



APPETIZERS

Hummus Trio

classic, black bean and green pea and mint with toasted pita

9

Zesty Calamari

hand-breaded calamari and banana pepper slices with chipotle mayo

11

Spinach Artichoke Dip

sautéed spinach, artichoke hearts, Parmesan and cream cheese with toasted pita

10

CHARCUTERIE

choice of three meats or cheeses, served with crostini, Dijon mustard and preserves

Meats

Country Ham
from Clifty Farms Paris, TN

Toscano Salami (with fennel seeds)
from Olli Salumeria

Saucisson à L'ail (garlic sausage)
from Fabrique Delices

Cheeses

Bayley Hazen Blue
from Jasper Hill Farm
Greensboro, VT

Double Cream Brie
from New Holland, PA

Grafton Cheddar
from Brattleboro, VT

15

additional charcuterie selection (5)

WINGS

jumbo wings, served with your choice of ranch or bleu cheese dipping sauce

Flavors

Buffalo, BBQ, spicy garlic,
Old Bay, Szechwan diablo
sesame ginger

6 for \$9, 12 for \$16,
18 for \$22



Eco-friendly paper straws
are available upon request

18% gratuity added to parties
of 5 or more

PASTAS

fresh house-made

Cavatelli Primavera

Ricotta noodles, spring vegetables, pine nuts and pesto

15

Sausage Bucatini

Italian sweet sausage, roasted fennel, chilies, cherry tomato

16

Seafood & Shells

lumache pasta with shrimp, calamari, and bay scallops, vodka sauce, fresh basil

17

gluten free pasta (2)

SANDWICHES & WRAPS

with choice of hand-cut fries or chips

Chipotle Chicken Wrap

grilled chicken, lettuce, tomato, pepper jack cheese, chipotle mayonnaise in a tomato basil wrap

11

Smoked Turkey Club Wrap

smoked turkey, applewood smoked bacon, lettuce, tomato, Swiss cheese, mayonnaise, tomato basil wrap

12

Grilled Reuben

corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on black Russian rye

14

The Italian Wrap

ham, salami, pepperoni, provolone cheese, lettuce, tomato, red onion, Dijonnaise

13

Codfish Sandwich

lightly breaded golden filet with LTO on a brioche bun

12

Jumbo Lump Crab Cake

on toasted brioche with spicy jalapeño remoulade, lettuce, tomato and onion

14

GOURMET BURGERS

ground fresh daily, with steak fries

Ultimate Bacon Cheeseburger

smoked Gouda, applewood smoked bacon, grilled onions

14

Mushroom & Muenster Monster

roasted shitake, cremini and oyster mushrooms with herb aioli

14

Diablo

grilled jalapeños, pepper jack cheese, habanero sauce and spicy mayo

13

French Onion Burger

onion marmalade, Swiss, provolone and hotel butter on ciabatta

15

Olive Burger

grilled green olives, provolone cheese, olive aioli

13

Salmon Burger

pickled red onions, spinach, tzatziki

14

Black Bean

house-made black bean, rice and corn patties, pepperjack cheese, pico de gallo and chipotle aoili

12

add fried egg (1), add thick cut bacon (3), add avocado (2)

HOUSE-CUT STEAKS

grilled to desired temperature, served with house salad, steak fries, sesame stir fried vegetables, and choice of the following sauces: horseradish cream, chimichurri, sauce au poivre

New York Strip 12 oz 28

Filet Mignon 8 oz 34

with crab cake (6), sea scallop (9), bleu cheese (3),
sautéed onions or mushrooms (3)

SOUPS

French Onion

crock 5

Traditional Chili

cup 4 bowl 6

add cheese (1)

SALADS

Anchor Bar

Buffalo grilled chicken, mixed greens, cheddar, carrots, cucumbers, tomato, red onion, croutons

14

Crispy Goat Cheese & Berries

mixed greens, almonds, fresh local berries

13

Caprese Panzanella

Italian bread salad, fresh mozzarella, heirloom tomatoes, cucumbers, Kalamata olives, pickled red onions, basil

13

Black Mission Figs with Burrata

arugula, country ham, Honeycrisp apples, toasted almonds, balsamic vinaigrette

15

Beans & Endive

marinated pinto, cannellini, and sweet corn with cilantro vinaigrette, romaine, endive, grilled bread

12

Little Gem Caesar

aged Reggiano, avocado, sourdough croutons

12

add grilled chicken (5), add shrimp (6)
add salmon, sea scallop, steak or seared tuna (9)
make it Pittsburgh-style with fries and boiled egg (3)

SIDES

hand-cut fries, cole slaw, kettle chips

3

fruit, sautéed vegetables, house salad, crispy bacon laced Brussels, smoked Gouda mac & cheese

