

R

Bar & Grille

HINGHAM, MA



APPETIZERS

SPINACH + ARTICHOKE DIP 🌿🌿 | 15
marinated artichoke hearts, carrot + celery sticks, tortilla chips, crackers

PAN-ROASTED BRUSSELS SPROUTS | 15
bacon, pickled onion, pine nuts, lemon garlic aioli

HUMMUS + WHIPPED FETA 🌿 | 16
olive tapenade, cucumber + mint, crispy chickpeas, chili oil, naan

POUTINE STACK | 22
short rib, french fries, pan gravy, cheese curds, sunny side up egg, scallion

CHEF MIKE'S FRIED MOZZARELLA | 16
golden fried fresh mozzarella, pesto, house marinara

SHEET PAN NACHOS 🌿🌶️🌿 | 18
cheddar jack, queso, black beans, pickled jalapeño, pico de gallo, scallion, sour cream
add fried chicken +8
fried buffalo chicken +8

MEATBALLS + TOAST | 16
house marinara, provolone, parmesan, parsley, focaccia toast

WHIPPED RICOTTA | 16
cranberry-apple chutney, fall spice, toasted walnuts, sage, assorted crackers

CHICKEN TENDERS OR WINGS | 17
choose one
buffalo 🌶️ | gold fever | sweet chili
honey habanero 🌶️ | plain
choose one
bleu cheese | ranch
Make it a tray! | 48 serves 6-8
choose up to three sauces

BUFFALO CHICKEN DIP 🌿 | 17
tortilla chips, celery
Best on the South Shore!

FRIED PICKLES 🌿 | 14
chipotle ranch

STEAK TACOS 🌶️ | 22
marinated flank steak, avocado, pickled onion, cotija, jalapeño ranch, flour tortillas

CHICKEN QUESADILLA | 18
roasted chicken, fajita veggies, monterey jack, salsa verde, chipotle ranch, flour tortilla, side sour cream

PEPPERONI PIZZA 🌶️🌿 | 22
house marinara, mozzarella, pepperoni, hot honey, cauliflower crust

FIG + PROSCIUTTO PIZZA 🌿 | 22
stracciatella cheese, fresh figs, crispy prosciutto, peppery lemon-dressed arugula, cauliflower crust

GREEK SALAD 🌿🌿 | 17
romaine, spicy feta, cucumber, kalamata olives, pickled onion, tomato, sliced pepperoncini, crispy naan, greek dressing

TERIYAKI SALMON BOWL* 🌿 | 29
jasmine rice, watermelon radish, avocado, baby spinach, cucumber, edamame, carrot, mango salsa, green onion, sesame seeds

SALADS + BOWLS

CLASSIC CAESAR 🌿 | 14
romaine, parmesan, croutons, caesar dressing

HARVEST BOWL | 17
baby spinach, quinoa, apple, spiced butternut, cranberry, pepitas, goat cheese, honey apple vinaigrette

SOUTHWEST BOWL 🌶️🌿 | 18
long grain rice, romaine, cheddar jack, corn + bean salsa, guacamole, pico de gallo, crispy tortilla strips, jalapeño ranch

salad add ons
grilled chicken +8 | grilled steak tips* +15 | salmon* +14 | flank steak* +14

Vegetarian

Signature Item

Spicy

Gluten Free Friendly Preparation Available**

HANDHELDS

served with french fries
gluten free bun +3

substitute sweet potato fries +3 | truffle fries +4 | mixed greens or caesar +4

GOBBLER | 17
roasted turkey, cranberry mayo, stuffing, cranberry sauce, gravy, country white **substitute** mashed +3

RANGE CHICKEN SANDWICH 🌿 | 19
grilled chicken, prosciutto, roasted red pepper, mozzarella, pesto aioli, focaccia

FRIED HADDOCK SANDWICH | 19
lettuce, tomato, lemon-caper tartar, brioche

DOUBLE EAGLE BURGER* | 29
certified prime black angus, bacon, fried pickle, american, queso, bbq sauce, brioche

FIRECRACKER BURGER* 🌿🌶️ | 21
certified prime black angus, bacon, ghost pepper jack, brioche

vegetarian 🌿 substitute any burger with portobello mushroom!

