



APPETIZERS

CALAMARI

FRESH CALAMARI AND BANANA PEPPER RINGS, HAND-BATTERED AND FRIED CRISP. SERVED WITH KALAMATA OLIVES, LEMON AND OUR CREAMY CHILI-GARLIC SAUCE. 18-



ARTICHOKE FRENCH

ARTICHOKE HEARTS LIGHTLY BATTERED AND SAUTÉED IN A LEMON BUTTER SHERRY WINE SAUCE, SERVED OVER FRESH ARUGULA AND TOPPED WITH SHAVED PARMESAN AND ASIAGO CHEESE. 15-



STEAMED CLAMS G

A DOZEN MIDDLENECK STEAMED CLAMS, SERVED WITH DRAWN BUTTER, FRESH PARSLEY AND LEMON. 18-

LOADED BBQ SWEET FRIES G

SWEET POTATO WAFFLE FRIES PILED WITH HOUSE-SMOKED BOLOGNA BURN'T ENDS AND CHEDDAR CHEESE CURDS, FINISHED WITH OUR BBQ INFUSED BUTTERMILK RANCH AND CHOPPED SCALLIONS. 12-

PICNIC PLATE *

A BEACH-INSPIRED SHAREABLE SPREAD OF HOUSE-MADE HUMMUS, CHEDDAR CHEESE CURDS, SALAMI, GIARDINIERA, CUCUMBER SLICES, AND RED GRAPES, SERVED WITH SLICED PITA BREAD. 15-

G OPTION: SUBSTITUTE PITA FOR TORTILLA CHIPS
V OPTION: SUB SALAMI FOR EXTRA HUMMUS

CRAB DIP

A CREAMY DIP FILLED WITH SUCCULENT MARYLAND BLUE CRAB, FRESH CHOPPED HERBS AND OLD BAY SEASONING. TOPPED WITH CHEDDAR CHEESE AND BAKED WITH A PANKO BREADCRUMB CRUST, SERVED WITH FRESH TORTILLA CHIPS. 17-

CHICKEN WINGS G

AVAILABLE IN TRADITIONAL AND BONELESS. YOUR CHOICE OF BUFFALO MILD, MEDIUM OR HOT, GARLIC PARMESAN, BBQ, SWEET CHILI OR OLD BAY. SERVED WITH BLUE CHEESE DRESSING AND CELERY. 6 FOR 9- | 12 FOR 18-



SHRIMP COCKTAIL G

SIX CHILLED JUMBO SHRIMP SERVED WITH OUR HOUSE-MADE COCKTAIL SAUCE AND FRESH LEMON. 18-

SOUP & SALAD

SOUP OF THE DAY

ASK YOUR SERVER ABOUT TODAY'S HOUSE-MADE SELECTION. 7-

HOUSE SALAD V

CHOPPED ROMAINE WITH KALAMATA OLIVES, RED ONION, BANANA PEPPERS AND SEASONED CROUTONS. CHOICE OF BUTTERMILK RANCH, BLUE CHEESE, HOUSE BALSAMIC VINAIGRETTE OR GARLIC PARMESAN. 11-
ADD ANCHOVIES 2-
ADD PARMESAN CHICKEN CUTLET 6-
ADD THREE GRILLED SHRIMP 8-



SUMMERVILLE SEAFOOD BISQUE

THE ORIGINAL RICH AND CREAMY SEAFOOD BISQUE, SERVED WITH OYSTER CRACKERS. 9-

CAESAR SALAD

CRISP ROMAINE TOSSED WITH CLASSIC CAESAR DRESSING, SHAVED ASIAGO, ROMANO AND PARMESAN CHEESE WITH SLICED RED ONIONS AND SEASONED CROUTONS. 12-
ADD ANCHOVIES 2-
ADD PARMESAN CHICKEN CUTLET 6-
ADD THREE GRILLED SHRIMP 8-

SOUP & SALAD COMBO

SOUP OF THE DAY PAIRED WITH YOUR CHOICE OF CAESAR OR HOUSE SALAD AND A SLICE OF FRENCH BREAD. 15-
SUBSTITUTE SEAFOOD BISQUE 2-