5

LUNCH

PLEASE ASK YOUR SERVER ABOUT TONIGHT’S CHEF’S SPECIALS AND HOW TO JOIN THE GALLEY LOYALTY PROGRAM

DRAFT BEER				WINES BY THE GLASS			
BEER	STYLE	ABV	\$	WHITE & ROSE	GLS	BTL	
BrewDog "Elvis Juice"	IPA	6.5%	6	Luna Nuda, Pinot Grigio 2017	7	25	Alto Adige, Italy
Taft's "Hazy Colada"	New England IPA	7.0%	6	stone fruits, thyme, almond, minerality			
Columbus Brewing Co. "Bodhi"	Double IPA	8.3%	7	Paco & Lola, Albariño 2017	10	32	Rías Baixas, Spain
Great Lakes "Chill Wave"	Double IPA	9.0%	7	green apple, herbs, citrus and mineral accents			
North Coast "Scrimshaw"	Pilsner	4.5%	6	Ferrante, Dry Rielsing 2016	8	26	Geneva, Ohio
Rhinegeist "Cheetah"	Lager	4.8%	6	apple, peach, citrus, minerality and crisp acidity			
Jackie O's "Ricky"	American Golden Ale	4.5%	6	WhiteHaven, Sauvignon Blanc 2019	10	32	Marlborough, New Zealand
Madtree "Happy Amber"	Amber Ale	6.0%	7	grapefruit, lemongrass, crisp with pear nectar			
Guinness	Irish Stout	4.2%	6	Corvidae "Mirth," Chardonnay, 2017	8	26	Washington
Jackie O's "Hell Bettie"	Raspberry Imperial Porter	8.5%	7	bright tropical notes cellared in stainless steel			
Urban Artifact " Trivet"	Cranberry Lemonade Gose	4.5%	5	Quilt, Chardonnay 2016	15	45	Napa Valley, California
BrewDog Hawkes "Dead and Berried"	Hard Berry Cider	6.0%	6	baked apple, buttered toast, lemon curd and honey			
Seventh Son "Kitty Paw"	Pineapple Tangerine Seltzer	5.5%	5	Barton & Guestier, Rosé 20XX	10	32	Côtes du Provence, France
Bud Light	Light Lager	4.2%	4	crisp, clean with bright red fruit flavors			
Blue Moon	Belgian White	5.4%	5				
Pabst Blue Ribbon	American Pale Lager	4.7%	4				
Stella Artois (20oz)	Pale Lager	5.0%	6				
Yuengling	American Amber Ale	4.5%	4				

BOTTLED & CAN BEER			
PALE ALES & IPAS	STYLE	ABV	\$
3 Floyd's "Zombie Dust"	American Pale Ale	6.2%	5
Jackie O's "Who Cooks For You?"	American Pale Ale	5.5%	5
Deschutes "Lil Squeezy"	American Pale Ale	5.0%	5
Columbus Brewing Co. "Thunderlips"	Experimental Pale Ale	5.3%	5
Toppling Goliath "Pseudo Sue"	Pale Ale	5.8%	5
Land Grant "Massive"	Juicy Pale Ale	5.0%	5
Dogfish Head "60 Minute"	IPA	6.0%	6
Jackie O's "Mystic Mama"	IPA	7.0%	6
Market Garden "Hellomango"	Session IPA	5.0%	5
Rhinegeist "Cloud Harvest 01"	Juicy IPA	6.5%	6

ALES, LAGERS & PILSNERS			
Chimay "Grand Reserve"	Belgian Strong Dark Ale	9.0%	9
Chimay "Premiere"	Belgian Dubbel	7.0%	9
Duvel "Belgian Golden Ale"	Belgian Strong Pale Ale	8.5%	9
Gulden Draak	Belgian Strong Dark Ale	10.5%	9
Jackie O's "Razz Wheat"	Raspberry Wheat Ale	5.5%	5
Jackie O's "Chomolugma"	Honey Nut Brown Ale	6.5%	5
Madtree "Sol Drifter"	Strawberry Blonde Ale	4.3%	5
Taft's "Are You Pricklish?"	Fruit Ale	4.5%	5

STOUTS & PORTERS			
Central Waters "Mudpuppy"	American Porter	5.8%	6
Epic "Son of a Baptist"	Imperial Stout	8.0%	8

CIDERS, SOURS & OTHERS			
Angry Orchard	Hard Cider	5.0%	4
Pabst Hard Coffee	Hard Coffee	5.0%	6
Madtree "Shade"	Blackberry & Seasalt Fruit Ale	4.6%	5
Two Roads "Passion Fruit Gose"	Sour Frutied Gose	5.2%	5
Prairie "Vape Tricks"	American Wild Ale	5.9%	6
Rhinegeist "Whiffle"	Witbier	5.0%	6
White Claw	Hard Seltzer	5.0%	4
Black Cherry, Mango, Lime, Raspberry			

DOMESTICS & IMPORTS			
Bud Light	Light Lager	4.2%	3
Budweiser	Adjunct Lager	5.0%	4
Busch Light	Light Lager	4.1%	3
Coors Light	Light Lager	4.2%	3
Michelob Ultra	Light Lager	4.2%	3
Miller Light	Light Lager	4.17%	3
Heineken	Euro Pale Lager	5.0%	4
Sam Adams "Boston Lager"	Vienna Lager	4.6%	4
Corona Extra	Mexican Pale Lager	4.6%	4
Modelo Especial	Adjunct Lager	4.4%	4
O'Doul's	Low Alcohol Beer	0.5%	3

* beer prices include tax

GALLEY REWARDS PROGRAM

Ask your Server how to join!

