



# THE CITY SQUIRE



## STARTERS

<b>CRISPY CHICKPEAS</b> V,GF	7
<i>fried chickpeas with lime and salt</i>	
<b>BBQ PULLED PORK FRIES</b>	15
<i>waffle fries, pulled pork, house beer cheese, creamy cole slaw, sweet pickles</i>	
<b>STEAMED MUSSELS</b>	15
<i>roasted garlic, lemon, nine pin signature, thyme with grilled baguette</i>	
<b>JUMBO PRETZEL</b> VG	14
<i>served with sweet mustard and our housemade beer cheese sauce</i>	
<b>CHEESE CURDS</b> VG	14
<i>fried cheddar curds, drizzled with housemade vegan honey</i>	
<b>SQUIRE HOUSE NACHOS</b> VG	13
<i>tortilla chips, housemade beer cheese sauce, lettuce, onions, tomatoes, scallions, sour cream, salsa &amp; guacamole (pulled chicken +6 or pulled pork +6)</i>	
<b>FRENCH ONION SOUP</b>	7
<b>BUFFALO WINGS</b>	16
<i>mild, medium, hot, bbq, garlic parm, pineapple jerk, or triple threat (garlic parm+medium+bbq)</i>	
<b>KOREAN SWEET CHILI BONELESS/VEGAN</b>	17 14
<b>PUB FRITES</b> VG	9
<i>house oil (roasted garlic + chili flake) tossed fries, drizzled with sweet onion aioli, parmesan cheese</i>	
<b>CHICKEN TENDERS</b>	13
<i>served with fries and choice of sauce</i>	
<b>KEYESY BREAD</b>	14
<i>house oil brushed bread bowl, stuffed with three cheese blend, served with house marinara and spicy melba</i>	

## SALADS

(add grilled chicken +6, add shrimp or salmon +8)

<b>SEASONAL</b> VG,GF	15
<i>baby arugula, pickled strawberries, fresh berries, thyme fried almonds, goat cheese with citrus + thyme vinaigrette</i>	
<b>COBB</b> GF	16
<i>romaine, tomatoes, red onion, avocado, blue cheese crumbles, hard boiled egg, bacon, grilled chicken</i>	
<b>HOUSE CHOPPED</b> V,GF	15
<i>heirloom tomato, cucumber, fried chickpeas, house tapanada, pickled onion, tzatziki</i>	
<b>CAESAR</b> VG	14
<i>crispy romaine, garlic croutons, parmesan cheese</i>	

## ENTREES

<b>SQUIRE MAC-N-CHZ</b> VG	18
<i>shells tossed in our squire four cheese blend, topped with toasted cheesy panko (pulled pork +6)</i>	
<b>BARBEQUE PORK CHOP</b> GF	25
<i>charred peach bbq sauce, jalapeno + cheddar cornbread, grilled asparagus, creamy cole slaw</i>	
<b>TOP COULOTTE</b> GF	30
<i>12oz sirloin with roasted garlic compound butter, lemon + oregano roasted potatoes, with seasonal vegetable</i>	
<b>BLACKENED SALMON</b>	27
<i>whisky pan seared blackened salmon, cheddar grits, house remoulade, charred peach salsa</i>	
<b>CHICKEN POT PIE</b>	18
<i>six-inch pie and gravy made in house with side salad</i>	
<b>FISH + CHIPS</b>	18
<i>beer battered haddock filet and fries</i>	
<b>SHRIMP TACOS</b> *GF	18
<i>three flour tortillas, shrimp, pineapple salsa, pickled onion, mojo crema, and purple cabbage</i>	
<b>BULGOGI PORK</b> V/GF	21
<i>housemade bulgogi sauce, impossible ground pork, over sesame rice with carrot, pickled onion, purple cabbage and citrus gel</i>	

## SANDWICHES

(served with french fries \*substitute side salad, waffle fries, or sweet potato fries +2\*)

<b>REUBEN</b>	16
<i>corned beef or turkey, sauerkraut, swiss cheese, thousand island dressing on grilled rye</i>	
<b>TOMATO AND MOZZARELLA</b> VG	15
<i>heirloom tomato, fresh mozzarella, baby arugula, spicy melba served on toasted baguette</i>	
<b>CLASSIC/SQUIRE TURKEY CLUB</b>	15/16
<i>turkey, bacon jam, pickled red onions, sweet onion aioli, arugula &amp; tomato. (add avocado +1.50)</i>	
<b>PHILLY CHEESESTEAK</b>	16
<i>steak, housemade beer cheese sauce sautéed peppers and onions on a hoagie roll</i>	
<b>SQUIRE CHICKEN</b>	18/16
<i>fried chicken or grilled chicken, sweet onion aioli, sweet pickles, lettuce, on a toasted brioche bun</i>	
<b>PULLED PORK</b> *GF	16
<i>house pulled pork, charred peach bbq sauce, sweet pickles, creamy cole slaw on a toasted brioche bun</i>	
<b>BUILD A BURGER</b> *V/*GF	19
<i>brisket, shortrib, sirloin blend, lettuce, tomato, onion, your choice of sauce additional toppings +1/ea : swiss, american, cheddar, provolone, blue cheese, bacon, fried egg, jalapeños, sautéed onion and peppers add avocado +1.50</i>	

V= Vegan GF= Gluten Free VG= Vegetarian

1018 Keyes Ave, Schenectady, NY 12309 ~ (518) 382-1800