

Specials

NEW ENGLAND CLAM CHOWDER

Award winning, house made.

• \$4.9 cup | \$7.9 bowl •

SHRIMP ROLL

Toasted Cuban roll, organic greens, poached shrimp salad, red bell peppers, celery, jalapeno.

\$16.9

MARINATED STEAK*

8 oz. USDA Choice Black Angus flat iron steak, chimichurri. Garlic whipped potatoes and STH bacon succotash. GF \$24.9

SHEPHERD'S PIE

Classic, house made casserole. Ground beef, pork, veal, carrots, onion, peas. Topped with garlic whipped potatoes. \$14.9

TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. \$11.9

RASPBERRY TRUFFLE

Absolut vodka, Kahlua, Chambord, raspberry, cream. \$14

SYCAMORE PUMPKIN LATTE BLONDE

NC- Golden Ale- ABV 5.8% \$11

ALLAGASH HAUNTED HOUSE

MA- Dark Ale- ABV 6.66%- 12oz \$8

HI-WIRE 10W40 PUMPKIN SPICEWALLA LATTE

NC- Pastry Stout- ABV 8%- 16oz Can \$14

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies. **Fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.