

the @ttic

STARTERS

- Short Rib Poutine.** **GF 22**
with cheddar cheese curds, shredded short ribs, gravy, scallions, and sriracha aioli
- Crispy Sweet Chili Brussel Sprouts.** **18**
- Tuna Tartar.** **26**
with avocado, cucumber, toasted sesame seeds, wasabi aioli, micro cilantro, sesame soy glaze, and wonton crisps
- Fried Cheese Curds.** **GF 14**
served with sriracha aioli
- Oven Roasted Tomato Hummus.** **21**
served with pita chips, baby carrots, cucumber, tear drop peppers, artichoke hearts, tzatziki, marinated feta, mixed olives and tabouleh
- Roasted Beet.** **GF 18**
with whipped goat cheese, local honey, micro greens and candied walnuts
- Attic Wings.** **half dozen 14 | dozen 24**
***boneless available + \$2
choose your style
buffalo, lemon pepper, old bay, honey bbq, sweet chili, mango habanero or garlic parmesan
Choice of dipping sauce: honey mustard, ranch or blue cheese*
- Waterside's House Potato Chips.** **14**
*served warm with spicy aioli.
choice of Ranch, Old Bay, Truffle Parmesan, Salt & Vinegar or Original*
- Lobster & Corn Fritters.** **GF 26**
served with roasted corn, lemon dill aioli, and micro greens

Please Ask Server for GF Options

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness"

Before placing order please inform your server if a person in your party has a food allergy

MAC & CHEESE

- Classic.** **20**
our island famous mac and cheese topped with golden brown, garlicky, basil bread crumbs
- Add Short Rib.** **12**
- Add Buffalo Chicken.** **10**
- Add BBQ Pulled Pork.** **12**
- Add Brussel Sprouts.** **10**
- Add Butter Poached Lobster.** **22**

SALADS & SOUPS

- Attic Salad.** **GF 20**
*mixed greens, candied walnuts, apples, pomegranate, fried goat cheese, and apple cider vinaigrette
add chicken 6
add salmon 12*
- Spinach Salad.** **GF NEW 20**
*baby spinach, dried cranberries, chipotle pecans, roasted butternut squash, feta cheese & balsamic vinaigrette
add chicken 6
add salmon 12*
- Caesar Salad.** **18**
*romaine, croutons, shaved parmesan, confit garlic, bacon lardons, and white anchovies
add chicken 6
add salmon 12*
- French Onion Soup.** **15**
with croutons and melted Swiss cheese
- Vegan Tomato Basil Soup.** **GF 14**
stewed tomato, basil, garlic & oat milk
- Soup of the day.** **15**
ask server for today's selection

BURGERS

- All Burgers made with American Wagyu Beef on a toasted brioche bun and Served With Hand Cut Fries.**
- Classic Burger. 23**
mayo, greens, tomato, red onion, pickles, cabot cheddar and bacon
- Attic Smash Burger. 23**
special sauce, diced onion, greens, tomato, pickles, and American cheese
- Veggie Burger. 23** V
sweet potato and black bean burger with roasted red pepper aioli, caramelized onions, baby spinach, and marinated tomatoes (VG)
- Turkey Burger. 24**
brie cheese, bourbon maple aioli, cranberry chutney, and greens
- Fish "Burger". 24**
tempura battered fish, coleslaw, tartar sauce, lettuce, tomato, and onion
- Mr. Bowen. 27**
balsamic onion jam, baby spinach, melted brie cheese, braised short rib, and red wine gravy
- Brickhouse. 27**
pulled pork, dill pickles, coleslaw, crispy fried onion strings, and whiskey BBQ sauce
- Black & Bleu. 27**
cajun spice rubbed, melted gorgonzola cheese, roasted wild mushrooms, lettuce, tomato, and red onion
- Mac Attack!. 27**
creamy mac & cheese, caramelized onions, and crispy bacon bits
- Firehouse Burger. 27** NEW
bacon and jalapeño infused burger patty with cheddar cheese, avocado, sriracha aioli, greens, tomato and red onion
- Substitute Truffle or Cajun Fries. +1.50**

SIDES

- Hand-cut Fries. 10**
- Roasted Garlic Mashed Potato. 10**
- Roasted Asparagus. 10**
- Jasmine Rice. 9**
- Roasted Baby Carrots. 10**
- Short Rib Gravy. 5**
- Side Salad. 12**
- Whiskey BBQ Sauce. 3**

ENTREES

- Steak Au Poivre. 50** GF
8 oz center cut beef tenderloin, an ode to Le Grenier, with roasted garlic mashed potato and asparagus
- Hoisin Glazed Salmon Rice Bowl. 33**
with jasmine rice, sweet cucumbers, cilantro, carrots, avocado, Napa cabbage, toasted sesame seeds, and scallions
- Coconut Curry Garbanzo Bean. 27** GF VG NEW
with jasmine rice, avocado, Pico de gallo, cilantro & vegan lime crema
- Lobster Roll. 38**
served with hand cut fries
served cold with mayo, salt and pepper and a squeeze of lemon
or
get it hot sautéed in butter
- Lemon Chicken. 31** GF
Crispy Murray's all natural lemon chicken breast served with roasted garlic mashed potato, and roasted asparagus

KIDS MENU

- Jumbo Hot Dog with Fries. 14**
- Mac & Cheese. 15**
add crispy chicken \$4
add short rib \$4
- House Made Chicken Tenders with Fries. 15**
choice of honey mustard, bbq, blue cheese, or sweet chili
- Grilled Cheese with Fries. 14**
thick sliced sourdough with American cheese
- Quesadilla. 14**
grilled tortilla with cheddar jack, served with jasmine rice
add grilled chicken \$4
add short rib \$4
- Pasta. 13**
choose your style
marinara
alfredo
butter
- Burger with Fries. 16**
add cheese + \$1

Please Ask Server for GF Options

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness"

Before placing order please inform your server if a person in your party has a food allergy