



appetizers

STONE BAKED GARLIC BREAD WITH CHEESE ~ \$7

ARTISAN CIABATTA TOPPED WITH GARLIC PARMESAN HERB BUTTER AND MELTED PROVOLONE, SERVED WITH A SIDE OF HOUSE MARINARA.

SWEET DOUGH SOFT PRETZEL ~ \$7

STONE OVEN BAKED TOPPED WITH MELTED BUTTER AND CHOICE OF: SEA SALT, GARLIC PARMESAN OR CINNAMON & SUGAR. (add: house made ~ stout beer cheese/marinara/maple sweet cream or honey mustard to dip~ \$1 each)

FRIED MOZZARELLA ~ \$8

BATTERED MOZZARELLA FRIED GOLDEN BROWN, SERVED WITH A SIDE OF HOUSE MARINARA.

STONE BAKED BRUSCHETTA ~ \$8

ARTISAN CIABATTA TOPPED WITH DICED TOMATOES, RED ONION, ROASTED RED PEPPERS, FRESH BASIL, GARLIC, MELTED PROVOLONE, SHAVED ASIAGO AND FIG BALSAMIC GLAZE.

QUESADILLA ~ \$8

GRILLED WHITE FLOUR TORTILLA FILLED WITH MELTED CHEDDAR JACK AND HOUSE MADE PICO DE GALLO, SERVED WITH A SIDE OF SOUR CREAM AND SALSA.

(add: grilled marinated chicken or apple wood smoked bacon ~\$2 each)

SOUTHERN FRIED CHICKEN TENDERLOINS (4) ~ \$8

SERVED WITH A SIDE OF SAPORI'S FANCY SAUCE (a blend of blue cheese, bbq & buffalo), HONEY MUSTARD, BBQ, BLUE CHEESE OR BUTTERMILK RANCH TO DIP.

BONELESS WINGS (10) ~ \$9

TOSSSED IN CHOICE OF: BUFFALO, BBQ, BOSS SAUCE, GARLIC PARMESAN OR SAPORI'S WING SAUCE (Sweet & spicy buffalo garlic parm), SERVED WITH A SIDE OF BLUE CHEESE & CELERY.

salads

(add: grilled artisan garlic parmesan focaccia or baguette to any salad ~\$1)

HOUSE MIXED FIELD GREENS SALAD ~ \$7

FRESH SPRING MIX & ROMAINE LETTUCE WITH RED ONION, GRAPE TOMATOES, CUCUMBER AND GARLIC HERB CROUTONS SERVED WITH CHOICE OF: HOUSE BALSAMIC VINAIGRETTE, LIGHT ITALIAN, BUTTERMILK RANCH OR BLUE CHEESE DRESSING.

(add: gorgonzola, apple wood smoked bacon, grilled marinated chicken or southern style crispy chicken ~\$2 each)

CAESAR SALAD ~ \$8

FRESH ROMAINE LETTUCE TOSSSED WITH GARLIC HERB CROUTONS, SHAVED PARMESAN & ASIAGO AND CREAMY CAESAR DRESSING.

(add: anchovies, gorgonzola, apple wood smoked bacon, grilled marinated chicken or southern style crispy chicken~\$2 each)

STRAWBERRY & GORGONZOLA SALAD ~ \$9

MIXED FIELD GREENS TOPPED WITH SLICED FRESH STRAWBERRY, CRUMBLED GORGONZOLA, WALNUTS AND RED ONION SERVED WITH HOUSE BALSAMIC VINAIGRETTE.

(add: apple wood smoked bacon, grilled marinated chicken or southern style crispy chicken ~\$2 each)

cold sandwiches

(served with kettle chips and a dill pickle - add: side of any style fries~\$2/beer battered onion rings or house salad~\$3)

SMOKED TURKEY & CHEDDAR ~ \$7

THINLY SLICED SMOKED TURKEY BREAST, SHARP CHEDDAR, ROMAINE LETTUCE, SLICED TOMATO, MAYO AND HONEY DIJON, ON CHOICE OF: FRESH ARTISAN SESAME HONEY WHEAT, SOUR DOUGH OR WHOLE WHEAT/WHITE OR GLUTEN FREE WRAP.