ANTIPASTO SALAD

SALAMI, PEPPERONI, HOUSE-SMOKED TURKEY, PROVOLONE, MARINATED TOMATOES AND BANANA PEPPERS OVER ARUGULA AND ROMAINE, FINISHED WITH SEASONED CROUTONS AND GARLIC PARMESAN DRESSING. 17-



PITTSBURGH STEAK SALAD G

SHAVED RIBEYE, OVER CRISPY FRENCH FRIES AND SHREDDED CHEDDAR CHEESE OVER CHOPPED ROMAINE LETTUCE, SERVED WITH OUR CREAMY BUTTERMILK RANCH. 19-

VINEYARD CHICKEN SALAD G

A HEAPING SCOOP OF OUR SONOMA-STYLE CHICKEN SALAD MADE WITH ROASTED PECANS, RED GRAPES AND RED ONION OVER FRESH ARUGULA, FINISHED WITH A DRIZZLE OF BALSAMIC REDUCTION AND SERVED WITH A SIDE OF OUR HOUSE BALSAMIC VINAIGRETTE. 17-

FRENCH BREAD PIZZA

THE CLASSIC

CUP-AND-CHAR PEPPERONI, ITALIAN SAUSAGE, MOZZARELLA AND PARMESAN CHEESE OVER MARINARA, FINISHED WITH A TOUCH OF SWEET CHILI SAUCE. 16-

THE BIG CHEESE V

MOZZARELLA, PROVOLONE, AND CHEDDAR CHEESE CURDS MELTED OVER A WHITE GARLIC SAUCE. 14-

BUFFALO CHICKEN

DICED CHICKEN, MOZZARELLA AND BLUE CHEESE DRESSING WITH DICED CELERY OVER OUR MEDIUM BUFFALO SAUCE. 16-

HANDHELDS

INCLUDES YOUR CHOICE OF SIDE: CAVATAPPI MAC SALAD, FRENCH FRIES, OR SWEET POTATO WAFFLE FRIES
SUBSTITUTE FOR SIDE SALAD 4-, SUBSTITUTE FOR SOUP OF THE DAY 2-, SUBSTITUTE FOR SEAFOOD BISQUE 4-
*SUBSTITUTE A GLUTEN FREE BUN AT NO EXTRA CHARGE

SUMMERVILLE SMASH BURGER *

ANGUS GROUND BEEF PATTY TOPPED WITH APPLEWOOD-SMOKED BACON, WHITE AMERICAN CHEESE, SHREDDED LETTUCE, SPICY DILL PICKLES AND OUR SUMMERVILLE SECRET SAUCE ON A TOASTED KNOT ROLL. 17-
STACK IT UP! ADD ANOTHER 4 OZ PATTY 5-

GENOA CHICKEN SANDWICH *

CRISPY PARMESAN-CRUSTED CHICKEN CUTLET TOPPED WITH FRIED SALAMI, LEMON AIOLI AND FRESH ARUGULA ON A TOASTED KNOT ROLL. 16-

EGGPLANT PARM HOAGIE V

CRISPY BREADED EGGPLANT WITH MARINARA, MELTED MOZZARELLA, PARMESAN ASIAGO AND ROMANO CHEESE WITH FRESH BASIL ON WARM FRENCH BREAD. 16-

SONOMA CHICKEN PITA *

OUR HOUSE MADE SONOMA-STYLE CHICKEN SALAD FEATURING ROASTED PECANS, RED GRAPES, RED ONION AND FRESH ARUGULA. FINISHED WITH A DRIZZLE OF BALSAMIC REDUCTION AND TUCKED INTO A PITA POCKET. 16-



FRIED BOLOGNA *

THICK-CUT HOUSE-SMOKED BOLOGNA, SEARED ON THE GRIDDLE AND TOPPED WITH WHITE AMERICAN CHEESE, SPICY BROWN MUSTARD AND HOT PICKLES ON TOASTED THICK-CUT WHITE BREAD. 15-

CHICAGO BEEF *

TENDER SHAVED RIBEYE SIMMERED IN RICH BEEF JUS, TOPPED WITH MELTED PROVOLONE CHEESE AND HOUSE PICKLED GIARDINIERA ON TOASTED FRENCH BREAD. 19-

