

SHAREABLE

Chicken Wings	12
<i>Buffalo Hot Sauce, Blue Cheese Dressing, Celery and Carrot Sticks</i>	
Fried Cod Tacos	15
<i>Warm Flour Tortilla, Pico de Gallo, Avocado Crème Fraiche</i>	
Guinness Cheese Spread	10
<i>Cheddar, Blue, and Cream Cheese, Caramelized Onions, Rye Toast Points</i>	

FIRST BITES

New England Clam Chowder	8.50
<i>Oyster Crackers</i>	
Crab Cake	15
<i>Pineapple Salsa, Lemon Garlic Rouille, Tabasco Vinaigrette</i>	
Short Rib Sliders	11
<i>Caramelized Onions, Smoked Cheddar Cheese, Fig Mustard, Griddled Brioche Bun</i>	
Creamy Tomato Soup ^V	7.50
<i>Roasted Tomatoes, Basil, Asiago Crostini</i>	
Cheeseburger Potato Skins	12
<i>Crisp Potato Skins, Ground Beef, Cheddar Cheese, Lettuce, Tomato, Pickle</i>	
Locally Harvested Mussels	12
<i>Garlic, Tomato, White Wine, Butter, Grilled Toast Points</i>	
Mansion Garden Salad ^{GF/V}	8
<i>Baby Greens, Maple Balsamic Vinaigrette, Fennel, Radish, Asparagus, Goat Cheese</i>	
Caesar	8
<i>Romaine Hearts, Herb and Garlic Croutons, Asiago, House Caesar Dressing</i>	

SANDWICHES

Each served with French Fries

Turkey Club ^{DF}	13
<i>Traditional Triple Decker, Leaf Lettuce, Tomato, Smoked Bacon, Mayonnaise, Toasted Multigrain Bread</i>	
Lobster Roll	25
<i>Maine Lobster, Celery, Mayonnaise, Buttered New England Roll</i>	
Chicken Saltimbocca Panini	13
<i>Shaved Chicken Breast, Prosciutto, Fontina, Pesto, Sage, Sourdough</i>	

GF—Gluten Free DF—Dairy Free V—Vegetarian

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of a Food Borne Illness.

Before Placing your order, please inform your server if anyone in your party has a food allergy

BURGERS

Hand-Formed *Certified Angus Beef*[®] brand patties. Each is served with
 Lettuce, Tomato, Onion, Pickle, and French Fries

Bayzo's Signature* <i>Basted with Guinness Glaze, Gruyere, Smoked Bacon, Fried Onions</i>	14
Bacon Cheddar* <i>Applewood Smoked Bacon, Vermont Cheddar Cheese</i>	13
Cheese* <i>American Cheese</i>	12

FAVORITES

Sautéed Shrimp Salad GF/DF/V <i>Black Kale and Baby Arugula, Dijon Vinaigrette, Grilled Corn, Roasted Peppers, Snap Peas</i>	18
Grilled Chicken Caesar <i>Romaine Hearts, Herb and Garlic Croutons, Asiago, House Caesar Dressing</i>	17
Fish 'n Chips DF <i>Beer Battered Native Cod, French Fries, Cole Slaw, Tartar Sauce</i>	19

PIZZA

12" Fresh Dough, Tomato Sauce, Shredded Mozzarella

Three Cheese V <i>Blend of Mozzarella, Provolone, and Parmesan</i>	14
Buffalo Chicken <i>Hot Sauce, Pulled Chicken, Cheese Blend, Pickled Celery, Blue Cheese Dressing</i>	16
Pepperoni	15
Margherita V <i>Roasted Garlic Spread, Fresh Mozzarella, Cherry Tomatoes, Basil</i>	15
Prosciutto & Fig <i>Olive Oil, Cheese Blend, Prosciutto, Arugula, Great Hill Blue Cheese, Fig Syrup Drizzle</i>	18

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ENTRÉES

AVAILABLE AFTER 5:00PM

New England Baked Cod <i>Lemon Ritz Cracker Crust, Dill Butter, Pub Potato Cakes, Green Beans</i>	26
Pan Roasted Chicken <i>Sweet Pea Risotto, Lemon Thyme Jus, Asparagus</i>	24
Shrimp and Linguini <i>Lemon Parsley Butter Sauce, Roasted Tomatoes, Shaved Parmigianino Reggiano</i>	24
Irish Whiskey Roasted Salmon GF <i>Herb and Honey Glaze, Seasonal Vegetable, Risotto</i>	26
Grilled Sirloin Steak GF <i>12oz. Center Cut Steak, Mashed Golden Potatoes, Roasted Shallot and Mushroom Ragout, Caramelized Carrots and Wilted Swiss Chard</i>	30
Grilled Swordfish GF <i>Pineapple Chipotle BBQ Sauce, Roasted Sweet Potato, Asparagus</i>	26
Quinoa Stuffed Beefsteak Tomato DF/V <i>Roasted Cauliflower and White Bean Cassoulet</i>	21

DESSERT

Blueberries 'n Waffle V <i>Malted Waffle, Blueberry Compote, Vanilla Whipped Cream</i>	9
Flourless Chocolate Cake <i>Rich Chocolate Cake, Raspberries, Whipped Cream</i>	9
Brownie Sundae V <i>Vanilla Ice Cream, Chocolate Brownie, Minted Chocolate Sauce, Sprinkles, Whipped Cream and Maraschino Cherry</i>	10
The Ice Cream Machine, Old Fashioned Ice Cream GF/V <i>Flavors Available: Vanilla, Chocolate, S'Mores</i>	8
S'More Napoleon V <i>Graham Cracker Crust, Chocolate Mousse, Toasted Marshmallow Cream, Chocolate Ganache Paint</i>	9



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