

ENGINE ROOM



BEER · BURGERS · BOURBON

STARTERS

Loaded Baked Potato Soup / 12
Creamy potato soup topped w. cheddar cheese, scallions, bacon & sour cream *GF

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

Spinach Salad / 14
Stone Acres Farm spinach, cranberries, toasted walnuts, shaved red onion, goat cheese & warm fig-balsamic vinaigrette *V & *GF

Miso Brussels Sprouts / 13
Brown sugar maple glazed brussels sprouts, labneh, pomegranate molasses & crispy onions

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 Ships 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, caramalized 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 / 25

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, bacon-onion chutney, toasted pecans & local sprouts *GF

Pan Seared NY Strip / 38
Herb & butter basted local beef served with crispy potato gratin, roasted burrsels sprouts & maple-bacon 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)

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ENGINEROOMCT.COM

Executive Chef: Chris Vanasse

Chef de cuisine: Jose Cor