CLASSIC BLT ~ \$8

GENEROUS PILE OF CRISPY APPLE WOOD SMOKED BACON, ROMAINE LETTUCE, SLICED TOMATO, MAYO AND HONEY DIJON, ON CHOICE OF TOASTED: FRESH ARTISAN SESAME HONEY WHEAT, SOUR DOUGH OR WHOLE WHEAT/WHITE OR GLUTEN FREE WRAP.

HARVEST CHICKEN SALAD ~ \$8

MADE WITH MAYO, HONEY DIJON, CELERY, RED ONION, CRAISINS, WALNUTS AND SLICED APPLE, TOPPED WITH ROMAINE LETTUCE, TOMATO AND SWISS CHEESE ON CHOICE OF TOASTED: FRESH ARTISAN SESAME HONEY WHEAT, SOUR DOUGH OR WHOLE WHEAT/WHITE OR GLUTEN FREE WRAP.

ALBACORE TUNA SALAD ~ \$8

MADE WITH MAYO, HONEY DIJON, DILL PICKLE JUICE, CELERY, RED ONION AND CRAISINS, TOPPED WITH ROMAINE LETTUCE, TOMATO AND SWISS CHEESE ON CHOICE OF TOASTED: FRESH ARTISAN SESAME HONEY WHEAT, SOUR DOUGH OR WHOLE WHEAT/WHITE OR GLUTEN FREE WRAP.

PROSCIUTTO BAGUETTE ~ \$9

THINLY SLICED PROSCIUTTO, SHARP PROVOLONE, ROASTED RED & HOT CHERRY PEPPERS, MIXED FIELD GREENS, MAYO & HONEY DIJON, SERVED ON A LIGHTLY BUTTER TOASTED ARTISAN BAGUETTE.

TURKEY BACON CLUB ~ \$9

CLASSIC TRIPLE DECKER CLUB SANDWICH ON ARTISAN SESAME HONEY WHEAT TOAST, STACKED WITH SHAVED SMOKED TURKEY BREAST, CRISPY APPLE WOOD SMOKED BACON, SHARP CHEDDAR, ROMAINE LETTUCE, TOMATO, MAYO & HONEY DIJON.

grilled panini

(served with kettle chips and a dill pickle - add: side of any style fries~\$2/beer battered onion rings or house salad~\$3)

TRE FORMAGGIO ~ \$7

"GRILLED CHEESE" PANINI MADE WITH MELTED PROVOLONE, SWISS AND SHARP CHEDDAR CHEESES ON GRILLED ARTISAN FOCACCIA BREAD.

(add: apple wood smoked bacon~ \$2 OR sliced tomato ~\$1)

CAPRESE ~ \$8

SLICED TOMATO, FRESH MOZZARELLA, FRESH BASIL, FIG BALSAMIC GLAZE AND BASIL PESTO AIOLI ON GRILLED ARTISAN FOCACCIA BREAD.

(add: grilled marinated chicken or thin sliced prosciutto ~\$2 each)

PESTO ~ \$9

CHOICE OF: GRILLED MARINATED CHICKEN BREAST / SHAVED SMOKED TURKEY BREAST OR GRILLED MARINATED PORTABELLA MUSHROOM TOPPED WITH MELTED PROVOLONE, CARAMELIZED ONIONS, ROASTED RED PEPPERS AND BASIL PESTO AIOLI, ON GRILLED ARTISAN FOCACCIA BREAD.

