

# Seymour's

## Shareables

<b>Crispy Brussels Sprouts</b>	15	<b>Roasted Lemon Garlic Hummus</b>	14
bourbon, bacon, parmesan		carrot & celery sticks, grilled pesto pita, toasted pine nuts (VE)	
<b>Chicken Wings (10 Jumbo)</b>	18	<b>Kettle Chips</b>	10
celery, carrots, chunky blue cheese sauces: buffalo, thai sweet chili, teriyaki or maple-bourbon bbq		hand cut chips, cajun seasoning, blue cheese bechamel, scallions (GF) (V)	
<b>Bavarian Pretzel Sticks (3)</b>	13	<b>Margherita Flatbread</b>	17
baked and salted, served with horseradish cream, düsseldorf mustard (V)		tomato sauce, basil, mozzarella (V)	
<b>Peel &amp; Eat Shrimp (1 lb.)</b>	21	<b>Shrimp Scampi Flatbread</b>	21
old bay seasoning broth (GF)		sautéed scampi-style shrimp, bechamel sauce, provolone, lemon oil, garlic confit	

## Soups & Salads

<b>Classic French Onion</b>	12	<b>Wedge Salad</b>	14
beef onion broth, gruyère, holland rusk		iceberg lettuce, applewood smoked bacon, blue cheese crumble, heirloom grape tomato (GF)	
<b>New England Clam Chowder</b>	12	<b>Cobb Salad</b>	15
tender clams, applewood smoked bacon, potato, celery, onion		mixed greens, cucumber, radish, tomato, shredded carrot, hard-boiled egg, house roasted turkey, blue cheese crumble (GF)	
<b>House Salad</b>	sm 7   lg 13		
field greens, heirloom grape tomato, english cucumber, shredded carrot, kalamata olives, roasted garbanzo beans (GF) (VE)			
<b>Caesar Salad</b>	sm 7   lg 13		
little gem lettuce, parmigiano-reggiano, roasted garlic croutons			

### Salad Enhancements

6 oz. grilled chicken 9

6 oz. flank steak\* 13

5 oz. salmon\* 14

sautéed shrimp 14

**Dressing Choices:** ranch, italian, blue cheese,  
balsamic vinaigrette, caesar, thousand island

## Seymour's Classics

ALL SERVED WITH FRIES OR KETTLE CHIPS

sub: sweet potato fries 3 | onion rings 3 | side salad 3.50  
gluten-free bread or bun 3

<b>Reuben Melt</b> 17 braised corned beef, sauerkraut, swiss cheese, thousand island dressing, marbled rye	<b>TGC Club Sandwich</b> 17 honey ham, smoked turkey, thick cut applewood smoked bacon, heirloom tomato, bibb lettuce, black garlic mayo, toasted sourdough
<b>Taproom Steakhouse Burger*</b> 18 8 oz. steak burger, lettuce, tomato, TGC sauce, toasted brioche bun choice of: cabot cheddar, gruyère or provolone cheese add: mushrooms 2   caramelized onions 2   bacon 3	<b>Seared Salmon Sandwich*</b> 21 salmon paillard, bibb lettuce, heirloom tomato, black garlic mayo, toasted multi-grain bread
<b>Open Faced Steak Sandwich*</b> 25 9 oz. flank steak, sliced, mushroom, demi-glace, toast points, coleslaw	<b>Fish &amp; Chips</b> 22 battered, fried cod, coleslaw, tartar sauce
<b>Shrimp Po' Boy</b> 21 crispy, fried shrimp, lettuce, heirloom tomato, cajun mayo, steak roll	<b>Beyond Burger</b> 16 vegan burger, lettuce, heirloom tomato, vegan aioli, vegan bun (GF) (VE)
	<b>Grilled Chicken Sandwich</b> 17 herb marinated breast, guacamole, lettuce, tomato, toasted brioche roll

## Entrées

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<b>BBQ Ribs</b> 24 half rack, st. louis style-dry rub, sauce on side, corn on the cob, potato salad (GF)	<b>Seymour's Pasta</b> 25 penne alla vodka, crispy chicken breast
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**20% GRATUITY ADDED TO PARTIES OF 6 OR MORE**

(GF) gluten free | (V) vegetarian | (VE) vegan

**Thank you for joining us!**  
**"A Century of Community"**

**Nadine Sheehan** *General Manager*  
**James Delaney** *Executive Chef*

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Additional gluten free and vegan substitutions may be available. Please see your server with any allergies or food aversions.