

STARTERS

HOUSE NACHOS 11*GF

Homemade chili, shredded cheddar jack cheese, pico de gallo, sliced jalapenos
Add \$2 for guacamole

COLOSSAL PRETZEL 8

Giant 10oz soft pretzel served with beer cheese and whole grain mustard

CHICKEN WINGS 11 *GF

10 wings- Choice of Mild, Hot, Thai, Honey Mustard, BBQ, or Sweet and Sour

BONELESS CHICKEN TENDERS 8

Buffalo, BBQ, Thai, Honey Mustard, Sweet & Sour,

BUFFALO CAULIFLOWER 6

Battered and fried cauliflower served with blue cheese dressing

R.I. STYLE CALAMARI 10

Tossed with Cherry Peppers, sun-dried tomatoes and sliced pepperoncini in a garlic butter sauce

HUMMUS & NAAN 7 V

Seasonal hummus with Naan bread, celery, and carrots

ASPARAGUS FRIES 7 V

Battered asparagus served with a spicy garlic aioli

ENTRÉES

CLASSIC BURGER 11

8 oz hand pressed beef patty, your choice of cheese, Applewood smoked bacon, lettuce, and tomato. Served with hand cut fries

GAUCHO BURGER 13

8 oz hand pressed beef patty, avocado, bacon, cheddar, lettuce, tomato, chipotle mayo. Served with hand cut fries.

BEFORE THE BUTCHER™ BURGER 13 V

Revolutionary Plant-based vegan patty, lettuce, tomato, & Sriracha Ketchup. Served with hand cut fries.

SMOKED TURKEY BLT 11

Applewood smoked bacon, cheddar, avocado, chipotle mayo, lettuce, tomato, served on thick sliced artisan multigrain bread. Served with hand cut fries.

SHEPHERD'S PIE 15

Fresh ground beef with carrots, peas, and fresh corn in a burgundy demi-glace and topped with toasted whipped potatoes.

BEER BATTERED FISH N' CHIPS 17

Fresh cod, craft beer batter, coleslaw, hand cut fries, chipotle tartar sauce

CHURRASCO FLANK STEAK 20 GF

Grilled flank steak, chimichurri sauce, roasted sweet potato wedges, & broccoli rabe

LOBSTER ROLL 18

Fresh lobster tail and claw meat blended with mayo and celery, served on a six inch brioche roll with hand cut fries.

THE "HU-SKI" 10

Polish Kielbasa, cheddar cheese, bacon, caramelized onions, and BBQ sauce. Served on a 7 inch hoagie roll with hand cut fries.

KOREAN FISH TACOS 10

Lightly dusted fresh cod, Korean BBQ sauce, avocado, Kimchi, Sriracha crema. Served with hand cut fries.

BOURBON GLAZED SALMON 23 GF

8 ounce salmon filet, pan seared and finished with our home made bourbon glaze. Served with brown rice almond pilaf and broccoli rabe.

SOUP & GREENS

SOUP OF THE DAY 3 CUP 5 BOWL

HOMEMADE CHILI 3 CUP 5 BOWL

Made in house daily. Ask your server for today's options

HOUSE SALAD 4 SIDE 7 ENTREE

Mixed greens, cucumbers, red onions, shredded carrots, croutons, grape tomatoes

CAESAR SALAD 5 SIDE 8 ENTREE

Crisp romaine, creamy Caesar dressing, croutons, Pecorino Romano

HIPSTER GRAIN BOWL 12

Ancient grains blend, toasted chickpeas, baby spinach, sliced avocado, sunny side egg, roasted sweet potato, tomatoes, sweet tahini dressing

GRILLED CHICKEN COBB SALAD 14

Crisp romaine, grilled chicken, fresh avocado, chopped Applewood bacon, hardboiled egg, blue cheese crumbles, pico de gallo, & crispy wonton straws

ADD GRILLED CHICKEN TO ANY SALAD \$4

ADD SALMON TO ANY SALAD \$8

SUMMER 2019

AT THE NATHAN HALE INN

855 Bolton RD, Storrs, CT 06268

(860) 427-7888

Nathanhaleinn.com

Substitute Chicken for any burger \$0
Substitute side house or Caesar salad for fries \$2
Upgrade to truffle fries \$2
Sub Gluten Free Roll \$1

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness

DESSERT

BROWNIE BOWL 7

Warm cream cheese brownie topped with Dairy Bar ice cream, whipped cream & fudge.

KEY LIME PIE 5

Graham cracker crust, whipped cream, fruit drizzle

CLASSIC SUNDAE 6

Dairy Bar ice cream, caramel, hot fudge, whipped cream, sprinkles, walnuts, maraschino cherry

SORBET 6

Blood orange sorbet, vanilla wafer, whipped cream fresh mint

WINE SPECIALS

Wine by the bottle 30% off- Excludes house brands- Canyon Road, Gato Negro, & Domino

Rodney Strong, Charlotte's Home Sauvignon Blanc- North Sonoma California- \$30.00/bottle* \$5/glass

La Crema Chardonnay- Sonoma Coast, California- \$40.00/bottle* \$6/glass

Decoy by Duckhorn, Merlot- Sonoma County, California- \$40.00/bottle* \$6/glass

Matua Pinot Noir- Marlborough, New Zealand- \$30.00/bottle* \$5/glass

**prices already discounted*

FEATURED COCKTAILS

NATHAN HALE SANGRIA 8

Red or white wine, E&J Brandy, Cointreau, Lime, bar syrup, fresh fruit

JALAPEÑO PEACH MARGARITA 10

Jalapeño Infused Tequila, peach puree, lime juice, Agave nectar, margarita mix, salted rim, served on the rocks

CUCUMBER MINT MOJITO 8

Hendricks Gin, lime juice, simple syrup, muddled cucumbers, soda, mint

TRUE BLUE-BERRY LEMONADE 8

Tito's Handmade Vodka, blueberry puree, fresh lemonade garnished with lemon and fresh blueberries

JAPANESE GINGER COLLINS 10

Suntory Whisky Toki, ginger liquor, fresh squeezed orange juice, lime juice ginger beer, mint

STUDY BUDDY 8

Tito's Handmade Vodka, Malibu Coconut rum, peach schnapps, pineapple & cranberry juice

Be sure to ask your server for our constantly rotating tap list featuring local craft beer!