



Dinner

BEGINNINGS

Twenty8 Clam Chowder

native clams | cream | potatoes
cup/6 or bowl/ 8

Charcuterie Board 16

seasonally inspired meats | artisanal cheeses | preserves |
Pickled jardiniere

Shrimp Cocktail

Spiked chilliradish sauce | micro salad | lemons
3ct/9 or 5ct/13

Marisco Misto Fritti 18

Scallops | Shrimp | Calamari | banana pepper | lemon aioli
| arrabiatta

Wings 12

buffalo | garlic parmesan | BBQ | Sweet Chili

Ahi Tuna Crudo 16

Sushi grade tuna crudo | sriracha aioli | wonton crisps

Kobe Beef Sliders 16

Thick-cut Pork belly | brie | bacon jam | spicy remo sauce |
lettuce and tomato

Big Bully Tots 15

Tators | Philly inspired cheese Sauce | Pork Belly
Croutons | Cajun Remo Sauce

Hangover Poutine 15

Smoked Pork belly and over easy egg | jalapeno bacon
onion gravy | roasted garlic Vermont cheddar curds |
herbed fries

SALADS

*Enhance your salad: grilled chicken | grilled
shrimp | salmon | scallops*

** sesame ahi tuna | *Angus sirloin | falafel 6*

Chef Seasonal Salad 13

Baby kale & spinach | apricots | Vermont brie | spiced
pecans | baby rainbow heirlooms | avocado
Pomegranate vinaigrette

We are Sparta 13

Romaine | cucumber, and herb salsa cruda | prosciutto
| feta | pepperoncini | kalamata olives | lemon virgin
vinaigrette

Classic Caesar 12

Hearts of Romaine | Shaved parmesan | garlic croutons | herb
parmesan crisp

SANDWICHES

**Served with a choice of House fries, sweet potato fries,
jumbo onion rings, side salad, or bully tots (add \$2)**

*Drunken Whiskey Burger 16

grass fed natural ground beef patty | Jameson whiskey
glaze | sautéed onions | cheddar cheese | bacon

Steakanator 16

Shaved Prime Rib | herb roast mushroom confit | steakhouse
aioli | pepperjack and mozzarella | grilled hoagie

O' Danny Boy Pub Belly Melt 16

Open Faced Reuben of shaved Angus Corned Beef topped
with eggs over and herbs | Swiss | pickled cabbage and
onions | Hearty Rye | Thousand Isle

Mediterranean Kebab Sandwich 14

chicken or falafel | naan | lemon
aioli | hummus | Mediterranean cucumber salad

MAINS

*Delmonico 32

30-day aged Angus signature house-cut boneless
ribeye | provencal herb au poivre | garlic and herb
compound butter | roasted garlic and onion
mashed | harvest vegetables

*NY Strip Steak 32

Thick-cut 14oz. Angus Striploin | peppercorn and
herb butter | au jus lie | seasonal vegetables | garlic
potato puree

The Patagonian 30

Seared Chilean Sea Bass | spiced sea broth tomato
fresco | avocado cucumber & couscous
salad | saffron pickled onion and petit greens

Salmon & Sofrito 26

skillet roast Atlantic salmon filet | roasted pepper
garlic herb citrus coulis | wild rice and
herbs | seasonal vegetables

Scampi Classico 29

shrimp | lobster | scallops | garlic lemon sauvignon
sauce | linguine | parmesan and herbs

Proper Fish & Chips 22

Vermont Switchback Ale | Local line caught Atlantic
Cod | slaw | lemon aioli

Mediza Chicken 25

Grilled Chicken breast | spinach and kale | natural
jus | poached tomatoes artichokes capers and
olives | grilled lemon jus and herb virgin oil

ARTISANAL PIZZAS

fresh dough hand crafted daily in our stone hearth oven

Four Cheese 14

ricotta | fresh mozzarella | goat
cheese | parmesan | drizzled with basil oil

Italian Sausage & Garlic 15

Prosciutto di Parma | baby spinach | roasted
tomatoes | mozzarella | pesto

Prime Time 16

Shaved Prime Rib | Roasted Onions, Peppers,
Mushrooms | Monterey Pepper Jack | roasted garlic

Classic Chicken Parmesan 15

Local whole milk mozz | crisp chicken tenderloins
| pomodoro al fresco | parmesan

Caprese Bruschetta Rustica 14

tomato basil salsa cruda | mozzarella, boursin crème,
parmesan | balsamic glaze

***Before placing your order, please inform your server if a person in your party has a food allergy.*These items are cooked to order. The Commonwealth of Massachusetts suggests consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.**