

Rocket Surgery

Small Plates

Big Tater Tot : \$4

mushroom gravy, pecorino

Hot Donut Holes : \$6

cinnamon sugar, maple bacon glaze

Green Salad : \$6

baby lettuces, radishes, grape tomatoes, carrots, cucumbers, lemon vinaigrette...add grilled chicken or five shrimp for \$6

Arugula Salad: \$8

blistered grape tomatoes, avocados, red onions, crispy chickpeas, feta, green goddess dressing...add grilled chicken or five shrimp for \$6

Sides

Bacon : \$2

all natural, nitrate free

Breakfast Sausage : \$3

house spiced ground pork patty

Hand Cut Fries : \$4

double cooked, house ketchup

English Muffin Toast : \$1

house made buttered English muffin loaf

Pure Maple Syrup : \$2

Dessert

Bread Pudding : \$6

house brioche, toasted pecans, bourbon cream sauce

Breakfast

French Toast : \$11

house made English muffin toast, banana butter, pure maple syrup, all natural nitrate free bacon or house spiced sausage

Ricotta Pancakes : \$11

blueberry compote, pure maple syrup, all natural nitrate free bacon or house spiced sausage

Classic Breakfast : \$9

two eggs any style, hash browns, all natural nitrate free bacon or house spiced sausage

Vegetable & Brie Omelette : \$12

grilled broccolini, mushrooms, spinach, tomatoes, English muffin toast, small mixed greens salad

Crispy Bacon Brussels Sprouts : \$13

2 poached eggs, honey lemon sriracha glaze, big tater tot

BLTE & A : \$11

bacon, lettuce, tomato, fried egg, avocado, and mayo on a hoagie roll, small mixed greens salad

Fried Chicken & Biscuits : \$14

crispy all natural chicken, house made biscuits, jerk spiced sausage gravy

Snack-Size Burgers

Beef : \$4

certified Angus beef, ketchup, dijon mustard, butter lettuce, tomato, red onion

Add cheese (white cheddar, brie, blue, or feta) : \$0.50

Lamb : \$7

feta, spicy harissa, fresh spinach

Turkey : \$6

brie, cranberry apple chutney, dijon mustard

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Soft Drinks

Leopard Forest Coffee : \$3

free refills

Orange Juice : \$2.25

Iced Tea, Sweet Tea : \$3

free refills

Sanpellegrino Sodas : \$2.50

arranciata rossa (blood orange)

limonata (lemon)

pompelmo (grapefruit)

Gosling's Ginger Beer : \$2.50

Mexican Coca Cola : \$3

355ml, cane sugar

Wine

RED WINE

Rickshaw Pinot Noir : \$8/\$34

California

dark fruits, black tea, warm Indian spice

Gerberas Garnacha : \$8/\$34

Spain

ripe red fruit, pepper spices, dry and complex

Barrique Cabernet Sauvignon : \$9/\$38

California

dark cherry, sweet oak, smooth tannins

WHITE WINE

Civello White Blend : \$7/\$30

California

Pinot Grigio, Verdelho, Vermentino, Gewurtztraminer, Chardonnay

Broadside Chardonnay : \$7/\$30

California

wild fermentation, lightly oaked

Huia Sauvignon Blanc : \$8/\$34

New Zealand

citrusy, acidic, dry

Beer

SOLO

Narragansett : \$4

-- lager, 5.0%,

Rhode Island

balanced, clean, crisp

Fullsteam Pay Check : \$5

-- pilsner, 4.5%, 35 IBUs

Durham, North Carolina

dry, bread, light sweetness

Allagash White : \$5

-- witbier, 5.1%, 13 IBUs

Portland, Maine

light, coriander, orange peel

Westbrook Gose : \$5

-- sour, 4.0%, 5 IBUs

Mount Pleasant, South Carolina

citrus, floral, refreshing

Fullsteam Rocket Science : \$5

-- ipa, 6.8%, 85 IBUs

Durham, North Carolina

citrus, floral, refreshing

Sierra Nevada Torpedo : \$6

-- ipa, 7.2%, 65 IBUs

Spring Mills, North Carolina

citrus, pine, tropical fruit

Avery Ellie's Brown Ale : \$5

-- brown ale, 5.5%,

Boulder, Colorado

malty, vanilla, nuts

Guinness : \$5

-- stout, 4.2%.

Dublin, Ireland

creamy, coffee, chocolate, bittersweet