CHICKEN SALAD SANDWICH | 17
pecans, cranberries, celery, mayo, lettuce, tomato, cranberry bread

STEAK + CHEESE | 22
shaved prime rib, sirloin + short rib mix, extra cheese, vienna roll

BLACK TRUFFLE BURGER* | 23
certified prime black angus, truffle cheese, crispy onion strings, black garlic aioli, brioche

PRIME BURGER* 🌿 | 19
certified prime black angus, tomato, lettuce, red onion, brioche

MAKE IT A DOUBLE +8
burger add ons +1.5 each
american | swiss | bleu | cheddar
ghost pepper cheese | fried egg
applewood-smoked bacon | avocado
sautéed onion | mushroom | bell pepper

DAILY SPECIAL STEAK FRITES DINNER \$34

choice of starter salad:

- mixed greens
- greek
- caesar

main course:

12OZ GRILLED NY SIRLOIN* 🌿
garlic-herb butter, cognac sauce,
ENDLESS truffle fries

MAINS

start with a salad! caesar +8 | mixed greens +7 | greek +10

GRILLED STEAK TIPS* 🌿 | 32
mashed potato, broccolini, demi-glace

NEW ENGLAND BAKED HADDOCK | 29
buttered ritz cracker crumbs, long-grain rice, asparagus, lobster sherry cream

CHICKEN SALTIMBOCCA | 27
sautéed chicken breast, prosciutto, mozzarella, sage, madeira demi sauce, sautéed spinach, linguini

DIJON + HERB SALMON* | 29
dijon mustard + herb crust, cider, red cabbage, creamy mashed, roasted asparagus

BRAISED SHORT RIB RAVIOLI | 27
mushroom demi cream sauce

FISH + CHIPS | 27
fried haddock, french fries, slaw, lemon-caper tartar

BLACKENED CHICKEN PASTA 🌶️ | 26
blistered tomato, bacon, sweet corn, jalapeño, parmesan cream sauce, mezzis rigatoni

BAKED MAC + CHEESE | 19
applewood-smoked bacon, sharp cheddar, cavatappi pasta, breadcrumbs
add buffalo chicken +8 | short rib +11

*Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Before placing your order, please inform your server if you or a person in your party has a food allergy. Modifications and upcharges may apply to accommodate allergy friendly preparations.

SIGNATURE COCKTAILS

SPARKLING APPLE | 13
chloe prosecco, apple cider,
cinnamon sugar rim

PAPER PLANE | 15
maker's mark, amaro
montenegro, aperol, lemon

HARVEST MARG | 15
herradura silver tequila,
triple sec, apple cider, fresh
lime, cinnamon sugar rim

NEW ENGLAND MULE | 13
corvus vodka, cranberry,
lime, ginger beer

SWEATER WEATHER | 14
jameson, rumchata, kahlua,
fresh espresso, doughnut

RUSTIC RUSSIAN | 14
vanilla vodka, espresso,
rumchata pumpkin

✓ **SANGRIA** 14 | 52 pitcher
red, white or seasonal

✓ **GREEN JACKET**
15 | 58 patron tree
patron silver, grand marnier,
agave, fresh lime, club soda

PUMPKIN PIE | 15
stoli vanilla, mozart pumpkin
chocolate liqueur, kahlua,
fresh espresso, whipped
cream

GOLF BALL 15 | 58 pitcher
chloe prosecco, grey goose
l'orange, triple sec, fresh
orange juice

MAPLE PALOMA | 14
olmeca altos tequila, maple
syrup, fresh lime, fever tree
sparkling grapefruit

GINGERPEAR | 16
grey goose la poire, chloe
prosecco, st. germain, fresh
lemon, ginger simple

ESPRESSOTINI | 15
stoli vanilla, molly's irish
cream, kahlua, fresh espresso

CRANBERRY SPRITZ | 14
sipsmith lemon drizzle, fresh
lemon, cranberry, ginger ale

THE CRIMSON KICK | 13
bacardi superior, orange
curaçao, hibiscus puree,
fresh lime, pineapple,
bacardi dark float

✓ **AUTUMN PUNCH** | 13
deep eddy cinnamon +
apple-infused vodka, apple
liqueur, cranberry syrup,
pomegranate, cinnamon
sugar rim

MAPLE OLD FASHIONED | 15
woodford reserve, crown
bourbon maple syrup,
walnut bitters

ZERO-PROOF LIBATIONS

SHAKEN ESPRESSO | 8
iced espresso, house made brown sugar
cinnamon simple, topped with milk, cold foam
choice of: single | double | decaf

SPICED COOLER | 9
hibiscus, lime, pineapple, starry

APPLES TO APPLES | 8
apple cider, pomegranate, cranberry,
ginger ale, cinnamon sugar rim

