Where business takes a breather.
Starters
$9
Edamame Dumplings
Asian Pot Stickers Filled with Soybeans, Sweet Corn and Shiitake Mushrooms
Served with Soy Dipping Sauce
Suggested Pairing: Stella Artois

House Bone-In Chicken Wings or Boneless Chicken Tenders
Choice of Sauce: Spicy Buffalo, House BBQ, or Sweet Chili
Suggested Pairing: Lagunitas IPA

Mediterranean Roasted Garlic Hummus Platter
Roasted Garlic Hummus Served with Olives, Stuffed Grape Leaves, Garden Vegetables and Grilled Flatbreads
Suggested Pairing: Toasted Head Chardonnay

Truffle Tater Tots
Crispy Tater Tots tossed in White Truffle Oil, Parmesan Cheese, Salt, Pepper and Parsley
Suggested Pairing: Bouchard Aine & Fils Pinot Noir

Days / Hours
Monday–Sunday / 5–10 p.m.
Hours subject to change

Salads
$10
Grilled Chicken Caesar Salad
Grilled Chicken Breast Tossed with Romaine Lettuce, Caesar Dressing, Grated Parmesan Cheese and Croutons
Suggested Pairing: Toasted Head Chardonnay

Babson Grain Bowl
Toasted Farro, Radish, Cucumber, Feta Cheese, Mint, Baby Spinach, Cherry Tomatoes, Avocado, Walnuts, Roasted Rice Vinegar and Toast Points
Suggested Pairing: Villia Maria Pinot Gris

Flatbread Pizzas
$10
Mediterranean Shrimp Flatbread
Grilled Flatbread with Roasted Tomatoes, Black Olives, Feta Cheese, Red Onion
Suggested Pairing: Bouchard Aine & Fils Pinot Noir

Seasoned Shrimp with Mozzarella Cheese and Crushed Red Pepper
Suggested Pairing: Monkey Bay Sauvignon Blanc

Pepperoni Flatbread Pizza
Grilled Flatbread with Mozzarella Cheese, Tomato Basil Marinara and Pepperoni
Suggested Pairing: Mayflower IPA

Cheese Flatbread Pizza
Grilled Flatbread with Mozzarella Cheese, Tomato Basil Marinara
Suggested Pairing: Jack’s Abby House Lager

Main Courses

Steak Frites $18
Grilled Strip Steak with House Steak Fries, Blue Cheese, Aged Balsamic Vinegar and Arugula Salad
Suggested Pairing: William Hill Cabernet

Gluten Friendly Pasta Primavera $12
Gluten Friendly Penne, Roasted Garlic Oil, Grape Tomatoes, Arugula, Zucchini and Parmesan Cheese
Suggested Pairing: Laforet Chardonnay

Black Angus Burger $10
Sirloin Beef Burger, Aged Cheddar Cheese, Applewood Bacon, Lettuce, Tomato, Onions on Brioche Bun
Suggested Pairing: Harpoon IPA

Turkey Burger $10
Grilled Turkey Burger, Lettuce and Tomato on a Wheat Bun with Mediterranean Tabbouleh
Suggested Pairing: Long Trail Ale

Monterey Chicken Sandwich $10
Grilled Chicken Breast, Havarti Cheese, Pepper cress, Avocado and Ranch Dressing on Ciabatta Bun
Suggested Pairing: Bouchard Aine & Fils Pinot Noir

Babson Turkey Club $10
Pepper Roasted Turkey Breast, Prosciutto Crisp, Sriracha Mayonnaise, Pepper cress, Roasted Tomato on White or Wheat Bread
Suggested Pairing: Sam Adams

Beverages

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