

HARPOON®

STARTERS

JUMBO WINGS or CHICKEN TENDERS 14⁰⁰ /

Eight wings or five tenders tossed in a house sauce with celery sticks and house bleu cheese dressing | *Choice of: buffalo, maple sriracha, Jonas sauce (sweet and spicy sauce with Harpoon root beer), maple ale BBQ* 11⁰⁰

POUTINE 12⁰⁰

Crispy French fries topped with VT Farmstead cheese curds, homemade poutine gravy, and green onion

BREWHOUSE NACHOS 10⁰⁰

House-fried corn tortilla chips, black bean & corn salsa, jalapeños, cheddar-jack cheese, and green onion | *Add house-smoked pulled pork \$4*

FRIED PICKLE CHIPS | *With Sriracha ranch* 8⁰⁰

SWEET POTATO FRY BASKET | *With maple Sriracha sauce* 7⁰⁰

SOUPS AND SALADS

Dressings: house bleu cheese, buttermilk ranch, house balsamic vinaigrette, house caesar, house pear vinaigrette, house cinnamon-cider vinaigrette | Add grilled or crispy chicken \$4

SOUP DU JOUR or NEW ENGLAND CLAM CHOWDER 5⁰⁰ / 7⁰⁰

Cup or bowl | *Please ask your server what the kitchen has created today!*

CLASSIC CAESAR SALAD 11⁰⁰

Romaine lettuce tossed in our house Caesar dressing with croutons and shaved parmesan cheese | *Add anchovies \$3*

FARMER'S SALAD 13⁰⁰

Mixed greens, dried cranberries, cucumber, shaved red radish, toasted pumpkin seeds, crumbled chevre and balsamic vinaigrette

HARVEST SALAD 13⁵⁰

Roasted butternut squash, candied walnuts, heirloom cherry tomato, cucumber, crumbled chevre, over a bed of mixed greens tossed in a homemade cinnamon cider vinaigrette

PERFECTLY PEARED SALAD 14⁵⁰

Sliced Bosc pear, pickled red onions, candied walnuts, Bayley Hazen bleu cheese, over a bed of baby arugula tossed in a homemade pear vinaigrette

PRETZELS

OUR ORIGINAL SALTED PRETZEL 6⁰⁰

Served with our IPA cheese and ale mustard sauces

PRETZEL OF THE WEEK 7⁰⁰

ARTISAN TRAYS

CHEESE TRAY 19⁰⁰

Cobb Hill Farm Mt. Ascutney Alpine Cheddar, Grafton One-Year Aged Cheddar, Vermont Farmstead Lille, and Jasper Hill Bayley Hazen Bleu Cheese, served with Marcona almonds, Blake Hill tart cherry jam, cornichons, and homemade pretzel chips

CHEESE & MEAT TRAY 25⁰⁰

Cheeses with Genoa Salami, Capicola, and Prosciutto

Welcome to Harpoon! Our brewery was founded on the notion that beer is best when shared with friends, so we're glad you've stopped by to have a beer with us today. We brewed our first beer, Harpoon Ale, back in 1986 at our original brewery in Boston. In 2000 we began brewing at this beautiful, state-of-the-art Windsor brewery (formerly Catamount Brewing Co.) to keep up with the growing demand for our beers. Though some things have changed since the early days—we became employee-owned in 2014!—most things have stayed the same. We love brewing beer and we love sharing it with you!

BURGERS

Served with fries and pickles unless otherwise stated
Substitute sweet potato fries, root beer baked beans,
or maple baby carrots \$2 | Substitute cole slaw \$1
Substitute kettle chips at no charge

RIVERBEND BURGER 13⁰⁰

Grilled to your liking and served with lettuce and tomato

Add Cheese \$1

Choice of: Cabot cheddar, Swiss, blue cheese crumbles, American, VT Farmstead Tilsit

Add Green Mountain Smokehouse bacon \$2.50 | Add house bacon jam \$3

VT BEAN CRAFTERS 13⁰⁰

FALAFEL BURGER

Locally made, organic, and gluten-free falafel patty topped with lettuce, tomato, shaved red onion, pickled turnips, tahini, and house-made tzatziki sauce

FISH AND CHIPS 16⁰⁰

Dark Ale beer battered haddock with fries, coleslaw, homemade tartar sauce, lemon wedge

DON'T BE A STRANGER!

STAY IN TOUCH

Find out about new beer releases, seasonal festivals, and all of our brewery happenings at

www.harpoonbrewery.com

   @harpoonbrewery

BOSTON, MA & WINDSOR, VT
EMPLOYEE OWNED

RIVERBEND FAVORITES

Served with fries and pickles unless otherwise stated | Substitute sweet potato fries, root beer baked beans, or maple baby carrots \$2 | Substitute cole slaw \$1 | Substitute kettle chips at no charge

THE VERMONT SANDWICH 13⁵⁰

Green Mountain Smokehouse turkey and bacon, shaved red onion, granny smith apple, Cabot cheddar, and spicy beer mustard on white bread

REUBEN 13⁰⁰

Shaved Corned beef, sauerkraut, Swiss, Russian dressing, rye bread

RACHEL 13⁰⁰

Green Mountain Smokehouse turkey, sauerkraut, Swiss, Russian dressing, rye bread

BUTTERMILK RANCH SOUTHERN FRIED CHICKEN SANDWICH 15⁰⁰

Buttermilk ranch marinated chicken thigh, bacon jam, Cabot cheddar, pickled red onion, mixed greens, jalapeño cilantro aioli on brioche bun

BLT 10⁰⁰

Lettuce, Tomato, thick cut North Country Smokehouse bacon, on white bread. Served with a side of mayonnaise. | Add Turkey \$4

FROM OUR GRILL AND SMOKER

Served with fries and pickles unless otherwise stated | Substitute sweet potato fries, root beer baked beans, or maple baby carrots \$2 | Substitute cole slaw \$1 | Substitute kettle chips at no charge

NORTH COUNTRY SMOKEHOUSE BRAT 13⁵⁰

Locally made Bratwurst using Harpoon IPA, grilled and served over sauerkraut, drizzled with spicy beer mustard

PULLED PORK SANDWICH 14⁰⁰

Finished with house BBQ sauce, topped with pickled red onions on a brioche bun, and served with coleslaw on the side

SMOKED CUBAN SANDWICH 14⁰⁰

Sliced, smoked pork loin, McKenzie ham, pickle chips, Swiss cheese, and spicy beer mustard served on a grilled telera roll

TEXAS-STYLE BEEF BRISKET PLATTER 16⁵⁰

House smoked beef brisket drizzled with Texas BBQ sauce served with coleslaw, root beer baked beans, buttermilk cornbread with maple butter