

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

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

Entrees

Gluten Free Pasta +3

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