



SNACKS

- MANCHESTER PRETZEL v** 8
Soft-Baked Pretzel, IPA Beer Cheese, Mustard
- SEASONAL SNACK BOARD** 14
Seasonal Changing Local Farm Charcuterie Selections
- CHIPS & DIP v** 8
Classic Onion Dip, House BBQ Chips
- FRIED PICKLES v** 11
Battered Dill Pickle Chips, Chipotle Ranch
- BACON BRUSSELS SPROUTS GF, DF, V-NO BACON** 13
Fried Brussels, Bacon, Hot Honey

BAR PIES

Ask Your Server About Our Weekly Bar Pie Special

- CUPPING PEPPERONI** 14
Cupping Pepperoni, Mozzarella, Tomato Sauce, Oregano
- BUFFALO CHICKEN** 15
Buffalo Mornay Sauce, Buffalo Chicken, Mozzarella, Red Onion, Ranch, Celery Leaf
- CLASSIC v** 12
House Tomato Sauce, Mozzarella, Cheddar Cheese
- VEGGIES ARE FOR LOVERS v** 13
Green Pepper, Green Onion, Spanish Olives, King Trumpet Mushrooms

SHAREABLES

- HARPOON POUTINE** 13
Duck Fat Fries, White Cheddar Curds, Porter Gravy, Green Onion
Add Short Rib +8

- CHICKEN WINGS** 14/18
6 or 12 Count, Buffalo, Sriracha Maple, or Dry Rub

HARPOON SPECIALTY

- TENDER TOWN TOWER** 25
Level 1: Buttermilk Chicken Tenders
Level 2: French Fries
Level 3: Herbed Chipotle Ranch, Buffalo, House BBQ

- PEI MUSSELS** 18
IPA Dijon Broth, Sourdough

- SHEET NACHOS v** 15
Corn Chips, IPA Beer Cheese, Shredded Monterey, Pico de Gallo, Jalapeno, Scallion, Crema
Add Chicken +8
Add Short Rib +10

- QUESO STEAK DIP** 16
IPA Beer Cheese, Corn Tortillas

LEAFY BITES

- Add* Crispy or Grilled Chicken Thigh +8
Add Seared Salmon +8
Add Anchovies +3

- HOUSE CAESAR** 14
Baby Gem Lettuce, Breadcrumbs, Egg, Parmesan

- LOCAL NH GARDEN GF, DF, V** 14
Mixed Greens, Tomato, Cucumber, Carrot, Onion, House Vinaigrette

- MARKET SALAD GF, V** 15
Mixed Greens, Granny Smith Apple, Red Onion, Tomato, Pepitas, Farm Goat Cheese, House Vinaigrette

HANDHELDS

Sub Duck Fat Fries +3

HARPOON SMASH BURGER 16

Special Sauce, Cheddar, Lettuce

Make it a Double +4

Add Bacon +2

BUTTERMILK CHICKEN 16

Fresh Herbed Fried Chicken, Lettuce, Pickles, Slaw, Honey Sriracha Aioli

FALAFEL PLATE ^V 17

Tzatziki, Cucumber Salad, Pickled Garden Veggies, Pita

FISH SANDWICH 18

Harpoon Battered Haddock, Tartar, Slaw

SWEET FENWAY 14

Grilled Sweet Local Sausage, Pepper Blend, Onions, Ale Mustard

SIDES

DUCK FAT FRIES ^{GF} 9

Roasted Garlic Mayo

CINNAMON RED ROASTED POTATOES 4

HOT HONEY CARROTS ^{GF, DF, V} 4

BACON BRUSSELS SPROUTS ^{GF, DF, V-NO BACON} 5

MAC N' CHEESE 5

SIMPLE SALAD ^{GF, DF, V} 6

With Our House Vinaigrette

ENTREES

MAC N' ALE CHEESE ^V 16

Ale Mornay, Parmesan Breadcrumbs

Add Fried Buffalo Chicken +8

Add Short Rib +10

STEAK FRITES 28

9oz Flat Iron Steak, Duck Fat Fries, Garlic Aioli

SHORT RIB 26

Mushrooms, Porter Gravy, Bacon Fried Brussels Sprouts, Cinnamon Potatoes

STATLER CHICKEN ^{GF} 24

Cinnamon Potatoes, Onion, Carrot

FISH N' CHIPS 23

Beer Battered Haddock, Fries, Tartar, Slaw

DESSERT

LOCAL DAILY PIE 8

ROOT BEER OR BEER FLOAT 8

WARM COOKIE SKILLET 9



^V Vegetarian ^{GF} Gluten-Free ^{DF} Dairy-Free

Maximum Check Split: 6 ways | **Parties Over 10 People:** 18% automatic gratuity will be added

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.