

SMALL PLATES

Cup or Bowl of Farm to Table Soup of the Day 5 / 8

Cup or Bowl of New England Clam Chowder 6 / 9 (GF)

French Onion Soup 8 (GF*)

Poached Jumbo Tiger Shrimp with sriracha lime cocktail sauce 1.5 each

Otter Cove Oysters on the half shell 3 each *(GF)

2 Fried or Grilled Blackened Haddock Taco with a mango poblano salsa & creamy Baja sauce on a flour tortilla 10 (GF*)

Crispy Brussels Sprouts fried with with shiitake mushrooms & shallots, then glazed with sambal & honey & served with a side of sriracha aioli 11 (GF)

3 Jumbo Nacho Chips with cheddar jack cheese, black olives, pico de gallo, avocado crema & pulled pork 9 (GF)

Classic Chicken Wings tossed in a choice of sambal & honey glaze, buffalo or garlic & parmesan with blue cheese dipping sauce, carrot & celery sticks 11 (GF)

Sausage & Cheese Arancini sausage & herb risotto balls stuffed with taleggio cheese over truffle aioli, sun-dried tomato puree & parmesan 8

Bistro Fries tossed with asiago cheese, fresh sage, oregano & sea salt served with a truffle aioli dipping sauce 9 (GF)

SALADS

233 HOUSE SALAD

Baby watercress, caramelized onions, dried mission figs, gorgonzola, pistachios & sherry vinaigrette 10 (GF)

CLASSIC CAESAR SALAD

Romaine hearts, parmesan & croutons tossed with our house creamy caesar dressing 9 (GF*)

ASIAN SALAD

Bibb lettuce, cashews, carrots, mandarin oranges, grape tomatoes & crispy wontons with ginger sesame dressing 10 (GF*)

SEASONAL SALAD

Baby spinach, pears, creamy goat cheese, candied pecans & warm maple bacon vinaigrette 12 (GF)

Add on Salad Protein:

Grilled Chicken 6

Grilled Salmon 10

Poached Shrimp 7

Steak Tips 11

* Consuming raw or under cooked fish or meats may increase your risk of foodborne illness.
(GF) These dishes are gluten free.

(GF*) These dishes are gluten free or can be made gluten free with slight menu modifications (additional charges may apply)
-Please let us know of any food allergies prior to ordering- - Additional charges may apply to any food modifications.-
20% gratuity on parties of 6 or more

SANDWICHES & BURGERS

(all sandwiches & burgers served with hand cut fries)

RACHEL PANINI

Sliced turkey breast, Swiss cheese, thousand island dressing and coleslaw pressed on marble rye 10 (GF*)

FRENCH DIP

Roasted Angus top round poached in caramelized onion beef jus in a hoagie roll with cheddar cheese, mushrooms & horseradish aioli 12 (GF*)

FRIED HADDOCK SANDWICH

Fresh haddock filet, served on grilled brioche bun with lettuce, tomato & side of tartar sauce 13

BLACKENED SALMON SANDWICH

Grilled blackened salmon on a brioche roll with lettuce, tomato, coleslaw & lemon 14 (GF*)

TURKEY BLAT

Sliced turkey breast, bacon, vine ripe tomato, avocado, bibb lettuce & mayo on toasted Francese bread 12 (GF*)

CORNED BEEF REUBEN

House prepared corned beef served with melted Swiss cheese, sauerkraut & thousand island dressing on marbled rye 11 (GF*)

GRILLED CHICKEN PANINI

Grilled chicken breast, cranberry mayo, bacon, gruyere cheese pressed on Francese bread 11 (GF*)

CUBANO PANINI

Pulled pork, ham, Swiss cheese, dill pickles, yellow mustard & mayo on griddled white roll 11 (GF*)

BAVARIAN DOG

Grilled all beef hotdog in a fresh baked pretzel topped with sauerkraut, grilled onions, yellow mustard & celery salt single 6 double 9

HOMEMADE VEGGIE BURGER

Kale, white bean, sweet potato & quinoa burger topped with Swiss cheese & yogurt caper sauce served on a brioche bun with pickle, lettuce & tomato 13

THE 233 BURGER

Cheddar, Swiss cheese, bacon, fried egg, avocado & fried onions served on a brioche bun with lettuce, vine ripe tomato & pickles 15 (GF*)*

BISTRO BURGER

Half pound fresh ground premium angus burger served on a brioche bun with lettuce, vine ripe tomato & pickles 12 (GF*)*

Add on for Burgers:

Cheddar / American / Swiss / Gorgonzola 1

Bacon / Fried Egg / Avocado 1.5

Side Substitutions:

Bistro Fries 3

Sweet Potato Fries 1.5

Mashed Potatoes 2

Sautéed Garlic Spinach 2.5

Small House Salad 5.5

Small Caesar Salad 4.5

ENTRÉES

FISH TACOS

3 Soft tacos with choice of fried haddock or grilled blackened haddock, mango poblano salsa, creamy Baja sauce & hand cut fries 18 (GF*)

CHICKEN POT PIE

Chicken breast, roasted corn, carrots, sweet onion, celery & peas simmered in a rich thyme velouté, topped with flaky pastry & baked 17

FISH & CHIPS

Fresh lightly breaded haddock filet & hand cut fries with a side of coleslaw & tartar sauce 18

QUICHE OF THE DAY

Quiche of the day with small salad of baby watercress, caramelized onions, gorgonzola cheese crumbles, pistachios & sherry vinaigrette dressing 10

SHEPHERD'S PIE

Rosemary lamb layered with roasted vegetables, gravy & parmesan mashed potatoes 18

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