

# ENGINE ROOM



BEER · BURGERS · BOURBON

## STARTERS

**Chicken Vegetable & Herb Soup / 12**  
Rotisserie chicken broth, spring vegetables, orecchiette & fresh herbs

**Poutine / 10**  
Hand cut french fries, chicken gravy & cheddar cheese curds

**Cowboy Dip / 14**  
Candied jalapeno & cream cheese dip & housemade warm tortilla chips \*V  
\*Substitute vegetables +1

**Beet Salad / 14**  
Roasted Stone Acres Farm beets, local greens, Mystic Cheese Right Blue cheese, red onion, pistachio brittle & honey-lemon vinaigrette \*CONTAINS NUTS

**Beef Carpaccio / 18**  
Thinly sliced raw local beef served with crispy soft boiled egg, parmesan cheese, farm greens, sourdough croutons, pickled onions, sherry reduction & olive oil  
\*Add Nana's Focaccia +4

**Vegetables & Hummus / 14**  
Daily harvested roasted & raw local vegetables, roasted carrot hummus, crispy garlic, herb oil & local sprouts  
\*GF & VG  
\*Add Nana's Focaccia +4

**Steamed Mussels / 16**  
Gansett lager, garlic, butter, lemon, Old Bay & toasted Nana's sourdough bread  
-available GF\*

**Maple Sriracha Wings / 13**  
Brined, smoked & fried chicken wings, maple sesame sriracha glaze, crispy garlic, smoked ranch & cucumber slices  
- available GF\*

**Carolina Hush Puppies / 8**  
Fried cornmeal with miso-maple butter

## MILKSHAKES

**Twix Chocolate / 8**  
Chocolate soft serve, caramel sauce, whipped cream & house made shortbread crumble

**Fruity Pebble Cereal Milk / 8**  
Cereal Milk vanilla soft serve, white chocolate cereal milk ganache, whipped cream & fruity pebble cereal topping

**SPIKE YOUR SHAKE**  
with Ship's Bell Bourbon  
OR  
The Real McCoy rum +4

## VISIT OUR FAMILY



## SUE'S FAMOUS ROTISSERIE CHICKEN



Half Bird / 11 Full Bird / 20

PICK THE SAUCE:  
Roasted garlic aioli or  
Bourbon BBQ sauce

Dinner Special / +8  
PICK TWO SIDES: tangy potato  
salad, creamy coleslaw, Old Bay  
macaroni salad, hand cut French fries

## BURGERS + SANDWICHES

**Grassfed Burger / 18.5**  
100% Grass Fed Gulden Farm beef, charred scallion-yogurt pub cheese, sweet & sour spring vegetable chow-chow & Stone Acres Farm greens

**Mushroom Mae Burger / 18.5**  
Beriah Lewis beef, Seacoast mushrooms, Mystic Cheese Co's Melinda Mae & shallot-worcestershire aioli

**Randy's Double Stack / 15.75**  
Two 3 oz Beriah Lewis beef patties, American cheese, happy sauce & bibb lettuce

**Hot Fire Burger / 16.5**  
Beriah Lewis beef, habanero cheddar sauce, salted onions & B&B pickles

**Chicken Burger / 16.25**  
Ground chicken burger, avocado-chili puree, pickled red onion, bibb lettuce, jalapeno mayo, & quesillo cheese

**Chipotle Chicken Sandwich / 17.5**  
Crispy fried chicken breast, smoked ranch, dill pickles, lettuce & spicy chipotle hot sauce

**New England BBQ Pulled Pork Sandwich / 15.75**  
Slow smoked pork shoulder, creamy slaw, dill pickles & maple-mustard BBQ

**Fried Fish Sandwich / 16.5**  
Davis Farm cornmeal fried fish, spicy tartar & lemon cured cabbage

**Chicken Melt / 16.5**  
Pulled rotisserie chicken, cheddar cheese, smoked aioli, caramelized onions & bourbon BBQ sauce on house made grilled herb bread

Burgers & sandwiches come with choice of:  
French fries, creamy coleslaw, tangy potato salad or Old Bay macaroni salad  
\*Substitute a Seacoast mushroom & wheatberry patty or smoked tofu on any sandwich or burger  
\*Substitute house made GF Bun / 2.5

## MAIN ENTREES

**Chopped Salad / 18.5**  
Romaine lettuce, roasted carrots, avocado, pickled red onion, cornbread croutons, bell peppers, feta cheese, green goddess dressing & pulled rotisserie chicken. \*Substitute smoked tofu at no charge

**House Made Bolognese / 26.75**  
House made fresh tagliatelle, local beef bolognese, whipped ricotta & fresh herbs

**Crispy Fried Swordfish / 32.5**  
Crispy fried local line caught swordfish, potato puree, Stone Acres Farm winter spinach & lemon-caper cream sauce

**ER Cobb Salad / 18.25**  
Bibb lettuce, avocado, slow roasted bacon, crispy soft boiled egg, pickled red onions, buttermilk blue cheese crumbles & sherry vinegar reduction  
\*pulled rotisserie chicken + 6

**Fried Local Fish & Chips / 22.5**  
Davis Farm cornmeal breaded fish served with creamy coleslaw, fries & spicy tartar

**Pan Seared Scallops / 32.5**  
Local dayboat scallops, creamy Davis Farm Flint corn grits, local sprouts, toasted almonds & romesco sauce \*GF  
\*CONTAINS NUTS

**Pan Seared NY Strip / 38**  
Herb & butter basted local beef served with crispy potato gratin, spring vegetables & ramp butter

## EXTRAS

**Classic Mac & Cheese / 7**  
+ crispy bacon / 3  
**Davis Farm Cornbread / 7**  
**Beer Battered Onion Rings / 7**

## SIDES

**Creamy Southern Style Slaw / 5.5**  
**Tangy Potato Salad / 5.5**  
**Old Bay Macaroni Salad / 5.5**  
**House Cut Seasoned Fries / 6**

**Engine Room Sauce Flight / 3 (no substitutions)**  
smoked ranch, spicy chipotle hot sauce  
jalapeno mayo & roasted garlic aioli

**Your Favorite Sauces To Go! / 8**  
Smoked Ranch (8oz)  
Green Goddess (8oz)  
Chipotle Hot Sauce (4oz)

**14 Holmes St. Mystic**  
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**ENGINEROOMCT.COM**

Executive Chef: Chris Vanasse

Chef de cuisine: Jose Cor