WINES BY THE GLASS			
WHITE & ROSE	GLS	BTL	
Luna Nuda, Pinot Grigio 2017	7	25	Alto Adige, Italy
stone fruits, thyme, almond, minerality			
Paco & Lola, Albariño 2017	10	32	Rías Baixas, Spain
green apple, herbs, citrus and mineral accents			
Ferrante, Dry Rielsing 2016	8	26	Geneva, Ohio
apple, peach, citrus, minerality and crisp acidity			
WhiteHaven, Sauvignon Blanc 2019	10	32	Marlborough, New Zealand
grapefruit, lemongrass, crisp with pear nectar			
Corvidae "Mirth," Chardonnay, 2017	8	26	Washington
bright tropical notes cellared in stainless steel			
Quilt, Chardonnay 2016	15	45	Napa Valley, California
baked apple, buttered toast, lemon curd and honey			
Barton & Guestier, Rosé 20XX	10	32	Côtes du Provence, France
crisp, clean with bright red fruit flavors			

SPARKLING			
Mionetto Prosecco, NV	8	26	Italy
golden apples, honey, white peach			
Bartenura "Blue," Moscato, NV	9	26	
semi-sweet with pear, tangerine, nectar, melon			
Wycliff, Champagne Brut, NV	7	22	California
touch of sweetness with clean, crisp pop			
RED			
Hahn, Pinot Noir 2017	8	26	Monterey County, California
strawberry, cola, spice, plum and black cherry notes			
Acrobat, Pinot Noir, 2017	12	38	Willamette Valley, Oregon
ripe strawberries with dark chocolate and a earthy finish			
Columbia Winery, Merlot 2017	8	28	Columbia Valley, Washington
dark berry, toasted vanilla and dark chocolate			
Altos del Plata "Terrazas," Malbec 2017	8	26	Medoza, Argentina
cherries, forest berries, caramel finished with spice			
Baron de Ley, Tempranillo, 2017	10	32	Rioja, Spain
red berried fruit, black cherry, licorice and smoke			
Matchbook "The Arsonist,"	12	36	
Red Blend 2017			Dunnigan Hills, California
53% Petit Verdot, 24% Malbec, 23% Cabernet Sauvignon Blend			
Sebastiani, Cabernet Sauvignon 2017	9	32	North Coast, California
blackberry, plum, currant finished with oak			
Duckhorn "Decoy," Cabernet Sauvignon 2017	15	50	Sonoma, California
lush fruit flavors with hints of dark chocolate and spice			

CAPTAIN'S WINE LIST

RED	BTL
	55
Henschke "Henry's Seven," Shiraz Red Blend 2017	85
red fruit, spiced plum with a peppery finish	
Yalumba "Tri-Centenary," Grenache 2012	115
lush fruit flavors with hints of dark chocolate and spice	
Owen Roe "Abbott's Table," Red Blend 2017	52
40% Sangiovese, 34% Zinfandel, 14% Malbec, 12% Blaufrankish	
Treana, Red Blend 2018	62
red cherry, pomegrante, plum, fig and spice	
Jordan, Cabernet Sauvignon 2018	120
black cherries, French oak tannins, subtle hints of spice	
Silver Oak, Cabernet Sauvignon 2017	145
ripe red and black fruits, medium tannins and oak nuances	
Caymus, Cabernet Sauvignon 2018	160
velvety tannins, cocoa, cassis and ripe dark berries	

WHITE	BTL
Kim Crawford, Sauvignon Blanc 2017	48
bright cherry, cranberry and blueberry pie with full structure	
Cakebread, Sauvignon Blanc 2017	58
citrus, pink grapefruit, bright acidity, tropical aromas	
Newton "Skyside" Chardonnay, 2017	40
citrus, pear, apple, honeydew melon, oak finish	
Sonoma Cutrer, Chardonnay, 2018	68
crisp, zesty lemon, green apple, lime, barrel spice	
Jordan, Chardonnay, 2017	84
stone fruit flavors, ripe apple, succulent finish	

HAND CRAFTED COCKTAILS

Orange Mojito	10
Bacardi Rum, fresh orange, mint, lime juice, soda water	
Pina Colado Mule	10
Malibu Rum, Ginger Beer, coconut milk, pineapple juice, lime juice	
Blackberry Jalapeño Margarita	10
Jose Cuervo Gold Tequila, lime juice, blackberry & jalapeño infused simple syrup	
Peach, Blueberry & Basil Smash	10
Tito's Vodka, blueberries, basil, peach juice, lemon juice	
Strawberry Gin Limeade	10
Tanqueray Gin, strawberries, lime juice, soda water	