

APPETIZERS

fresh & made right here!

NEW ENGLAND CLAM CHOWDER

crock 6.50

ALE HOUSE STEAK CHILI

torilla chips
skillet 10



FRENCH ONION SOUP

crock 6.50



FRIED MOZZARELLA

pomodoro sauce, basil 9

WINGS

boneless or bone-in
sauces: buffalo, thai peanut, bbq,
teriyaki, sweet thai chili,
rub: Rub It Right seasoning
served with celery and ranch or
blue cheese dressing 10

BASKET O' FISH

deep-fried fish bites,
bayou dipping sauce 12

ONION RINGS

garlic parmesan dip 7

MEDITERRANEAN PLATE

greek salad, hummus, baba ganouj,
toasted pita, feta 13



SPINACH & ARTICHOKE DIP

tortilla chips, toasted
baguette crock 12



JALAPEÑO RANGOONS

handmade, asian soy dipping sauce 11

SHORT RIB POUTINE

5-hour short rib, garlic cheese curds,
sidewinder potatoes, beef gravy 13



CHERRY PEPPER CALAMARI

breaded & fried, cherry pepper sauce, brick
oven bread, lemon wedge 12

GRILLED FLATBREAD

hand stretched dough!

SAUTÉED VEGGIE & CHEESE

mixed peppers, marinated artichokes,
spinach, red onion, criminis, garlic,
fried tofu, Vermont cheddar 12



PROSCIUTTO & ARUGULA

fig jam, feta, balsamic glaze 16

SHORT RIB & CHEDDAR

5-hour short rib, Vermont cheddar,
grilled cipolini onions, balsamic glaze 16



(gluten free option) upon request Gluten Free

Vegetarian

Allergies? Please let us know.
We can accommodate you.



SALADS

CAESAR

romaine, caesar dressing, shaved
parmesan, house-made croutons 7

adds

grilled chicken 4
steak tips or grilled salmon 8
sautéed shrimp 6
fried tofu 3

SEARED AHI TUNA*

spring mix, sesame linguini noodles,
sesame seeds, balsamic glaze 14

EGGPLANT CAPRESE

breaded eggplant, warm pomodoro sauce,
baby arugula, basil, balsamic glaze, brick
oven garlic bread 13

ALE HOUSE STEAK

tender steak tips, teriyaki glaze, mixed
peppers, mixed greens, cucumber,
applewood smoked bacon, red onion, bleu
cheese crumbles, house croutons,
choice of dressing 16



THAI CHICKEN

romaine, napa cabbage, mandarin oranges,
sliced almonds, grilled chicken,
crispy lo mein noodles,
spicy thai peanut dressing 14



SEARED SCALLOPS & SPINACH

pan seared sea scallops, spinach,
red onion, fresh mozzarella, oven roasted
tomatoes, applewood smoked bacon,
croutons, balsamic vinaigrette 16



DRESSINGS

cider vinaigrette, Italian,
balsamic vinaigrette, ranch, caesar,
bleu cheese, spicy thai peanut,
parmesan peppercorn, honey mustard

HANDHELDS

served with hand-cut house fries

THE MONUMENT CLUB

roast turkey, ham, applewood smoked
bacon, smoked mozzarella, tomato, green
leaf, mayo, toasted white 11

GOAT CHEESE BLT

applewood smoked bacon, arugula,
oven roasted tomato tapenade,
honey mustard, multi-grain bread 11

SHORT RIB HOAGIE

melted swiss cheese, crispy fried onions,
cherry pepper relish, mayo,
toasted hoagie 13



BUFFALO WRAP

romaine, cucumber, bleu cheese dressing,
buffalo sauce. chicken 10
shrimp 12

HOT ITALIAN

ham, pepperoni, salami, cherry pepper
relish, mayo, oregano, green leaf,
provolone, toasted hoagie 13

SOUTHERN FRIED CHICKEN SANDWICH

southern fried chicken, bayou sauce,
cheddar, green leaf, burger bun 12

BURGERS

Certified Angus Beef®

add fried mozzarella to any burger 2

CHAIR CITY CHEESE BURGER*



BACON BLEU BURGER*



MUSTANG BURGER*



cheddar, applewood smoked bacon,
barbecue sauce, fried onion straws 12

SUBSTITUTIONS

Beyond© vegan 2 grass fed burger 2
veggie burger 1 grilled chicken 1

BRICK OVEN PIZZA

house-made sauce

3-cheese blend (asiago, provolone, mozzarella)

THE KITCHEN SINK

pepperoni, sausage, ground beef,
peppers, onions, crimini mushrooms 19

MARGHERITA

roma tomatoes, garlic, basil,
fresh mozzarella 15

WHITE SMOKEHOUSE

smoky white bbq sauce, onions,
smoked mozzarella, shaved ham,
applewood smoked bacon 16

GARDEN VEG

peppers, onions, broccoli,
artichoke hearts 15

THE SOLO

house recipe pizza sauce,
3-cheese blend 11

ADD TOPPINGS

pepperoni, sausage, onion, mushrooms,
mixed peppers, marinated artichokes,
shaved ham, applewood smoked bacon,
ground beef, anchovies, jalapeños,
broccoli, grilled chicken 2 each

Our Story

We live in a small town and the people meet here, at the Moon Hill Brewing Co., also known as the Gardner Ale House.

