



SNACKS

Pork Nuggets 6
Panko crusted testa,
spicy sambal aioli

Potted Trout 7
Smoked Pocono trout,
pickled veg, crackers

Brandade Croquettes 6
Salsa rosa, celery salad

Crispy Pig Ear Lettuce Wraps 6
Frank's red hot,
julienned veg, bibb lettuce

Indian BBQ Chicharrones 3
Crispy pork skin,
dusted with Indian curry

Buffalo Sweetbreads 10
Buffalo sauce, shaved celery,
pickled veg, blue cheese

Whipped Veggie Tofu 5
Salty chips for dipping



SOUP & SALAD

Vegetable Alphabet Soup 5
Straight back to childhood

Baby Head Lettuces 8
Shaved vegetables, marcona almonds,
fresh berries, red wine emulsion

Whole Grain Salad 10
Faro, red onion, zucchini, squash,
roasted tomatoes, shaved ricotta salata,
sherry vinaigrette

Classic Wedge 9
Iceberg, blue cheese,
crushed walnuts, bacon sprinkles,
warm bacon vinaigrette

SAMMIES

All served with hand-cut
Kennebec shoestring fries

The Industry Burger 8
1/4lb ground brisket,
cabbot cheddar, lettuce, tomato,
pickle mayo, sesame seed bun
Double 10, Triple 11.5
add Neuske's crispy slab bacon 3

Porchetta 11
Sharp provolone, broccoli rabe,
ciabatta - **add long hots .50**

Seafood BLT MP
Changes often, ask your server
for todays selection. Served with
Neuske's Crispy Slab Bacon,
lettuce, tomato, pickle mayo,
rustic Italian loaf

Pulled BBQ Duck 13.5
Pickled jalapenos,
shaved red onion, ciabatta



**Bar Rule #23: Never start your order with
"I know this is gonna be a pain but..."**

SMALL PLATES

Pat's Pork Sausage 10
Whole grain mustard, pickled veg, crusty bread

Veggie Fritters 10
Quinoa, rice, cornmeal, ground vegetables, arugula pesto

Lamb Neck Gravy 10
Fresh ricotta, grilled bread

The Generals Wings 12
1lb jumbo chicken wings, General Tso's sauce

Tartare 14
Diced filet, egg yolk, salty chips

Cheese Plate 12
Goat, cow, sheep, honeycomb, apple, baguette

Bone Marrow 10
Shallot & thyme marmalade, frisee salad, toasted baguette

Fried Green Tomatoes 10
Arugula cherry tomato salad, ranch

Clams & Sausage 15
Shaved fennel, roasted long hot's, lemon zest,
Ommegang Witte, toasted baguette



LARGE PLATES

Steak Frites 18
Hanger, bordelaise, shoestring fries

Whole Fish MP
Lemon, grilled veg

Pan Seared Scallops 21
Fava beans, pickled veg, white beech mushrooms, cream of wheat

Sweet Corn Arepas 15
Blistered tomatoes, creminis, poblanos, crème fraiche

Kentucky Fried Guinea Hen 17
Mexican street corn, cucumber salad

SIDES

Kennebec Shoestring Fries 4, Grilled Vegetables 6,
Mexican Street Corn 4, Cucumber Salad 5, Mixed Baby Lettuces 4



Executive Chef: Patrick Szoke

Sous Chef: Jonathan Rodriguez

consuming rare meats & seafoods can be hazardous to your health
20% gratuity will be added to parties of 6 or more