

Rocket Surgery

Small Plates

Steamed Mussels : \$13

toasted garlic, chorizo, butter,
white wine, grilled baguette

Fried Calamari : \$12

sweet & spicy peppers, kalamata
olives, garlic, pecorino

Crispy Brussels Sprouts : \$9

honey and citrus chili glaze

Arugula Salad : \$8

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

Green Salad : \$6

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

Sides

House Cut Fries : \$4

hand cut, double cooked, house
ketchup
add pecorino & white truffle oil : \$5

Onion Rings : \$4

buttermilk battered, house
ketchup

Big Tater Tot : \$3

scallions, white pepper, kosher salt

Grilled Broccoli : \$4

marinated in garlic, chili flakes,
extra virgin olive oil

Sauteed Spinach : \$4

applewood smoked bacon

Large Plates

Seared Atlantic Salmon & Crispy Shrimp : \$19

broccoli, jasmine rice, grilled portabello mushroom,
pickled red cabbage, miso broth

Baked All Natural Half Chicken : \$16

balsamic glazed Brussels sprouts, big tater tot, crispy
onion ring, mushroom gravy

Grilled Beef Shoulder Tender : \$21

sauteed spinach, bacon, house steak sauce, pecorino
truffle fries

Vegetable Risotto : \$14

broccoli, mushrooms, spinach, cherry tomatoes, basil
pesto, grated pecorino ...add grilled chicken or five grilled
shrimp : \$6

Three Little Burgers : \$16

lamb with feta, harissa, and spinach...angus beef with
cheddar, butter lettuce, red onion, house mustard, and
house ketchup...turkey with brie, cranberry-apple chutney,
house mustard

7 Ounce Grassfed Cheeseburger : \$14

white cheddar, house brioche bun, house ketchup, house
dijon mustard, butter lettuce, tomato, onion, bread &
butter pickles, hand cut, double cooked french fries

Dessert

Bread Pudding : \$6

house brioche, toasted pecans, bourbon cream sauce

Trio of Chocolate Truffles : \$6

coconut rolled...hazelnut rolled...cocoa dusted

Warm Chocolate Cake : \$6

creme anglaise, powdered sugar, berries

Rocket Surgery

Beer

SOLO

Narragansett : \$4
-- lager, 5.0%,
Rhode Island
balanced, clean, crisp

Paycheck : \$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

Rocket Science : \$5
-- ipa, 6.8%, 85 IBUs
Durham, North Carolina
citrus, floral, refreshing

Guinness : \$5
-- stout, 4.2%.
Dublin, Ireland
creamy, coffee, chocolate, bittersweet

SHARE

Blackberry Farms Noble Cuvee : \$16
-- saison, 6.3%, 45 IBUs, 750ml
Walland, Tennessee
bright fruit, melon, subtle citrus

Birds Fly South Brand New Eyes : \$16
-- saison, 5.5%, 750ml
Greenville, South Carolina
open-fermented, funky, pleasantly tart, lively

Allagash Tripel : \$16
-- strong Belgian, 9%, 750ml
Portland, Maine
honey, biscuity, complex, dry finish

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

Soft Drinks

Iced Tea, Sweet Tea : \$3
free refills

Sanpellegrino Sodas : \$ 2.50
arranciata rossa (blood orange)
limonata (lemon)
pompelmo (grapefruit)

Mexican Coca Cola : \$3
355ml, cane sugar