

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

Crispy Jumbo Wings\$18

choice of house buffalo, maple sriracha, smokey BBQ or dry and crispy

Always served with Bayley Hazen dressing for dipping

Rhode Island Calamari\$16

hand-breaded | pickled peppers | spicy remoulade

Charcuterie & Local Cheese Board \$20

rotating local cheeses | cured meats | accompaniments

PEI Mussels\$16

Spanish chorizo | San Marzano | viognier | gremolata

Steamed Bao Buns\$17

crispy pork belly | cucumbers | shaved jalapeno | cilantro | pickled carrots | hoisin sauce

Garlic Parmesan Fries\$10

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

Summer Flatbread\$17

whipped ricotta | preserved lemon | asparagus | Greek olive oil | parmesan | shallot | basil oil

KIDS'

Grilled Cheese & Fries\$12

Tenders & Fries\$12

Burger & Fries\$12

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



FOR THE PLANET
MEMBER

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.



SALADS

Rumble's Greens \$15

artisan lettuce | shaved carrots | pickled red onion | toasted hazelnuts | Maplebrook chevre | maple balsamic dressing

Mediterranean Bowl \$16

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

Panzanella Caprese \$16

artisan lettuce | heirloom tomatoes | local mozzarella | griddled sourdough | Tuscan vinaigrette | torn basil

Grilled Caesar Salad \$15

charred romaine | garlic croutons | marinated anchovies | olive oiled breadcrumbs | handmade dressing | parmesan

ADD-ONS

Grilled Chicken Breast\$6

Pan-seared Salmon\$8

Spice-rubbed Gulf Shrimp\$6

North Country Bacon\$5

ENTRÉES

Steak and Fries\$34

grilled Angus flatiron | Cremini mushroom | garlic parmesan fries | chimichurri

Chicken Under a Brick\$25

crispy seared | garlic red skin mashed | grilled asparagus | chili maple

Blackened Salmon\$28

toasted spices | avocado | heirloom tomatoes | sweet corn | charred jalapeño crema | micro cilantro | lime

Gulf Shrimp\$25

Rumble's rub | corn purée | spinach | shallot | sweet corn relish

Double Smash Burger \$20

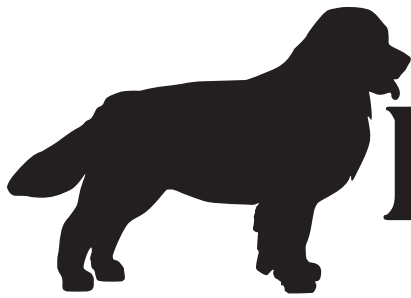
Schweid & Sons beef | yellow American | chopped sweet onion | shaved lettuce | dill pickle | Russian dressing | potato roll | garlic parmesan fries

Sweet Pea Ravioli\$23

spring pea | ricotta | shallot | garlic | arugula | lemon | parmesan

Confit Pork\$26

crispy slow-cooked pork | jalapeño cornbread stuffing | broccolini | maple glaze | fried onion



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Summer Flatbread\$17

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charred romaine | garlic croutons | marinated anchovies | olive oiled breadcrumbs | handmade dressing | parmesan

ADD-ONS

Grilled Chicken Breast\$6

Pan-seared Salmon\$8

Spice-rubbed Gulf Shrimp\$6

North Country Bacon\$5

HANDHELDS

Double Smash Burger \$20

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

Avocado Toast \$15

toasted sourdough | smashed avocado | heirloom tomato | champagne vinegar | micro herbs | everything bagel spice

Prosciutto, Pesto, & Mozzarella Grilled Cheese .. \$16

San Danielle prosciutto | fresh pesto | local mozzarella | sourdough

Fried Chicken Sandwich \$16

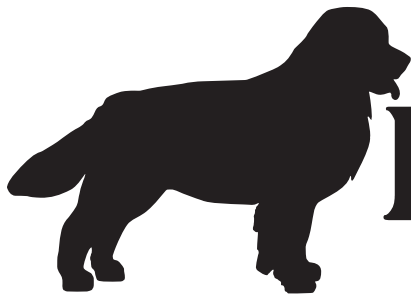
brined chicken thigh | malt vinegar aioli | B&B pickles

BLT \$16

house-cured pork belly | bib lettuce | avocado | heirloom tomato | chive aioli | sourdough

Sonoma Chicken Salad Sandwich \$16

roasted chicken | celery | apple | pecans | red onion poppy seeds | mayo | soft country bread



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BRUNCH

All egg dishes are served with Lyonnaise potatoes.

Rumble's Benedict \$16

poached eggs | house-cured pork belly | english muffin | scallion | handmade hollandaise | maple sriracha

Salmon Benedict \$16

house-cured salmon | poached eggs | avocado | english muffin | lemon dill crema

Pork & Egg Sandwich \$16

fried egg | house-made breakfast sausage | Cabot cheddar | bell pepper | Siracha maple | Portuguese roll

Sausage and Eggs \$16

eggs any style | house-made breakfast sausage | brioche toast

Omelet Du' Jour \$16

Ingredients change with the season. Served with Lyonnaise potatoes and toast. Ask your server about today's creation.

Breakfast Bowl \$15

scrambled eggs | Cabot cheddar | house-cured pork belly | grilled peppers & onions | avocado | sriracha mayo

Nana's Pancakes \$15

family recipe | Vermont maple syrup | cultured butter

French Toast \$15

house brioche | strawberry compote | whipped mascarpone | Vermont maple syrup

BRUNCH ADD-ONS

North Country Bacon \$5

Austin's Granola Parfait \$9

House-made Breakfast Sausage \$5

Hand-cut Fresh Fruit \$6

Add an Egg (any style) \$2.50

Lyonnaise Potatoes \$4

Toast & Butter \$3

FOR THE KIDS

Buttermilk Pancake \$12

butter milk pancake | Vermont maple syrup | Cabot butter

French Toast \$12

House brioche | Vermont maple syrup | Cabot butter

Dippy Eggs & Bacon \$12

2 over easy eggs | North Country bacon | toast

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SALAD ADD-ONS

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Pan-seared Salmon \$8

Spice-rubbed Gulf Shrimp \$6

North Country Bacon \$5

LUNCH

Double Smash Burger \$20

Schweid & Sons beef | yellow American | chopped sweet onion | shaved lettuce | dill pickle | Russian dressing | Martins potato roll | garlic parmesan fries

Avocado Toast \$15

toasted sourdough | smashed avocado | heirloom tomato | ricotta | champagne vinegar | micro herbs | everything bagel spice

BLT \$16

house-cured pork belly | bib lettuce | avocado | heirloom tomato | chive aioli | sourdough | garlic parmesan fries

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San Danielle prosciutto | fresh pesto | local mozzarella | sourdough

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brined chicken thigh | malt vinegar aioli | B&B pickle

Sonoma Chicken Salad Sandwich \$16

roasted chicken | celery | apple | pecans | red onion | poppy seeds | mayo | soft country bread | garlic parmesan fries



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