



LUNCH MENU

EARLY BIRD

Create Your Omelette 12

mushrooms, tomatoes, bell peppers, onions, avocado, jalapeño, bacon, olives, american cheese, feta cheese, sweet ham

Chicken & Waffle 13

crispy chicken, homemade belgian waffle, spicy maple syrup

Buckley Cristo 14

fried egg, honey ham, american cheese, dijon mustard, brioche, fries

SOUPS 8

bowl served with toasted ciabatta

Soups of the Day

GREENS

served with toasted ciabatta

Caesar 10

romaine, parmesan, garlic croutons, caesar dressing

Greek 10 GF VT

mixed greens, cherry tomato, bell pepper, red onions, olives, cucumbers, feta cheese, creamy greek dressing

Grilled Haloumi Salad 12 GF VT

romaine lettuce, roasted tomatoes, pine nuts, pickled red onions, cucumbers, lemon pesto dressing

Caprese Couscous 11 VT

whole grain couscous, mixed veg, tomato, fresh mozzarella, fresh basil, balsamic glaze

ADD TO ANY SALAD:

chicken 4 | steak* 6 | shrimp 5

salmon 5 | pork gyro 5

Blackened Spice seasoning available.

FLATBREADS

CLASSIC 17 VT

roasted tomato, cheese blend, fresh basil, fresh mozzarella, EVOO

VEGGIE DELIGHT 22 VT

crushed tomato sauce, mushroom, onion, broccoli, olive, bell pepper, cheese blend

VOODOO 23

bbq chicken, pineapple, red onion, bacon, cheese blend

BUFFALO CHICKEN 21

spanish onion, scallion, blue cheese dressing, cheese blend

CREAMY MUSHROOM 21 VT

grilled mushroom, roasted garlic, ricotta cheese, cheese blend

Gluten Free Cauliflower Crust Available

STARTERS

BLACKENED SALMON TACOS (3) 17

pineapple avocado salsa, lime, flour tortilla, cilantro

FISH or SHRIMP TACOS (3) 16

crispy haddock or grilled shrimp, pickled onion, carrot & cabbage slaw, cilantro, alabama sauce, flour tortilla

BARBACOA TACOS (4) 16

short rib, pico de gallo, cilantro, lime, corn tortilla

CRISPY CALAMARI 15

cherry tomato, banana pepper, marinara

PHILLY CHEESESTEAK SPRING ROLLS (3) 15

sweet red chili sauce or alabama sauce, scallions, sesame

MEATBALLS VITO 12

beef & pork meatballs, marinara, garlic ricotta, fresh basil, parmesan, ciabatta

SPINACH & ARTICHOKE DIP 11 VT

olive oil, grilled pita

GRECA or TRUFFLE FRIES 11 GF* VT

feta cheese, oregano or truffle oil, parmesan

WINGS 12 GF*

alabama sauce, sesame seeds, scallions or choice of sweet red chili, classic bbq, or buffalo sauce

NACHOS BUCKLEY 12 VT*

lettuce, pico de gallo, guacamole, jalapeno, yogurt, cheese blend, tri-color corn chips

chicken 4 | beef short rib 7

CHICKEN FAJITA QUESADILLA 16

sautéed onion, pepper, pico, cheese blend, yogurt sub steak 6

HANDHELDS

Served with hand-cut fries or sweet potato fries. Sub side salad \$2.

Greek Grilled Chicken 12

lettuce, tomato, red onion, feta, greek dressing, ciabatta

The Burger 14

8oz burger, lettuce, tomato, onion, american cheese, pickle spear, brioche

ADD: avocado 2 | bacon 4 | egg 2

Mama's Roast Turkey 14

stuffing, cranberry jam, mayo, multigrain oat bread

Hummus Wrap 12 VT

lettuce, tomato, red onion, bell pepper, cucumber, carrot, oil & vinegar, tomato tortilla

Chicken Caesar Wrap 12

grilled chicken, romaine lettuce, parmesan cheese, caesar dressing, tomato tortilla

