



STARTERS

PULLED PORK NACHOS

Tortilla chips, pulled pork, bacon, nacho cheese sauce, scallions 15.95
Add guacamole, sour cream, salsa for 1.50 each

FRIED PICKLES

Bayou dipping sauce 9.95

TRUFFLED FRIES

Truffle oil, herbs, shaved parmesan 9.95

PORK DUMPLINGS

Brown sugar sesame ponzu sauce 8.95

1 lb. BUFFALO WINGS

BONE-IN or BONELESS

Celery and bleu cheese dressing 11.95

PULLED PORK POUTINE

Beer braised pulled pork, garlic cheese curds, hand cut fries, country gravy 14.95

CRISPY BRUSSEL SPROUTS

Hot pepper bacon jam, shaved parm 9.95

House Made SOUPS

CHOWDER OF THE DAY

Crock 6.95

FRENCH ONION SOUP

Swiss cheese, house made crouton. Crock 6.95

SALADS

Add Ons: Shrimp 8 • Chicken 6
Steak Tips 10* • Salmon 10*

SOUTHWEST SALAD

Iceberg lettuce, pico de gallo, black beans, grilled corn, fried tortilla strips tossed in a house chipotle ranch dressing 11.95

CAESAR

Romaine, creamy Caesar dressing, shaved parmesan & house made croutons 8.95

THAI CHICKEN & PEANUT SALAD

Mixed greens, asian vegetable mix, roasted peanuts, grilled chicken, lo mein noodles, spicy Thai peanut dressing 14.95

ALE HOUSE STEAK SALAD

Montreal steak tips, mixed greens & romaine, peppers, cucumbers, sliced red onion, thick cut bacon, house croutons, crumbled goat cheese, balsamic vinaigrette 17.95

HandHELDs

Add: fried egg, mushrooms, thick bacon +1 each
Substitute: Sweet Potato Fries +2
Substitute: Mixed Greens +1

ITALIAN STEAK & CHEESE

Lean shaved beef dipped in Italian au jus, gardeniera (pickled veggies) melted VT cheddar, crusty ciabatta roll, hand cut fries 14.95

CHAIR CITY CHEESEBURGER

Grilled brioche bun, American cheese, lettuce, tomato, onion, pickles and hand cut fries 13.95

PULLED PORK SANDWICH

Moon Hill Beer braised pulled pork, VT cheddar, lettuce, house made coleslaw 14.95

TACO TRUCK

KOREAN STREET TACOS

Slow roasted pork carnitas in sweet ponzu, warm flour tortillas, spicy cabbage slaw, scallions, baja sauce, lime cilantro rice, lime wedge 16.95

BAJA FISH TACOS

Crispy fried haddock, warm flour tortillas, mango salsa, shredded lettuce, scallions, baja sauce, lime cilantro rice, lime wedge 16.95

GUAJILLO CHICKEN TACO

Shredded chicken braised in guajillo pepper sauce, warm flour tortillas, shredded cheddar jack, pico de gallo, lime cilantro rice, lime wedge 15.95

Brick Oven PIZZA

16" HAND-TOSSED HOUSE MADE DOUGH

FRESH MOZZARELLA

MARGHERITA
Roasted garlic oil, marinated roma tomatoes, fresh mozzarella, oregano, fresh basil, drizzle of balsamic glaze 16.95

SMOKEHOUSE

Red BBQ base, crispy chicken, chopped bacon, three cheese blend, caramelized onions, house made white BBQ 16.95

EGGPLANT & RICOTTA

Crispy eggplant, whole milk ricotta, pomodoro pizza sauce, three cheese blend 15.95

TRUFFLED MUSHROOM PIZZA

Truffled mushrooms, fresh scallions, three cheese blend, shaved parmesan 16.95

PEPPERONI

Crispy pepperoni, house pomodoro pizza sauce, three cheese blend 15.95

CHICKEN PESTO

Grilled chicken, basil pesto, three cheese blend, shaved parmesan 16.95

CHICKYPARM

Breaded cutlets, house made pomodoro sauce, melted provolone, crusty ciabatta roll, hand cut fries 13.95

BUFFALO CHICKEN SANDY

Breaded buffalo chicken, bleu cheese dressing, lettuce, tomato, onion, hand-cut fries 14.95

VEGGIE SWEET POTATO BURGER

Veggie patty (sweet potato, quinoa, swiss chard, cranberry) lettuce, tomato jam, onion, grilled ciabatta roll, hand cut fries 14.95

Everyday SPECIALS

WARM ENERGY BOWL

Baby spinach, roasted sweet potato, cranberries, quinoa, VT goat cheese, scallions 12.95

Add Ons: Shrimp 8 • Chicken 6
Steak Tips 10* • Salmon 10*

EGGPLANT CAPRESE

Breaded eggplant, sliced tomatoes, whole milk mozzarella cheese, warm pomodoro sauce, basil, balsamic glaze, brick oven garlic bread 14.95

LO MEIN SHRIMP NOODLE BOWL

Lo mein noodles in house miso & mushroom broth with shrimp, Asian vegetable mix, garnish of scallions and sliced hard boiled egg 19.95

