



RUMBLE'S

BISTRO & BAR

At Rumble's Bistro & Bar, we welcome you as you are. Providing a gathering place for all, we strive to bring out the flavors we love in an atmosphere we all feel good in. Please take a seat, have a drink, or start a conversation, and we will take care of the rest.

STARTERS

Tuna Poke-cho..... \$20

raw Ahi tuna | fresh avocado | sweet onion | cilantro | scallion | spicy mayo | sweet soy | sesame seeds | fried wontons

Crispy Jumbo Wings\$19

choice of house buffalo, maple sriracha, teriyaki, smokey BBQ or dry and crispy (no sauce)

Always served with Boucher Farms blue cheese dressing for dipping

Firecracker Calamari*\$18

hand-breaded | sriracha mayo | teriyaki | cilantro | shaved jalapeño | lime

Spinach Artichoke Dip\$18

wilted spinach | artichoke hearts | cream cheese | Cabot cheddar | spices | crispy pita chips | crudité

Buffalo Cauliflower \$17

tempura cauliflower | house buffalo sauce | scallions | Boucher Farms blue cheese | crema

Garlic Parmesan Fries* (VE)..... \$12

crispy fries | confit garlic purée | parmesan | herbs | aioli

SALADS

Summer Cobb\$18

Little Leaf greens | fresh avocado | cherry tomatoes | ripe peach | sweet corn | Maplebrook feta | crispy bacon | hardboiled egg | jalapeño-corn vinegarete

Mediterranean Bowl (VE) \$17

crispy falafel | Little Leaf greens | roasted red pepper | Israeli couscous | marinated cucumber | tahini garlic dressing

Rumble's Greens (VE)(GF) \$16

artisan lettuce | shaved carrots | pickled red onion | toasted pepitas | Maplebrook feta | maple balsamic dressing

Grilled Caesar Salad* (VE).....\$16

grilled artisan romaine | garlic croutons | parmesan | marinated anchovies | handmade dressing

SALAD ADD-ONS

Seared Salmon*\$14

Seared Ahi Tuna* (GF)\$12

Spice-rubbed Gulf Shrimp\$12

Grilled Chicken Breast (GF) \$7

North Country Bacon (GF) \$4

ENTRÉES

Filet Mignon* \$44

peppercorn-crusted | crispy potato croquette | grilled asparagus | Boucher Farm blue cheese | sauce Bordelaise

Tomahawk Pork Chop \$38

charbroiled bone-in chop | cheddar corn grits | braised collards | bourbon glaze

Steak and Fries* \$36

8 oz. prime coulotte | cremini mushroom | balsamic steak sauce | garlic parmesan fries

Smash Burger*\$21

Schweid & Sons beef | yellow American | shaved lettuce | chopped sweet onion | secret sauce | potato roll | dill pickle | garlic parmesan fries

sub local black bean burger\$2

New England Lobster Roll\$32

buttered cold water lobster | aromatics | mayo | chive | toasted brioche roll | garlic parmesan fries

Blackened Salmon Rice Bowl \$29

Faroe Island salmon | basmati rice | fresh avocado | pickled carrots & jalapenos | cherry tomatoes | cilantro | spicy sauce | sweet teriyaki

Chicken Under a Brick\$27

crispy-seared | garlic red skin mashed | sautéed broccolini | maple sriracha

Spring Pea Ravioli \$24

VT Fresh pasta | fresh sweet peas | ricotta | mint | lemon zest

KIDS'\$13.50 each

Tenders & Fries

Burger* & Fries

Grilled Cheese & Fries

20% Gratuity will be added to parties of 6 or more.



VE = Vegetarian | GF = Gluten-free

Please mention dietary restrictions to your server and we will do our best to accommodate them. Gluten-sensitive, vegetarian, dairy-free dishes are available.

* ADVISORY: consuming raw or undercooked meats, fish, fowl, or dairy products may be hazardous to your health.

Dinner - Summer 2023