



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.

BREAKFAST

Rumbles Benedict*	\$16
handmade hollandaise poached eggs prosciutto cotto scallion Lyonnaise potatoes maple sriracha	
Huevos Rancheros	\$16
poached eggs spicy tomato sauce black beans avocado crumbled feta crispy tortilla cilantro	
Corned Beef Hash and Eggs	\$16
homemade hash two over easy Lyonnaise potatoes toast	
Sausage and Eggs	\$16
eggs any style house-made breakfast sausage brioche toast	
Breakfast Bowl	\$17
Lyonnaise potatoes scrambled eggs Cabot cheddar avocado grilled peppers & onions bacon lardons sriracha mayo	
Omelet Du' Jour*	\$16
Ingredients change with the season. Ask about today's creation.	
Always served with Lyonnaise potatoes and toast	
Smoked Salmon Bagel*	\$18
Duck Trap salmon toasted local bagel cream cheese tomato capers fresh dill lemon	
Nana's Pancakes (VE)	\$15
family recipe Vermont maple syrup cultured butter	

BREAKFAST ADD-ONS

Granola Parfait	\$9
Hand-cut Fresh Fruit	\$6
North Country Bacon	\$5
House-made Breakfast Sausage	\$5
Lyonnaise Potatoes	\$5
Add an Egg (any style)	\$3
Toast & Butter	\$3

KIDS'

Dippy Eggs & Bacon	\$14
2 over easy eggs North Country bacon toast	
Buttermilk Pancake	\$12
buttermilk pancake Vermont maple syrup Cabot butter	
French Toast	\$12
House brioche Vermont maple syrup Cabot butter	
Tenders & Fries	\$13.50
Burger* & Fries	\$13.50
Grilled Cheese & Fries	\$13.50

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.

HANDHELDS

New England Lobster Roll	\$32
buttered cold water lobster aromatics mayo chive toasted brioche roll garlic parmesan fries	
Rumble's Fish and Chips	\$23
crispy battered cod garlic parmesan fries trio of sauces lemon	
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
sub gluten-free bun	\$2
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	
BBQ Rubbed Chicken Sandwich*	\$18
buttermilk-brined chicken thigh classic coleslaw B&B pickles potato roll garlic parmesan fries	
The NE Tuna BLT*	\$18
seared Ahi tuna North Country bacon bib lettuce fresh tomato garlic mayo toasted sourdough garlic parmesan fries	
Tofu Bahn Mi (VE)	\$18
fried tofu pickled veggies fresh cucumber spicy mayo toasted roll garlic parmesan fries	
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 vinaigrette	
Mediterranean Bowl (VE)	\$17
crispy falafel Little Leaf greens marinated cucumber roasted red pepper Israeli couscous 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
Grilled Chicken Breast (GF)	\$7
North Country Bacon (GF)	\$4