PEARFECT PEAR | 9
pear, lemon, ginger simple,
soda water

CRAFT CANS

AERONAUT BREWING CO. hop hop and away | session ipa | somerville, ma | 4.6% abv | 10

BEER'D BREWING CO. dogs & boats | double ipa | stonington, ct | 9.1% abv | 10

✓ **CASTLE ISLAND BREWING CO.** range rocket | light lager | norwood, ma | 4.2% abv | 9

CISCO BREWERS whale's tale | pale ale | nantucket, ma | 5.6% abv | 9

DEVIL'S PURSE BREWING CO. handline kolsch | kolsch ale | south dennis, ma | 5% abv | 9

DOWNEAST CRAFT CIDER 🍁 cider donut | hard cider | dorchester, ma | 5.2% abv | 9

WIDOWMAKER BREWING blue comet | neipa | braintree, ma | 7.1% abv | 9.5

ASK ABOUT OUR SEASONAL SOUR!

ON TAP

ANGRY ORCHARD 🍁 crisp apple | hard cider | walden, ny | 5% abv | 7 add floater +4

BLUE MOON BREWING CO. belgian white | denver, co | 5.4% abv | 8

CISCO BREWERS rotating | nantucket, ma | varying abv | 9

COORS BREWING CO. light lager | golden, co | 4.2% abv | 6

FIDDLEHEAD BREWING CO. ipa | shelburne, vt | 6.2% abv | 9

GREATER GOOD IMPERIAL BREWING CO. pulp daddy | dipa | worcester, ma | 8% abv | 9

GUINNESS & CO. irish stout | dublin, ireland | 4.2% abv | 9

MAINE BEER COMPANY lunch | ipa | freeport, me | 7% abv | 11

SAMUEL ADAMS rotating seasonal | boston, ma | varying abv | 8

SCHILLING BEER CO. alexandr | czech pilsner | littleton, nh | 5% abv | 8

SHIPYARD BREWING CO. pumpkinhead | wheat ale | portland, me | 4.5% abv | 8.5
add stoli vanilla floater+4

ASK ABOUT OUR SEASONAL DRAFT!

BOTTLES + CANS

AMSTEL LIGHT | 7

BUD LIGHT | 6

BUDWEISER | 6

COORS LIGHT | 6

CORONA EXTRA | 7.5

CORONA LIGHT | 7.5

HEINEKEN | 7.5

HEINEKEN 0.0 N/A 7

**HIGH NOON
VODKA SELTZER** 🍁 | 10
pineapple

LUCKY ONE LEMONADE 🍁 | 10
rotating flavors

MICHELOB ULTRA | 7

MILLER LITE | 6

RED BULL | 6
classic, sugarfree or watermelon

SAM ADAMS | 7.5
boston lager

SAM ADAMS N/A | 6
'just the haze'

SAM ADAMS | 7.5
'jack-o' pumpkin ale

**SUN CRUISER
ICED TEA VODKA** 🍁 | 10
classic iced tea

**VIVA
TEQUILA SELTZER** 🍁 | 11
huckleberry or jalapeño 🌶️

WINE

BUBBLES

CHAMPAGNE

alta vista, brut, mendoza, argentina 13 | 50
veuve clicquot yellow label, france - | 100

PROSECCO

chloe, italy 12 | 42
la marca, italy (187ml) - | 13

PINK + WHITE

CHARDONNAY

chloe, sonoma, ca 12 | 42
la crema, sonoma coast, ca 15 | 58
cakebread, napa valley, ca - | 82

PINOT GRIGIO

chloe, italy 12 | 42
santa margherita, alto adige, italy 15 | 58

PINOT GRIS

primarius, oregon 13 | 50

ROSÉ

sainte marguerite, provence, france 16 | 61

SAUVIGNON BLANC

chloe, marlborough, nz 12 | 42
whitehaven, marlborough, nz 15 | 58

RED

CABERNET SAUVIGNON

chloe, monterey, ca 12 | 42
silver palm, north coast, ca 13 | 50

MALBEC

alta vista, mendoza, argentina 12 | 46

MERLOT

josh cellars, ca 12 | 46

PINOT NOIR

chloe, monterey, ca 12 | 42
alexana, willamette valley, or 14 | 54
raeburn, russian river valley, ca 15 | 58

RED BLEND

tapestry "crush," paso robles, ca 13 | 50
baracchi "o'lillo" super tuscan, tuscan 17 | 64
orin swift "abstract red", napa valley, ca - | 65
prisoner wine co., napa valley, ca - | 86

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AT THE RANGE!**



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