CLASSICS

THAI PEANUT SALMON

Grilled salmon, Asian vegetable mix, Thai peanut sauce, cilantro lime rice 21.95

OVEN BAKED HADDOCK

Cracker crumbs, lemon, white wine, & butter, broccoli, rice pilaf 18.95

HAND CUT STEAK TIPS

Teriyaki glazed, garlic smashed potatoes, crispy brussels sprouts 23.95

FISH 'N' CHIPS

Moon Hill beer battered haddock, hand cut fries, coleslaw, tartar sauce, lemon 18.95

CHICKEN PARMESAN

Breaded cutlet, fresh, melted whole milk mozzarella, chiffonade basil, house made pomodoro tomato sauce, spaghetti, brick oven garlic bread 17.95

MAC 'N' CHEESE

House made cheese sauce. 12.95
Buffalo Chicken 14.95
Barbecue Pulled Pork 15.95
Broccoli 13.95

GLUTEN FREE OR CAN BE PREPARED GLUTEN FREE • CERTIFIED ANGUS BEEF*
Consuming raw or undercooked meat, fish, shellfish or eggs may increase risk to foodborne illness. Before placing order please inform server of any food allergies.



WINES

Sparkling

La Marca Prosecco
Veneto, IT 10

White

Whitehaven Sauvignon Blanc
Marlborough, NZ 11 | 39

Ecco Domani Pinot Grigio
Delle Venezie, IT 8 | 28

Santa Margherita Pinot Grigio
Valdadige, IT 13 | 46

Hogue Riesling
Columbia Valley, WA 8 | 28

Villa Pozzi Moscato
Sicily, IT 8 | 28

Copper Ridge Chardonnay
California 7 | 25

William Hill Chardonnay
Central Coast, CA 9 | 32

Red

Mirassou Pinot Noir
California 8 | 28

DaVinci Chianti
Tuscany, IT 8 | 28

Conundrum Red Blend
California 10 | 35

Copper Ridge Cabernet
Argentina 7 | 25

Louis Martini Cabernet
California 13 | 46

Gascon Malbec
Sonoma, CA 9 | 32



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



Our Story

We live in a village and the village meets here, at the Moon Hill Brewing Co., also known as the Gardner Ale House. Our pub is our heart. We think of it as Main St.- where the people are. We offer a warm sense of place, friendly faces and everything made here. We add to that our love of fresh, interesting food and drink.

Craft beer is our first love. We began brewing in 2006, choosing classic European ales and lagers and later developed new recipes from that foundation. We now brew sours, IPA's, pale ales, ESB's, diverse lagers and the list gets longer with each new release. Welcome to the neighborhood!

From The BAR

Arnold Palmerine
44 North Nectarine Vodka, Freshly Brewed Iced Tea, House Made Lemonade 11

Spicy Mango Mule
House-Infused Jalapeño Vodka, Real Puree Mango, Fresh Lime Juice, Ginger Beer 11

Orange Berry-tini
House-Infused Orange Vodka, Strawberry Pucker, Pineapple Juice 11

Huckleberry Sangria
44 North Huckleberry Vodka, Copper Ridge Cabernet, Peach Tree, Black Raspberry Liqueur, Fresh Lemon Juice, Lime Juice, Splash of Sprite 12 Pitcher 46

It's Summer!

Tito's Lemonade
Tito's Handmade Vodka, House Made Lemonade.
Choice of Real Puree
Strawberry, Mango, Blackberry, Blueberry 12

Toasted Coconut Margarita
1800 Coconut Margarita, Gozio Almond Liqueur, Fresh Lime Juice, Pineapple Juice, Orange Juice 13

Pineapple Mojito
Pineapple Rum, Fresh Mint, Lime Wedge, Simple Syrup, Topped with Soda water. Or try with Rum Haven Coconut Rum! 12

The Mango lo-Poloma
Exotico Blanco Tequila, Triple Sec, Real Puree Mango, Fresh Lemon & Lime Juice, Ruby Red Grapefruit Juice, Sugar Rim 12

Garden Empress
1908 Empress Gin, Elderflower Liqueur, Fresh Rosemary, Fresh Lemon Juice, Ruby Red Grapefruit Juice 13

Mai Tai
Bully Boy Co-op Rum, Rum Haven Coconut Rum, Gozio Almond Liqueur, Orange Juice, Pineapple Juice 13

Dragon-Berry Sangria
Bacardi Dragon Fruit Rum, Bella Villa Pozzi Moscato, Elderflower Liqueur, Cranberry Juice, Fresh Lemon Juice, Topped With Sprite 13 | Pitcher 50

CHECK OUT OUR BEER LIST

MOON HILL BREWING CO.

Brewed Right Here In House!

Guest Beverages

GINGER LIBATION

MADE IN MASSACHUSETTS

12oz Can • Gluten Free

HIGH NOON HARD SELTZERS

Canned Vodka & Soda with Natural Fruit Juices
Watermelon, Lime, Black Cherry, Mango, Pineapple

ASK YOUR SERVER ABOUT OUR

LOCAL WINE SELECTION

By Hardwick Winery

AFTER WORK PUB MENU

MONDAY THRU FRIDAY 4-6PM

Irish Nachos, Giant Pretzels, etc.