

Soup & Salads

served from 11:30am - close

Soup

Soup of the Day

our Chef's daily creation

~ \$4 cup ■ ~ \$7 bowl

New England Clam Chowder

creamy chowder filled with fresh clams, potatoes and vegetables, served with oyster crackers ~ \$4 cup ■ \$7 bowl

Baked Onion Soup

caramelized sweet onions with fresh rosemary, toasted croutons and melted provolone ~ \$6

Salad

Mattison's House

mixed field greens, balsamic vinaigrette, topped with toasted pine nuts, gorgonzola and grape tomatoes ~ \$7 large ■ ~ \$4 small

Traditional Caesar

~ \$7 large ■ ~ \$4 small

Mediterranean Chopped

romaine lettuce, tomatoes, cucumbers, red onion, olives, feta cheese and herb vinaigrette ~ \$7 large ■ ~ \$4 small

Cobb

romaine, honey mustard vinaigrette, tomato, egg, bacon, gorgonzola and black olives ~ \$9

"1976"

iceberg lettuce and parmesan dressing finished with applewood smoked bacon crumbles and chopped egg ~ \$7 large ■ ~ \$4 small

Spinach and Apple

fresh spinach, granny smith apples, bacon, candied walnuts, raisins, gorgonzola and apple vinaigrette ~ \$8

Asian Ginger

romaine topped with Asian ginger dressing, cucumbers, grape tomatoes and roasted sesame seeds ~ \$7 large ■ ~ \$4 small

Salad Additions

chicken ~ \$4 ■ salmon ~ \$6 ■ shrimp ~ \$6 ■ crab ~ \$7 ■ calamari ~ \$6

Edamame

warm soy beans garnished with kosher salt, grape tomatoes and lemon wedges ~ \$4

Mozzarella Caprese

evoo, fresh mozzarella, vine ripe tomatoes, balsamic and basil chiffonade ~ \$7

Wakame

fresh seaweed salad with sesame essence and grape tomatoes ~ \$6⁵⁰

The Greek

lamb chops, fresh goat cheese, field greens, pepperoncini, kalamata olives and tzatziki ~ \$16

Asian Calamari

crispy fried calamari, dried cranberries, bean sprouts, mandarin oranges, onion, toasted almonds and a soy ginger vinaigrette ~ \$12