

Catch Every Game.
Every Night.

We're open 7 nights a week.

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@provgpub



We've got you covered for
everything sports!

Super Sports Sunday
MNF and Sports Bingo
TNF College Promo Nights
Patriots Game Day Promos
College Game Day Saturdays
Live DJs

APPETIZERS

FRIED PICKLES

spicy chips,
chipotle dipping sauce

\$10



FRENCH ONION DIP

tortilla chips, chives

\$9



CHICKEN WINGS

High Limb Cider brined
Choice of: buffalo, Korean BBQ or plain

\$16

EVERYTHING BAGEL PRETZELS

house made queso dip

\$11



CRISPY BRUSSELS SPROUTS

bacon, balsamic glaze

\$10



SPICY EDAMAME

garlic-chili sauce, sea salt

\$9

CHILI-CHEESE TATER TOTS

house made cheese sauce & chili

\$14



GRILLED CORN-BLACK BEAN SALSA

tortilla chips, cojita cheese, tomato

\$9

FRIED LOCAL CALAMARI

cherry and banana peppers,
spicy lemon aioli

\$16

CHIPS & QUESO DIP

tortilla chips, chorizo crumble

\$10

FOR THE TABLE

CAPRESE TOAST

mozzarella, fresh tomatoes, basil, black pepper,
balsamic, EVOO, sea salt

\$17

G PUB NACHOS

tortilla chips, cheese sauce, avocado, pico de gallo
(add Chili 5. Cuban Pulled Pork 5. Grilled Chicken 8.)

\$16

BUFFALO CHICKEN MAC & CHEESE

fried chicken breast, buffalo sauce

\$16

CHICKEN PARMIGIANA "PIZZA"

breaded and fried chicken crust, house made
marinara sauce, fresh mozzarella, basil

\$20

CHARCUTERIE & LOCAL CHEESE

chef's selection cured meats, New England
cheeses, High Limb Cider mustard, pickled
onions, fig jam

\$24

SPINACH AND ARTICHOKE DIP

creamy spinach dip, mozzarella, parmesan,
tortilla chips

\$16

SOUPS & SALADS

ADD: CHICKEN (\$8), SALMON (\$10)



HOUSE MADE CHILI

ground chuck, black beans, cumin, cheddar

\$10



WATERMELON-CUCUMBER & FETA SALAD

arugula, basil-lime vinaigrette, mint, chili
spice

\$14



CAESAR

crispy romaine, caesar dressing, buttery
croutons, parmesan cheese

\$10

SUMMER VEGETABLE GRAIN BOWL

cous cous, baby arugula, cucumber,
confit tomato, summer squash,
shallot vinaigrette, cojita cream

\$14



G PUB WEDGE SALAD

crisp iceberg lettuce, tomatoes, bacon, pickled
onions, blue cheese crumble, everything spice,
blue cheese dressing

\$14

**Eating raw or undercooked meat, poultry, seafood, shellfish or unpasteurized eggs may increase your risk of food borne illness.*

*** Please inform your server or bartender of any allergies prior to placing your order. A 20% gratuity is included for parties of 6 or more.*

HAND HELDS

FRIED FISH SANDO \$15

fried cod filet, house made tarragon tartar sauce, house slaw, potato bun

TABOULEH-GRILLED VEGGIE WRAP \$15

tomato pesto, cojita crema, zucchini, portobello mushrooms

CRISPY CHICKEN \$15

fried chicken breast, chowchow, pickles, lettuce, mayonnaise, potato bun

JAMAICAN JERK CHICKEN CLUB \$15

ciabatta roll, smoked bacon, spicy aioli, romaine, onion

PULLED PORK CUBANO \$16

pickles, pretzel bun, shaved ham, pulled pork, High Limb Cider mustard, swiss cheese

BBQ PULLED PORK SANDWICH \$15

potato bun, pulled pork, cole slaw, onion strings, Rhed's Memphis BBQ sauce

All hand helds served with Shore Fries

SIGNATURE GPUB DOGS

ALL BEEF HOT DOGS

BBQ Pork, slaw, crispy onion straws \$13

Chili, chili & cheese sauce, jalapenos \$14

Mac & Cheese, crisp bacon, scallions \$13

The Duo - Pick 2 \$21

Three-way - Pick 3 \$28

BURGERS

GPUB DOUBLE STACK BURGER \$16

two patties, American cheese, mob sauce, onions, pickles - Triple stack add \$4

THE DIRTY DILL BURGER \$16

ground chuck, potato bun, fried pickles, house made cheese sauce, iceberg lettuce

SMOKEHOUSE BURGER \$18

ground chuck, applewood smoked bacon, Rhed's Memphis BBQ sauce, aged cheddar, lettuce, onion strings, tomato, potato bun

BACON-BLUE BURGER \$18

ground chuck, smoked bacon, gorgonzola, red onion jam, arugula

ENTREES

ROASTED SALMON FILET \$26

zatar spice, grilled summer vegetable tabbouleh, cucumbers, cotija crema

CAPE CODDER \$26

chorizo encrusted cod, smashed fingerling potato, grilled corn veloute, chives

FISH N CHIPS \$21

beer battered cod, tartar sauce, cole slaw, shore fries

GRILLED SUMMER SQUASH \$21

FETTUCCINI

portobello mushroom, sun-dried tomato pesto, grilled zucchini, parmesan

Add Chicken: \$8

Add Salmon: \$10

GF BRAISED BEEF SHORT RIBS \$26

butter whipped potatoes, brussels sprouts, crispy onions, red wine carrot jus

STATLER CHICKEN \$25

caramelized onion-chorizo dirty rice, glazed baby carrots, chicken-thyme jus

GRILLED RACK OF LAMB \$34

potato croquettes, confit cherry tomatoes, mushrooms, wilted spinach, smoked pakrika jus

GF FILET MIGNON* \$36

pan seared, salt roasted fingerling potatoes, haricot verts, baby carrots, marjoram-red wine sauce

BUTCHER SHOP

RACK OF LAMB* \$32

8 OZ TENDERLOIN STEAK* \$34

14 OZ RIBEYE* \$40

SALMON FILET* \$24

SIDES

SEASONED SHORE FRIES \$7

GARLIC MASHED \$7

HARICOT VERTS \$7

MAC & CHEESE \$7

WILTED SPINACH \$7

SMASHED FINGERLINGS \$7

DIRTY RICE \$7

DESSERTS

KEY LIME PIE \$10

semifreddo, whipped cream, graham cracker crumble, raspberry sauce

WARM BROWNIE & ICE CREAM \$10

vanilla bean ice cream, fudge brownie, fresh berries, whipped cream

HONEY CRÈME BRULÉE \$10