Beer is our first love, but we cannot separate our love of beer from our love of food and our love of people and community.

Our pub is our center, we think of it as Main St. USA. From our scratch kitchen we sport fresh, interesting food with a warm sense of place.

We began brewing in 2006, choosing classic European ales and lagers and later developed new recipes from that foundation.

We now brew sours, Belgians, IPA's, barrel aged beers, diverse lagers and the list gets longer with each new release. Welcome to the neighborhood!

FRESH PASTA

served with garlic bread

add a side salad for 2

SEARED SCALLOPS & FRESH SPAGHETTI

cream, white wine, parmesan, garlic,
asparagus, bacon crumbles 22

EGGPLANT PARMESAN

spaghetti, pomodoro sauce,
parmesan and provolone blend 17
half portion eggplant 14

CHICKEN PARMESAN

spaghetti, pomodoro sauce,
parmesan and provolone blend 18
half portion chicken 14

LEMON PEPPER FETTUCINI & CHICKEN

fresh lemon-pepper pasta, lemon cream
sauce, spinach, oven-roasted tomatoes,
garlic cheese curds, parmesan,
toasted panko 19

SEAFOOD

served with wild rice pilaf
and sautéed spinach

add a side salad for 2

LOBSTER STUFFED HADDOCK

sherry tarragon cream sauce 21
half portion haddock 17

HONEY GARLIC SALMON 19

half portion salmon 15

BROILED GEORGES BANK SEA SCALLOPS

sautéed with butter, wine & lemon or
deep-fried with fries, coleslaw, tartar 22

WE CATER

Call or email

catering@gardnerale.com

978 - 669 - 0122

Private Function Room for 26
gardnerale.com/catering



FIVESTARS

Join our FiveStars rewards program and
earn reward points for your purchases.

Ask your Server.

HOUSE SPECIALTIES

MURRAY'S HERB ROASTED CHICKEN

made daily after 3pm
certified humane statler chicken breast
brined and marinated in dijon mustard,
garlic, herbs de provence, rosemary, lemon,
parsley, olive oil. salt potatoes and
garlic butter asparagus 18

FIVE HOUR SLOW BRAISED SHORT RIB

after 3pm while it lasts!
red wine braised, brown butter
smashed potatoes, red wine gravy
& garlic butter broccoli 21

HAND CUT TERIYAKI STEAK TIPS

brown butter smashed potatoes,
garlic butter broccoli 21
Only 16 before 3pm!

BEER BATTERED FISH & CHIPS

our Summer's End Kölsch beer batter,
hand-cut fries, coleslaw, tartar, lemon 17
half portion haddock 13

FISH TACOS

cajun breaded and fried, bayou sauce,
grilled pineapple, pico de gallo, purple
cabbage, lime cilantro crema, avocado aioli
one 6, two 11, three 15

FAJITA SKILLET

fajita rice, guacamole,
pico de gallo, sour cream 11

adds

grilled chicken 4
sautéed shrimp 6
fried tofu 4

MAC 'N' CHEESE

scratch cheese sauce 12
with buffalo chicken 14
with broccoli & bacon 14
with short rib 17

BONELESS SOUTHERN FRIED CHICKEN

2 pieces fried chicken,
brown butter smashed potatoes
(sub mac 'n' cheese for 3), chicken gravy,
garlic butter asparagus,
jalapeño corn bread 18
half portion chicken 14

ASIAN NOODLE BOWL

sautéed shrimp or fried tofu with
spicy southeast asian broth, rice noodles,
spicy seaweed salad, mushrooms,
sautéed napa cabbage & carrots,
korean barbecue sauce 15

SERIOUS G-VEGAS NACHOS

monterey jack cheese, tomatoes,
red onion, black olives, scallions.
ask for salsa, sour cream 14
half nacho 9
nachos adds
guacamole 3
grilled chicken 4
chili 5
short rib 6

GRILLED 'RUB IT RIGHT' RIBEYE STEAK*

hand-cut ribeye steak, Rub It Right
seasoning, brown butter smashed potato,
garlic butter asparagus 24

DEALS EVERY DAY!

SUNDAY/MONDAY

kids eat free!
kids menu only with adult food purchase
limit 2 kids per adult

MONDAYS TWO-FER!

two pizzas for 19
cheese or pepperoni!

TUESDAYS ARE ITALIAN

all you can eat handmade pasta
& pomodoro or alfredo sauce 10
TUESDAYS ARE HAPPY!
all day happy hour, \$6 Appetizers

WEDNESDAY PRIME RIB

with all the fixin's! 19

DAILY DEALS

cannot be combined with
other promotions

Happy Hour 2 PM - 6 PM Sun-Thur
\$6 Appetizers

\$6 Special Martini every day

\$12 1/2 Carafe House Wine every day

THE LUNCH CLUB

Get every 8th lunch free!
11 AM to 3 PM

THE BREAKFAST CLUB

Sundays! Get every 8th breakfast free!

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.*