Starters

**Greek Feta Fries 10**
Pepperoncini, rosemary

**Tot-Chos 10**
Fontina, scallion salsa verde, bacon, ranch

**Pimento Cheese 12**
Duke’s mayo, sharp cheddar, pimento, Ritz crackers and house pickles

**Crab Dip 16**
Lump crab, cream cheese, cheddar cheese, & Old Bay served with toasted Naan

Soups & Salads

**French Onion 11**
Onion medley, thyme-infused beef broth, crusty French bread, Gruyere, Parmesan

**Rustic Gazpacho 12**
Chive Créme Fraiche, extra virgin olive oil, garden herbs

**Boston Bibb 14**
Green goddess, bacon lardons, bleu cheese, tomato, pickled red onion

**Baby Gem Caesar 13**
Caper parmesan dressing, sourdough crumb, Parmigiano Reggiano

**Burrata 14**
Basil Pesto, heirloom tomato & corn relish, Espelette pepper, lavash

**Spinach 14**
Orange blossom vinaigrette, honey whipped ricotta, blueberries, radish, cornbread croutons

**Rotisserie Chicken Salad 14**
Artisanal lettuces, golden raisins, Marcona almonds, celery

**House Salad 9**
Mixed greens, shredded carrots, shaved red onions, sliced cucumbers, heirloom cherry tomatoes, balsamic vinaigrette

Salad Add-Ons

Chicken breast (fried or grilled) – $7
Shrimp (fried or grilled) – $9
Grilled Salmon – $9
Fried Oysters – $8
## Sandwiches

**Bohicket Burger** 16  
Cheddar, lettuce, tomato, onion, Comeback sauce, toasted brioche

**Chicken Sandwich** 16  
Garlic pickles, lettuce, tomato, toasted brioche bun  
*Your choice of grilled or fried*

**Smoked Salmon BLT** 15  
Smoked salmon, thick cut bacon, lettuce, tomato, dill garlic aioli, toasted focaccia

**Shaved Prime Rib** 18  
Caramelized onions, horseradish sauce, cheddar, toasted hoagie roll

**Club Sandwich** 18  
Turkey, ham, candied pecan dijonaise, lettuce, tomato, toasted sourdough

**Duck Confit Grilled Cheese** 16  
White cheddar, onion jam, tarragon mustard, multigrain bread

**Hot Italian** 18  
Mortadella, Capicola, lettuce, tomato, onion, Calabrian chili, provolone, baguette

**BLT** 13  
Basil pesto mayo, local heirloom tomato, thick cut bacon, gem lettuce

## Lunch Entrées

**Pan Roasted Salmon** 22  
GF  
BBQ hominy, marinated tomatoes, corn relish, scallion salsa verde

**Chicken Marsala Bucatini** 20  
Breaded chicken breast, mushrooms, parmesan, Marsala wine sauce, herbs

**Shrimp & Grits** 24  
Tasso ham pan gravy, sherry, tomato, Adluh stone ground grits

---

Please notify your server of any food allergies or preferences. Many of our menu items can be customized to suit your specific dietary needs.

**Gluten Free**  
GF

**Vegetarian**  
V

**Vegan**  
VG

*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS*