

# HILLSIDE TAVERN

Curated by Executive Chef Michael Pennacchia



## Appetizer

- HOUSE MADE FOCACCIA** ----- 7 | 12  
Half or full loaf topped with extra virgin olive oil and served with seasonal butter and garlic spread
- WINGS & TENDERS** ----- 17  
8 wings or 5 hand breaded tenders tossed in your choice of Buffalo, BBQ Maple Sriracha, Garlic Parmesan or Gochujang
- TEXAS CHILI NACHOS** ----- 22  
Crispy tortilla chips piled high with tender slow braised beef chili, beer cheese sauce, tangy pickled jalapenos and fresh scallions
- PIGGIE WINGS** ----- 17  
Slow braised pork shank tossed in a maple sriracha sauce
- POLPETTI & RICOTTA** ----- 16  
Savory house-made pork, veal and beef meatballs, with whipped ricotta, Pomodoro sauce and topped with a crostini
- PRETZEL BITES** ----- 14  
Warm pretzel bites served with a rich beer cheese and tavern mustard
- KOREAN BRUSSEL SPROUTS** ----- 14  
Fried brussels sprouts with kimchi and bacon lardon with a gochujang aioli

## Soup & Salad

Salad Proteins: Grilled Chicken 8 | Salmon 11  
Shrimp 13 | Meatballs 8

- HOUSE MADE CHILI** ----- 8 | 11  
A cup or bowl of all beef Texas style chili with seasoning, dried chilies and peppers, topped with Cheddar cheese and diced white onion
- BABY BEET SALAD** ----- 17  
Roasted baby beets, baby arugula, candied walnuts, gorgonzola dolce with a white balsamic vinaigrette
- HILLSIDE SALAD** ----- 14  
Fresh heirloom cherry tomato, cucumber, sweet onion, on a bed of mixed greens with a light lemon prosecco vinaigrette
- TRADITIONAL CAESAR** ----- 16  
Crisp Romaine lettuce with our homemade anchovy dressing, crunchy croutons and Pecorino Romano

## Pasta

Gluten Free Pasta +3

Fresh pasta choices: Radiatore, fettuccine and cresta de gallo +\$4

- GORGONZOLA SACCHETTI** ----- 24  
Gorgonzola stuffed pasta purses in a pear and brown butter fig sauce
- ORECCHIETTE WITH SAUSAGE** ----- 26  
Ear shaped pasta with house-made sausage, broccoli rabe and cannellini beans
- PASTA & MEATBALLS** ----- 22  
Your choice of homemade pasta (radiatore, fettuccine, cresta de gallo) with Pomodoro sauce and 2 meatballs topped with Pecorino Romano

## Brick Oven Pizza

Gluten Free Cauliflower Crust +6

- PIZZA MARGHERITA** ----- 16  
Classic San Marzano sauce, fresh mozzarella, basil and olive oil
- HOT HONEY PEPPERONI** ----- 16  
Pepperoni on a bed of San Marzano sauce, Italian cheeses and drizzled with house-made hot honey
- EXOTIC MUSHROOM** ----- 18  
A unique blend of fig preserve, Italian cheeses, toasted pistachios, fresh burrata and olive oil

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## Handhelds

Served with hand cut fries, truffle fries +2, sweet potato fries +2  
or side salad +3

<b>HILLSIDE BURGER</b> -----	<b>16</b>
Classic beef burger with green leaf lettuce, Vermont Cheddar, tomato, onion, and pickle on a soft brioche roll	
<b>BBQ BACON BURGER</b> -----	<b>18</b>
Beef burger with bacon jam, pickled red onion, bourbon BBQ sauce and Pepper Jack cheese on a soft brioche roll	
<b>SHORT RIB TACO</b> -----	<b>18</b>
Slow braised short rib topped with cheddar cheese, white onion, cilantro and beef jus on your choice of flour or corn shells	
<b>TEQUILA LIME SHRIMP TACO</b> -----	<b>17</b>
Marinated Gulf shrimp with tequila-pineapple Pico, Fresno Chile, drizzled with a lime crema on your choice of flour or corn shells	
<b>SPICY CAULIFLOWER TACO</b> -----	<b>16</b>
Sweet and spicy glazed cauliflower with cabbage slaw drizzled with a citrus crema on your choice of flour or corn shells	
<b>CHICKEN SAMMY</b> -----	<b>17</b>
Golden fried chicken thighs with lettuce, tomato, pickles and honey thyme mayo on a brioche roll	
<b>MEATBALL SUB</b> -----	<b>17</b>
Tender house-made pork, veal and beef meatballs with ricotta and mozzarella cheese and Pomodoro sauce on a ciabatta roll	
<b>HILLSIDE WHALERS</b> -----	<b>18</b>
Beer-battered Haddock with tartar sauce, lettuce and tomato on a brioche roll	
<b>WAGYU HOTDOG</b> -----	<b>12</b>
1/4lb. wagyu hotdog served with mustard, white onion and bacon relish on a ciabatta roll	

## Entrees

Gluten Free Pasta +3

<b>CHICKEN PARMESAN</b> -----	<b>26</b>
Breaded chicken breast served with mezza rigatoni Pomodoro	
<b>BEEF SHORT RIB POUTINE</b> -----	<b>32</b>
Tender shredded beef short rib, hand cut fries, cheddar cheese curds, gravy topped with a sunny side up egg	
<b>FISH &amp; CHIPS</b> -----	<b>21</b>
Fresh Haddock with hand-cut fries, Cole Slaw and tartar sauce	
<b>MAPLE BOURBON SALMON</b> -----	<b>27</b>
Pan seared Faroe Island salmon, served with butternut squash risotto and bacon brussels sprouts	
<b>PORK CHOP AGRO DOLCE</b> -----	<b>27</b>
Grilled maple soy brined pork chop, smoke gouda polenta, sweet, sour and spicy peppers	