(add: apple wood smoked bacon ~\$2)

CRISPY BUFFALO CHICKEN ~ \$9

SOUTHERN FRIED CHICKEN TENDERLOINS TOSSED IN A SWEET BUFFALO WING SAUCE TOPPED WITH MELTED PROVOLONE, CARAMELIZED ONIONS AND CHUNKY BLUE CHEESE DRESSING ON GRILLED ARTISAN FOCACCIA. (add: apple wood smoked bacon ~\$2)

HOMEMADE MEATBALL ~ \$9

BAKED HAND-ROLLED MEATBALLS TOPPED WITH MARINARA, CARAMELIZED ONIONS, PECORINO ROMANO AND MELTED PROVOLONE CHEESE ON GRILLED ARTISAN FOCACCIA BREAD.

stone baked pizza

(10 inch fresh hand kneaded dough)

PEPPERONI CLASSICO ~ \$10

MARINARA, MOZZARELLA AND PEPPERONI

MARGHERITA ~ \$11

MARINARA, FRESH MOZZARELLA, PECORINO ROMANO AND FRESH BASIL

BIANCO ~ \$12

GARLIC & EVOO, SLICED TOMATO, MOZZARELLA, RICOTTA, SHAVED ASIAGO, AND FRESH BASIL

RUSTICO ~ \$13

MARINARA, MOZZARELLA, PEPPERONI, ITALIAN SAUSAGE, HOT CHERRY PEPPERS AND RED ONION.

GRILLED CHICKEN PESTO ~ \$13

BASIL PESTO, MOZZARELLA, ASIAGO, GRILLED CHICKEN, ROASTED RED PEPPERS, CARAMELIZED ONION AND FIG BALSAMIC GLAZE.

off the char grill

(served with kettle chips and a dill pickle - add: side of any style fries~\$2/beer battered onion rings or house salad~\$3)

THE BASELINE BURGER ~ \$10

HAND PRESSED 1/2 LB. ANGUS CHUCK BURGER TOPPED WITH MELTED CHEDDAR, ROMAINE LETTUCE, TOMATO, RED ONION AND MAYO ON A BUTTER TOASTED Brioche BUN.

(add: apple wood smoked bacon, caramelized onions, beer battered onion rings or fried mozzarella ~ \$2 each)

THE SAPORI BURGER ~ \$14

HAND PRESSED 1/2 LB. ANGUS CHUCK BURGER TOPPED WITH MELTED GORGONZOLA, APPLE WOOD SMOKED BACON, CARAMELIZED ONIONS, ARUGULA, ROASTED GARLIC & TRUFFLE AIOLI AND MAPLE BBQ ON A BUTTER TOASTED Brioche BUN.

GRILLED MARINATED CHICKEN SANDWICH ~ \$11

TOPPED WITH MELTED SWISS, ROMAINE LETTUCE, TOMATO, RED ONION, MAYO AND MAPLE BBQ ON A BUTTER TOASTED Brioche BUN.

(add: apple wood smoked bacon, caramelized onions, beer battered onion rings or fried mozzarella ~ \$2 each)

GRILLED MARINATED PORTABELLA SANDWICH ~ \$12

TOPPED WITH MELTED PROVOLONE, ROMAINE LETTUCE, TOMATO, RED ONION AND MAYO ON A BUTTER TOASTED Brioche BUN.

fish fry friday

THREE HEADS BREWING BEER BATTERED FRESH HADDOCK SERVED WITH SEASONED CLUB FRIES, HOUSE SLAW, TARTAR SAUCE AND LEMON WEDGE. **(*FRIDAYS ONLY*) ~ \$12**

extras

CLUB FRIES BASKET served with malt ketchup ~ \$5

SWEET POTATO FRIES BASKET served with malt ketchup ~ \$5

CURLY FRIES BASKET served with malt ketchup ~ \$5

BEER BATTERED ONION RINGS BASKET served with horseradish dip ~ \$6

SIDE HOUSE SALAD served with choice of dressing ~ \$5

SIDE CAESAR SALAD ~ \$6

SIDE VEGETABLE CRUDITÉS baby carrots & celery sticks served with buttermilk ranch or blue cheese dip ~ \$3

(please make us aware of any food allergy or dietary restriction you may have and we'll do our best accommodate you*)