

Starters

- Hand Cut Sweet Potato Fries** 8
served with spicy Sriracha mayo or zesty bleu cheese ✓ (GF)
- Grilled Chicken Quesadilla** 16
made with chili-spiced grilled chicken, shredded pepper jack and grilled peppers
- Hot Spinach & Artichoke Dip** 14
brûlée parmesan cheese, grilled baguettes and lavosh ✓ (GF) without bread
- Local Cheese & Characuterie Board** 18
Great Hill Bleu, Boggy Meadow Swiss, Champlain Triple Cream, Fuji apple, Porchetta gherkins, grilled baguettes and lavosh (GF) without bread
- SideBar Beef Sliders*** 15
New England grass-fed beef with Vermont cheddar and bacon onion jam, served on brioche
- Crispy Calamari** 14
served with banana peppers and warm tomato sauce
- Buffalo Chicken Wings** 14
served with bleu cheese dressing and celery sticks

Flatbreads

- Barbecue Pulled Pork** 15
topped with cilantro pesto spread, mozzarella cheese and caramelized onions
- Roasted Tomato & Basil** 14
topped with roasted tomatoes, fresh mozzarella, olive oil and cracked black pepper ✓
- Shrimp & Arugula** 16
topped with baby sweet tomatoes, basil pesto and parmesan cheese

Soup

Classic Tomato Basil Soup	6
New England Clam Chowder	8

Sandwiches

all sandwiches served with French fries

Reuben Panini	15
<i>house-made corned beef topped with sauerkraut and Swiss cheese</i>	

Grilled Chicken Panini	15
<i>grilled chicken topped with roasted peppers and aged Vermont cheddar, roasted garlic aioli</i>	

Grilled Cheese & Tomato Soup	15
<i>Vermont cheddar and Swiss cheese, beefsteak tomatoes and pesto on thick-cut brioche, paired with a cup of tomato basil soup</i>	

Pulled Pork Sandwich	17
<i>lemon-cider Napa slaw on toasted brioche</i>	

Salmon BLT*	16
<i>Atlantic salmon with crispy applewood smoked bacon, lettuce, vine-ripened tomatoes and horseradish mustard</i>	

New England Lobster Roll	26
<i>Maine lobster mixed with creamy mayo and celery served in a butter brioche roll</i>	

SideBar Burger*	
<i>featuring New England grass-fed beef</i>	
<i>cheese, pickles, lettuce and tomato</i>	16
<i>~ with bacon, cheddar and smoky bbq</i>	17
<i>~ with bleu cheese and grilled onion</i>	16

*Before placing your order, please inform your server if a person in your party has a food allergy.

*Cooked to order

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Big Bowl Salads

SideBar Caesar 14
crisp romaine, tossed with shaved parmesan, garlic croutons in a creamy Caesar dressing

Spinach & Frisée 14
sliced pear, candied pecans, pickled red onion, tomato and goat cheese, tossed with a champagne honey vinaigrette ✓ (GF)

House 12
arugula and crisp romaine leaves tossed with grape tomatoes, shaved radish, cucumber, cured olives in a white balsamic vinaigrette ✓ (GF)

Enhance your salad with:

Marinated Grilled Chicken 6
Grilled Salmon* 7
Grilled Shrimp 7
Half Avocado 3

Plates

Add a soup or Caesar salad to your entrée for 3.00

New England Seafood Trio 24
New England clam chowder, lobster slider, and pan-seared crab cake with lemon-cider slaw

Grilled New York Strip* 32
sautéed asparagus, red wine reduction, truffle fries

SideBar Fish & Chips 24
native Atlantic beer-battered cod, fried with salted chips and tangy tartar sauce

Seasonal Selections

Lemon Herb Chicken 24
buttered couscous, spinach and heirloom tomatoes, white wine lemon jus

Penne Pasta & Summer Vegetables 22
asparagus, zucchini and yellow squash, Portobello mushroom, sundried tomato, basil chili flake

Mahi Mahi Fish Tacos 15
three corn tortillas with Mahi Mahi, white cheddar, Napa cabbage and lime-cilantro crema

Sides

Fresh Asparagus	6
Olive Oil Sautéed Spinach	5
Truffle French Fries	5

Dessert

Flourless Chocolate Cake 	8
Seasonal Cheesecake 	8
Boston Cream Pie 	8
Scoop of Vanilla Ice Cream 	6
Starbucks® Regular or Decaf Coffee	4
Selection of Tazo® Teas	4
Cappuccino	5
Espresso	5
Latte	5

 - Vegetarian  - Gluten Free

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