Pastrami 14

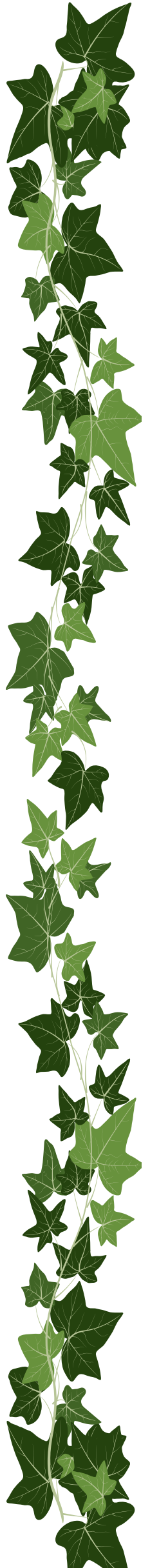
swiss cheese, whole grain mustard, pickle, multigrain oat bread

Chicken Bacon Ranch 15

grilled chicken, bacon, lettuce, tomato, red onion, ranch, ciabatta

Meatball or Chicken Parm 12

marinara, fresh mozzarella, parmesan, ciabatta



COCKTAILS

DRINK OF THE MONTH 13

curated cocktail from our service team!

BUCKED UP COFFEE 12

bourbon, coffee, amaretto, cream

LIQUID PANCAKE 13

Jameson, butterscotch schnapps, OJ

MIMOSA ME 13

prosecco, orange, pineapple & cranberry

MORNING MARTINI 13

vanilla & espresso vodka, Irish cream, coffee liqueur

BLOODY MARY 15

your way

SCORPION CHERRY MARGARTIA 13

tequila blanco, black cherry, lime, simple syrup, triple sec jalapeño

BUCKLEY MAI TAI 13

dark & light rum, coconut, tropical juices

PAPA DON'T PEACH 13

chai liqueur, peach, orange vodka, ginger beer, lemon, club soda

SWEATER WEATHER 13

vodka, triple sec, prosecco, apple cider, cranberry

LADY WASHINGTON MARTINI 13

apple cinnamon vodka, triple sec, cranberry

WEEKEND BEE-HAVIOR 13

honey cognac, elderflower, cardamom bitters, lemon

SANGRIA 13

~seasonal
~red velvet
~white berry

DRAFT BEER

ROTATING DRAFT 9

SAM ADAMS SEASONAL 8

JACKS ABBY BLOOD ORANGE RADLER 8

WACHUSETT BLUEBERRY ALE 8

BLUE MOON BELGIAN WITBIER 8

START LINE CITRA IPA 8

MAINE LUNCH IPA 9.5

GUINNESS STOUT 8

BOTTLE & CAN

FIX 6

AMSTEL LIGHT 6

CORONA 6

HEINEKEN 7

SAM ADAMS BOSTON LAGER 6

COORS LIGHT 6

MILLER LITE 6

ANGRY ORCHARD CIDER 6

HIGH NOON VODKA SELTZER 9

GRAPEFRUIT / WATERMELON / PINEAPPLE / BLACKCHERRY

DOGFISH HEAD VODKA CRUSH 9

BLOOD ORANGE MANGO CRUSH /
STRAWBERRY HONEYBERRY LEMONADE

SURFSIDE VODKA SELTZER 8

ICED TEA LEMONADE / PEACH ICED TEA

NON-ALCOHOLIC

ATHLETIC BREWING RUN WILD IPA 6

MOCKTAILS 8

BUCKLEY COOLADA

coconut, pineapple, lime, simple syrup

GINGER FIZZ

ginger beer, cranberry, orange

SUNSET PUNCH

pineapple, orange, lime, simple syrup,
lemon, grenadine

MINT SMASH

strawberry or pineapple, mint, lime, club soda

RED WINE

PINOT NOIR - 14/52

BRANDBORG, OREGON

PINOT NOIR - 9/32

MURPHY GOODE, CALIFORNIA

CABERNET - 11/40

LIBERTY SCHOOL, PASO ROBLES

CABERNET - 14/52

THE STAG, PASO ROBLES

MALBEC - 9/32

DV CATENA, ARGENTINA

MONTEPULCIANO - 9/32

CANTINA VALLE TRITANA, ITALY

WHITE WINE

CHARDONNAY - 10/36

LA CREMA, MONTEREY

CHARDONNAY - 9/32

HERON, MENDOCINO

PINOT GRIGIO - 9/32

ZENATO, ITALY

SAUVIGNON BLANC - 10/36

MATANZAS CREEK, SONOMA COUNTY

ALVARINHO - 11/40

PORTUGAL

ROSE - 9/32

COTE DES ROSES, FRANCE

PROSECCO - 9/32

BENVOLIO, ITALY

CHAMPAGNE - 68

FEUILLATTE 750ml, FRANCE

