



STARTERS

Crispy Chicken Wings... \$19

8 jumbo wings, house made bleu cheese dressing, choice of sauce (Buffalo, maple BBQ, jerk, dry & crispy)

Hogan's Antipasto... \$20

Chefs' choice of artisanal cheeses, cured meats, pickled veggies, artisan crackers. *(Ask your server for current cheese selection)*

Onion Ring Tower (VE)... \$14

Vidalia onions, beer batter, maple BBQ, & Hogan's sauce

Hummus Plate (VE)(VG)(GF)...\$14

roasted red pepper hummus, veggies, house-made pita chips

House Fry Basket (VE)...\$10

crispy fries, Ravie rub, black garlic aioli for dipping

SALADS

add: **steak \$8**
chicken ... \$7
bacon ... \$4

Hogan's Steak Salad... \$19

seared flatiron steak, Little Leaf greens, Cabot Monterey Jack, tomato, onion, house fries, house herbed ranch
sub chicken ... n/c

Summer Salad (VE)(GF)...\$16

Little Leaf greens, fresh berries, orange segments, cilantro, scallion, toasted pistachios, honey-lime vinaigrette

House Salad (VE)(VG)(GF)... \$8/\$14

Little Leaf greens, tomato, pickled onion, cucumber, shredded carrot, maple balsamic

FOR THE YOUNG AT HEART

Tenders & Fries... \$13

crisp chicken tenders, fries, maple BBQ sauce for dipping

Cheese Panini (VG)... \$13

Cabot cheddar, Muenster, apple marmalade, white bread, side of fries

Hot Dog Platter... \$14

2 all beef franks, toasted New England rolls, side of fries

SANDWICHES & MORE

All sandwiches come with choice of side salad or chips and dill pickle spear.

add: **bacon... \$4**

sub: **house fries... \$3**

VT Bean Crafters black bean burger... \$2

GF roll... \$2

Hogan's Smash Burger... \$17

angus beef, Cabot cheddar, lettuce, tomato, onion, toasted potato roll

Smashed Cowboy... \$18

angus beef, house-made onion rings, lettuce, tomato, Danish bleu cheese, caramelized onion aioli, toasted potato roll

Sausage Wit... \$18

The Sausage Guy's hot Italian sausage, Citizen Cider, sautéed peppers & onions, Cheese Whiz, Jameson's Irish mustard, toasted Amoroso's roll

Poke Bowl... \$19

raw Ahi tuna, sticky rice, onion, cucumber, avocado, mango, tamari, sesame oil, scallions, wasabi aioli, crispy wontons

Loaded Pulled Pork... \$18

house-made pulled pork, apple slaw, crispy ranch onions, scallion, American cheese, maple BBQ aioli, toasted potato roll

The Clubhouse... \$18

turkey breast, bacon, Cabot cheddar, lettuce, tomato, black garlic aioli, toasted sourdough

The Birdie... \$18

Hogan's chicken salad (red grapes, pistachios, poppy seeds), bacon, lettuce, tomato, toasted sourdough

Cauli Po' Boy (VE)(VG)(sub GF Roll)... \$16

fried cauliflower, lettuce, tomato, kalamata remoulade, toasted Amoroso's roll

DESSERT

Ask your server for current selection

(VE) = vegetarian (VG) = vegan (GF) = gluten-free

Please mention any dietary restrictions to your server, and we will do our best to accommodate them. Gluten-free bread is available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



DRAFTS (16 oz)

Fiddlehead IPA (ABV 6.2)	\$9
Switchback Ale (ABV 5%)	\$9
Zero Gravity Green State Lager (ABV 4.9%)	\$9
Lawson's Finest Liquids Sip of Sunshine (ABV 8%)	\$11

CANS (16 oz)

Labatt Blue (ABV 4%)	\$6
Narragansett (ABV 5%)	\$6
PBR (ABV 4.8%)	\$6
Bud Light (ABV 4.2%)	\$7
Budweiser (ABV 5%)	\$7
Coors Light (ABV 4.2%)	\$7
Miller Lite (ABV 4.2%)	\$7
Burlington Beer Company Fair Acre (ABV 5%)	\$8
Guinness (ABV 4.2%)	\$8
Harpoon UFO (ABV 4.8%)	\$8
Lawson's Finest Scrag Mountain Pils (ABV 4.8%)	\$9.50
Lawson's Finest Hazy Rays (ABV 5.3%)	\$9.50
Fiddlehead IPA (ABV 6.2%)	\$10
Lawson's Finest Little Sip (ABV 6.2%)	\$10
Switchback Ale (ABV 5%)	\$10
Zero Gravity Green State Lager (ABV 4.9%)	\$10
Zero Gravity Little Wolf Gluten-Reduced (ABV 4.7%)	\$10
Alchemist Heady Topper (ABV 8%)	\$11
Citizen Cider Dirty Mayor (ABV 5.2%)	\$11
Citizen Cider Unified Press (ABV 5.2%)	\$11
Lawson's Sip of Sunshine (ABV 8%)	\$11

CANS (12 oz)

White Claw (ABV5%) black cherry or mango	\$7
Corona (ABV 4.6%)	\$7.25
Heineken (ABV 5%)	\$7.25
Athletic Non-Alcoholic Upside Dawn, Free Wave, Run Wild	\$7.50
High Noon	\$10

CRAFT COCKTAILS

Strawberry Basil Margarita \$15 strawberry-infused tequila, basil syrup, triple sec, lime juice served on the rocks
Mojito \$14 light rum, fresh mint, lime juice, simple syrup served on the rocks
Classic-ish Rum Punch \$15 dark, spiced, and light rum blend, guava juice, pineapple juice, lime juice, demerara syrup served on the rocks
Southern Bourbon Smash \$13 bourbon, peach liqueur, lemon juice, honey syrup, peach bitters served on the rocks
South Village \$15 gin, basil syrup, and lime juice served straight up
Espresso Martini \$16 vanilla-infused vodka, espresso, coffee liqueur, demerara syrup served straight up

HOUSE WINES

Pinot Grigio, Chardonnay, Cabernet Sauvignon, Brut Champagne	\$9/glass
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CLASSIER WINES

Caposaldo Pinot Grigio	\$11
Round Hill Chardonnay	\$12
Yealands Sauvignon Blanc	\$13
Caposaldo Prosecco splits	\$12
Mapreco Rose	\$12
Deloach Pinot Noir	\$11
Bonanza Cabernet Sauvignon	\$13

NON-ALCOHOLIC DRINKS

Fountain Soda Coke, Coke Zero, Diet Coke, Sprite, Shirley Temple, ginger ale, lemonade, iced tea (unsweetened)	\$4.25
Bottled Soda <i>please ask your server for options available</i>	\$4
Juice cranberry, orange, grapefruit, pineapple,	\$4.25
Goslings Ginger Beer	\$3.50
Red Bull Energy Drinks	\$5
Iced or Hot Coffee	\$3.50
Hot Tea	\$3.50