY PINK (Vermont)**
This ruby rosé is made from our Frontenac grapes, styled semi-sweet & with bright cherry aromas and a refreshing dry finish.
Glass. 8 • Bottle. 32

**VALDO PROSECCO BRUT**
Sparkling, flavorful and aromatic fruity fragrance.
Glass. 7

**HOUSE WINE BY THE GLASS. 5**
CHARDONNAY • CABERNET • WHITE ZINFANDEL
DON'T MISS OUT!

EVERY THURSDAY NIGHT
Beginning at 4 PM
All you can eat beer battered fried haddock with a choice of side and salad bar. 14 "Excluding Holidays" Sorry Doggie Bags Not Allowed.

FRIDAY & SATURDAY NIGHTS
Beginning at 4 PM
Prime Rib* Au Jus, served with salad bar and choice of side. While it lasts!

PRIVATE FUNCTIONS
We can accommodate your private party from 25 to 125 people on site. Speak with our Event Coordinator to create your customized banquet experience!

EVERY SUNDAY
A complete dinner from your choice of roast turkey, pot roast or baked haddock with a choice of two sides, dessert of the day and coffee. 12 "Excluding Holidays"

HAPPY HOUR WEBSITE  www.thehappyhourrestaurant.com
## HAPPY HOUR'S LUNCH SPECIALS

Served Tuesday through Saturday From 11:30 to 4 PM

<table>
<thead>
<tr>
<th>Meal Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ROASTED TURKEY</strong></td>
<td>Fresh roasted turkey, piled high on seasoned stuffing, covered in our homemade gravy. Served with cranberry sauce with your choice of two sides.</td>
<td>12</td>
</tr>
<tr>
<td><strong>POT ROAST</strong></td>
<td>Slow cooked beef roast, sliced and topped with our homemade beef gravy. Served with your choice of two sides.</td>
<td>12</td>
</tr>
<tr>
<td><strong>MARYLAND CRAB CAKES</strong></td>
<td>Blue fin crab meat mixed with mayo, spices and panko bread crumbs.</td>
<td>13</td>
</tr>
<tr>
<td><strong>FISH &amp; CHIPS</strong></td>
<td>Fresh haddock fillet, dredged in our house made beer batter and deep fried. Served with fries and coleslaw.</td>
<td>12</td>
</tr>
<tr>
<td><strong>NEW HAPPY HOUR'S WRAP</strong></td>
<td>Grilled all natural chicken, bacon, lettuce, tomato and Vermont cheddar cheese, drizzled with ranch dressing. Served with fries.</td>
<td>12</td>
</tr>
<tr>
<td><strong>GRILLED TURKEY SANDWICH</strong></td>
<td>Turkey, Swiss cheese, bacon, thousand island dressing on grilled rye, served with fries.</td>
<td>12</td>
</tr>
<tr>
<td><strong>CHICKEN TENDER PLATTER</strong></td>
<td>Buttermilk marinated chicken tenders, breaded and deep fried. Served with fries and your choice of dipping sauce.</td>
<td>11</td>
</tr>
<tr>
<td><strong>GRILLED TURKEY SANDWICH</strong></td>
<td>Corned beef, Swiss cheese, sauerkraut and thousand island dressing on grilled rye, served with fries.</td>
<td>12</td>
</tr>
<tr>
<td><strong>BAKED HADDOCK</strong></td>
<td>Haddock fillet baked in garlic butter, topped with a Parmesan cracker crumb and served with your choice of two sides.</td>
<td>13</td>
</tr>
<tr>
<td><strong>FRIED SEA SCALLOPS</strong></td>
<td>Breaded and deep fried, served with fries and coleslaw.</td>
<td>Market Price</td>
</tr>
<tr>
<td><strong>CHOPPED SIRLOIN STEAK</strong></td>
<td>Our black Angus sirloin patty grilled, covered in a house made red wine mushroom sauce. Served with your choice of two sides.</td>
<td>12</td>
</tr>
<tr>
<td><strong>WHOLE BELLIED CLAMS</strong></td>
<td>Maine fresh whole bellied clams, breaded and deep fried. Served with fries and coleslaw.</td>
<td>Market Price</td>
</tr>
<tr>
<td><strong>CLAM STRIPS</strong></td>
<td>No bellies. Breaded and deep fried. Served with fries and coleslaw.</td>
<td>12</td>
</tr>
<tr>
<td><strong>GRILLED REUBEN SANDWICH</strong></td>
<td>Corned beef, Swiss cheese, sauerkraut and thousand island dressing on grilled rye, served with fries.</td>
<td>12</td>
</tr>
<tr>
<td><strong>BAKED HADDOCK</strong></td>
<td>Haddock fillet baked in garlic butter, topped with a Parmesan cracker crumb and served with your choice of two sides.</td>
<td>13</td>
</tr>
<tr>
<td><strong>FRIED SEA SCALLOPS</strong></td>
<td>Breaded and deep fried, served with fries and coleslaw.</td>
<td>Market Price</td>
</tr>
<tr>
<td><strong>SEAFOOD MEDLEY</strong></td>
<td>Scallops, shrimp, and haddock, oven broiled in a garlic butter and topped with a Parmesan cracker crumb. Served with your choice of two sides.</td>
<td>15</td>
</tr>
</tbody>
</table>

*Tuesday through Friday Seniors 10% Discount on Luncheon Specials!

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