

# HARPOON

PUBLIC HOUSE AT QUEEN CITY CENTER

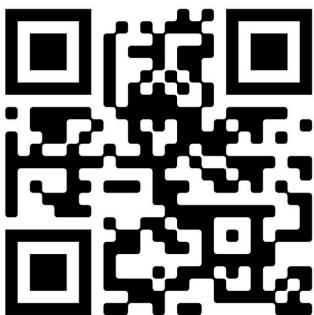
## SNACKS

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

## BAR PIES

<b>WEEKLY BAR PIE SPECIAL</b>	MKT
Ask Your Server About Our Weekly Bar Pie Special	
<b>CLASSIC</b>	12
House Tomato Sauce, Mozzarella, Cheddar Cheese	
<b>CUPPING PEPPERONI</b>	14
Cutting Pepperoni, Mozzarella, House Tomato Sauce, Oregano	
<b>VEGGIES ARE FOR LOVERS</b>	13
Green Peppers, Green Onions, Spanish Olives, King Trumpet Mushrooms	
<b>BUFFALO CHICKEN</b>	15
Buffalo Mornay Sauce, Buffalo Chicken, Mozzarella, Red Onion, Ranch, Celery Leaf	

**Make It A Gluten Free Crust! Cauliflower Crust +4**



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## SHAREABLES

<b>HARPOON POUTINE</b>	13
Duck Fat Fries, White Cheddar Curds, Porter Gravy, Green Onion.	
<b>ADD:</b>	
Short Rib +8 / 8oz Flat Iron Steak +8 Grilled or Crispy Chicken (Make It Buffalo!) +8	
<b>CHICKEN WINGS</b>	14/18
<b>6 or 12 Count</b> - Buffalo, Sriracha Maple, Dry Rub, Spicy Citrus Kung Pao, Cocoa Espresso BBQ, or Roasted Garlic Sicilian Chili Parm	
<b><u>NEW - Make Them Tempura Cauliflower Wings!</u></b>	
<b>REC LEAGUE ROASTED CLAMS</b>	17
Local Littlenecks, Roasted Garlic, Rec League IPA, Naval Orange, Herbs, Housemade Garlic Naan	
<b>SHEET NACHOS</b>	15
Corn Chips, IPA Beer Cheese, Shredded Monterey, Pico De Gallo, Jalapeno, Scallion, Crema	
<b>ADD:</b>	
Short Rib +8 / 8oz Flat Iron Steak +8 Grilled or Crispy Chicken (Make It Buffalo!) +8	
<b>QUESO STEAK DIP</b>	16
IPA Beer Cheese, Corn Tortillas	
<b>GENERAL TSO'S MUSHROOMS</b>	14
Asian Battered Mushroom Fritters, Spicy Soy Reduction * Vegan*	
<b>HARPOON SPECIALTY</b>	
<b>TENDER TOWN TOWER</b>	25
<i>Tier 1: Buttermilk Chicken Tenders</i>	
<i>Tier 2: French Fries</i>	
<i>Tier 3: Chipotle Ranch, Buffalo, House BBQ Sauce</i>	
<b>LEAFY BITES</b>	
<b>HOUSE CAESAR</b>	14
Baby Gem Lettuce, Breadcrumbs, Hard Boiled Egg, Parmesan	
<b>LOCAL NH GARDEN</b>	14
Mixed Greens, Tomato, Cucumber, Carrot, Onion, House Vinaigrette	
<b>MARKET SALAD</b>	15
Mixed Greens, Granny Smith Apple, Red Onion, Tomato, Pepitas, Goat Cheese, House Vinaigrette	
<b>ADD:</b>	
Short Rib +8 / 8oz Flat Iron Steak +8 / Seared Salmon +8 Grilled or Crispy Chicken (Make It Buffalo!) +8	

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## HANDHELD S

Sub Duck Fat Fries+ 5 or Sweet Potato Fries +3 | Gluten Free Buns +2

### SMASH BURGERS

*Make it a Double +4 | Add Bacon +2 | Make it an Impossible Burger*

<b>THE O.G. SMASH</b>	16
Special Sauce, Bacon, Cheddar, Lettuce, Tomato, Onion, Pickles	
<b>MOUNTAIN STOUT SMASH</b>	17
Irish Stout Gravy, Roasted Forest Mushrooms, Aged Gruyere, Crispy Shallots, Leaf Lettuce, Roasted Garlic Aioli	
<b>KILLER B SMASH</b>	17
Applewood Smoked Bacon, Blueberry Ale Compote, Buffalo Cheese Sauce, Leaf Lettuce, Housemade Herb Mayo	

### BUTTERMILK CHICKEN

16

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

### BUFFALO CHICKEN

16

Fresh Herbed Fried Chicken, Lettuce, Pickles, Smothered in Blue Cheese or Ranch

### FISH SANDWICH

18

Harpoon Battered Haddock, Tartar, Slaw

### YAHKEE WAY

14

Fenway Glizzy, Harpoon Southie Lager & Citrus Infused Sauerkraut, Seeded Ale Mustard, Crispy Onions

## S I D E S

<b>DUCK FAT FRIES</b> GF	9
Roasted Garlic Mayo	
<b>HERB ROASTED YUKON GOLD POTATOES</b>	6
<b>HOT HONEY CARROTS</b> GF, DF, V	4
<b>BACON BRUSSLES SPROUTS</b> GF, DF, V - NO BACON	5
<b>MAC N' CHEESE</b>	9
<b>SIMPLE SALAD</b> GF, DF, V With Our House Vinaigrette	6
<b>SWEET POTATO FRIES</b>	9

V - Vegetarian GF - Gluten Free DF - Dairy Free

Maximum Check Split: 4 Ways | Parties Over 10 People: 20% automatic gratuity will be added

## ENTREES

### MAC N' ALE CHEESE

16

Ale Mornay, Parmesan Breadcrumbs

**ADD:**

Short Rib +8 / 8oz Flat Iron Steak +8  
Grilled or Crispy Chicken (Make It Buffalo!) +8

### STEAK FRITES

27

8oz Stout Marinated Sirloin, Duck Fat Fries, Maitre d' Hotel Butter

### SHORT RIB

26

Mushrooms, Porter Gravy, Bacon Fried Brussels Sprouts, Herb Roasted Potatoes

### FALAFEL PLATE

17

Tzatziki, Cucumber Salad, Pickled Garden Veggies, Pita

### C&E BBQ CHICKEN

19

Cocoa & Espresso BBQ Glazed Chicken Thighs, Roasted Garlic & Caramelized Onion Risotto, Harpoon IPA Smoked & Pickled Anaheim Chiles

### FISH N' CHIPS

23

Harpoon Battered Haddock, Fries, Tartar, Slaw

## DESSERT

### ROOT BEER OR BEER FLOAT

8

### WARM COOKIE SKILLET

9

