

THIMBLE BREWPUB MENU

SNACKS & APPS

White Bean & Malted Barley Hummus · \$6

White Bean and Chickpea blend topped with Chive Oil, Sesame Malted Barley Crunch, Sumac; served with grilled Pita

Tavern Style Fries · \$6 · Beer Cheese \$1+

Two choices of dipping sauce:

- Lemon Herb Aioli
- Thimble Island Sauce
- Thai Curry Mustard
- Ketchup

Truffle Parmesan Fries · \$7

White Truffle oil, Parmesan cheese, chopped parsley

Bavarian Pretzel Bites · \$8 · Beer Cheese \$1+

Two choices of dipping sauce:

- Ghost Island Grain Mustard
- Berry Sour Beer Jam
- Homestyle Buttermilk Ranch
- Dijon Honey Mustard

Chips & Dip · \$8

Handcrafted Pasta Chips, Caramelized Onion Dip topped with Fig Chutney

Chicken Wings - 7pc · \$9 (1 flavor) OR 14pc · \$16 (1 or 2 flavors)

Served with your choice of Blue Cheese or Ranch

Flavor Choices:

- Traditional Buffalo
- Miso Honey
- Aleppo Spiced Dry Rub
- Coconut Curry
- Stout BBQ

Pub Board · \$19

Aged Pecorino Romano Cheese, Chevre Goat Cheese, North Holland Edam Cheese, Prosciutto, Rosetta de Lyon Salami, Olive Medley, Mission Figs, Cornichons, Marcona Almonds, Apricot Preserve, Grain Ghost Mustard & Crostini

OUR HOMESTYLE FLATBREADS

Blue Lagoon · \$11

Gorgonzola, Prosciutto, Pears, Chili-Infused Honey, Arugula, Balsamic Glaze Drizzle

The Fun Guy · \$11

Rosemary Oyster Mushrooms, Vermont Cheddar, Fresh Oregano

Italian Job · \$11

Italian Sausage Crumbles, Caramelized Onions, Mozzarella, Marinara Sauce

Southwest Fire · \$11

Mozzarella, Chorizo, Roasted Red Peppers, Corn, Salsa Verde, Aleppo Pepper Seasoning

Margherita · \$11

Fresh Tomatoes, Mozzarella Cheese, Fresh Basil, Grated Pecorino Romano

SALADS

The Thimble Island House Salad · \$9

Mixed Greens, Cucumbers, Grape Tomatoes & Shaved Radish tossed in a Champagne Vinaigrette

· Add Grilled Chicken Breast \$4+ · Add Grilled Shrimp \$6+

Green Goddess Caesar Salad · \$9

Romaine Lettuce, Shaved Parmesean Cheese, Grilled Herb Baguette tossed in a House-made Caesar Dressing

· Add Grilled Chicken Breast \$4+ · Add Grilled Shrimp \$6+

HANDHELDS

All served with Tavern Style Fries

The Thimble Smash Burger · \$12

Two Natural Beef Patties from Saltmarsh Farm located in Guilford, CT., Cheddar, Thimble Island Sauce, Lettuce, Tomato, Chopped Onions and House-Made Pickles on a Sesame Seed Bun

· Beyond Burger · \$3.75+ · Black Bean Burger · \$1.50+

· Gluten-Free Bun · \$1.25+

Chicken BLT · \$12

Grilled Chicken Breast, Roasted Chile Aioli, White Cheddar, Lettuce, Tomato, Mashed Avocado and Applewood Smoked Bacon on a Brioche Bun

Spicy Chicken Sandwich · \$12

Crispy Buttermilk Fried Chicken, House-Made Pickles, Southern Slaw, Nashville Hot Sauce and Thimble Island Sauce on a Sesame Seed Bun

Caprese · \$12

Fresh Mozzarella, Tomatoes, Roasted Red Peppers, Basil, Spinach, Balsamic Reduction, Roasted Garlic Aioli on a Kaiser Roll

Italian Hero · \$12

Prosciutto, Genoa Salami, Pepperoni, Provolone Cheese, Red Onions, Tomatoes, Lettuce, Olive Oil and Vinegar, Salt and Pepper on a Hoagie Roll

SoCal Shrimp Po'Boy · \$13

Grilled Marinated Shrimp, Avocado, Lettuce, Tomato, Remoulade Sauce and Fried Pickled Onions on French Loaf

Korean BBQ Pork Sandwich · \$14

Grilled Slices of Gouchujang Marinated Pork, Quick Kimchi, Cilantro Lime Aioli, Arugula and Candied Jalapenos on French Loaf

FOR THE KIDS

All served with French Fries, Ketchup & Soda

Buttermilk Fried Chicken Tenders · \$7

Cheese or Pepperoni Flatbread · \$7

Home-Style Crust, Marinara & Mozzarella

SOMETHING SWEET

Root Beer Float · \$5

Wellingtons Old Style Malted Root Beer with two scoops of locally made Ashley's Vanilla Ice Cream

TIBCO Sundae · \$7

Two scoops of locally made Ashley's Vanilla Ice Cream, Chocolate Ganache and Berry Cookie Granola Crunch topped with Whipped Cream

LUNCH SPECIALS

Monday - Friday 11:30am - 2:30pm

HANDHELDS

Served with House Chips and a Pickle

The Thimble Smash Burger · \$9

Two Natural Beef Patties from Saltmarsh Farm located in Guilford, CT, Cheddar, Thimble Island Sauce, Lettuce, Tomato, Chopped Onions and House-Made Pickles on a Sesame Seed Bun

· Beyond Burger \$3.75+

· Black Bean Burger · \$1.50+

· Gluten-Free Bun \$1.25+

Chicken BLT · \$9

Grilled Chicken Breast, Roasted Chile Aioli, White Cheddar, Lettuce, Tomato, Mashed Avocado and Applewood Smoked Bacon on a Brioche Bun

Caprese · \$9

Fresh Mozzarella, Tomatoes, Roasted Red Peppers, Basil, Spinach, Balsamic Reduction, Roasted Garlic Aioli on a Kaiser Roll

Italian Hero · \$9

Prosciutto, Genoa Salami, Pepperoni, Provolone Cheese, Red Onions, Tomatoes, Lettuce, Olive Oil and Vinegar, Salt and Pepper on a Hoagie Roll

Turkey Club · \$9

Smoked Turkey, Garlic Aioli, Applewood Smoked Bacon, Lettuce, Tomato and Provolone Cheese on toasted White Bread

Ham & Cheddar · \$9

Black Forest Ham, Sharp Cheddar Cheese, Ghost Island Grain Mustard, Garlic Aioli, Lettuce, Tomato on a Brioche Bun

SoCal Shrimp Po'Boy · \$10

Grilled Marinated Shrimp, Avocado, Lettuce, Tomato, Remoulade Sauce and Fried Pickled Onions on French Loaf

Korean BBQ Pork Sandwich · \$11

Grilled Slices of Gouchujang Marinated Pork, Quick Kimchi, Cilantro Lime Aioli, Arugula and Candied Jalapenos on French Loaf