SMOKED TURKEY MELT *

HOUSE-SMOKED TURKEY BREAST WITH APPLEWOOD-SMOKED BACON, WHITE AMERICAN CHEESE AND BBQ-INFUSED BUTTERMILK RANCH ON TOASTED WHITE BREAD. 17-

ITALIAN ASSORTED PITA

A CHOPPED VERSION OF THE CLASSIC, ENSURING THE PERFECT BITE! FEATURING GENOA SALAMI, PEPPERONI, HOUSE-SMOKED TURKEY, PROVOLONE, MARINATED TOMATOES, BANANA PEPPERS AND ARUGULA TOSSED WITH OIL AND VINEGAR, ALL TUCKED INTO A PITA POCKET. 16-

ENTREES



GREENS & BEANS G

FRESH ESCAROLE SAUTÉED WITH CANNELLINI BEANS, GARLIC, ONION AND ITALIAN HERBS IN RICH CHICKEN BROTH, FINISHED WITH SHAVED PARMESAN AND ASIAGO. 16-
ADD ITALIAN SAUSAGE 4-
ADD PARMESAN CHICKEN CUTLET 6-



CHICKEN FRENCH

TENDER CHICKEN CUTLETS LIGHTLY BATTERED AND PAN-SEARED IN OUR LEMON-BUTTER SHERRY WINE SAUCE, SERVED OVER ANGEL HAIR PASTA AND FINISHED WITH FRESH GREMOLATA AND PARMESAN CHEESE. 24-



CHICKEN PARMESAN

A CRISPY PARMESAN CHICKEN CUTLET TOPPED WITH MARINARA, MELTED MOZZARELLA, AND PARMESAN CHEESE. SERVED OVER LINGUINE, FINISHED WITH FRESH BASIL. 24-
OPTION: SUBSTITUTE FOR EGGPLANT

SHRIMP SCAMPI

SIX JUMBO SHRIMP AND ARTICHOKE HEARTS SAUTÉED IN A LEMON-GARLIC WHITE WINE BUTTER SAUCE OVER ANGEL HAIR PASTA, FINISHED WITH FRESH PARSLEY. 26-

CRAB STUFFED SCALLOPS

CAJUN DUSTED SEA SCALLOPS TOPPED WITH MARYLAND BLUE CRAB AND A CHEDDAR-BISCUIT CRUST, BROILED IN A GARLIC WHITE WINE BUTTER SAUCE. SERVED WITH SEASONED RICE PILAF AND THE DAILY FRESH VEGETABLE. 34-

STEAK FRITES G

8 OZ PETITE RIBEYE GRILLED TO YOUR LIKING AND FINISHED WITH A RICH DEMI-GLACE. SERVED WITH SEASONED FRENCH FRIES AND DAILY FRESH VEGETABLE. 29-
ADD BROILED SCALLOPS 10-
ADD 3 GRILLED SHRIMP 8-

SEAFOOD FRA DIAVOLO

THREE JUMBO SHRIMP, SEA SCALLOP MEDALLIONS, AND MIDDLENECK CLAMS SAUTÉED IN A SPICY ROASTED RED PEPPER TOMATO BROTH AND SERVED OVER LINGUINE. 32-

WHITE CHEDDAR MAC

CAVATAPPI PASTA BAKED IN A RICH BLEND OF WHITE CHEDDAR, PARMESAN AND ASIAGO CHEESE, TOPPED WITH CRISPY HOUSE SMOKED BBQ BOLOGNA BURNT ENDS. 21-

WILD COD G

10 OZ FRESH CAUGHT COD FILET BROILED WITH GARLIC, HERBS AND ROASTED TOMATOES. FINISHED WITH FRESH BASIL AND SERVED WITH SEASONED RICE PILAF AND THE DAILY FRESH VEGETABLE. 32-

DESSERTS

CLASSIC TIRAMISU

LAYERS OF ESPRESSO-SOAKED CAKE AND CREAMY MASCARPONE FINISHED WITH COCOA. 10-

CHOCOLATE PISTACHIO TORTE

RICH CHOCOLATE GANACHE LAYERED WITH PISTACHIO BUTTER IN A CHOCOLATE GRAHAM CRUST. 10-



ITALIAN LEMON CREAM CAKE

YELLOW SPONGE CAKE WITH LEMON CREAM LAYERS WITH BRIGHT LEMON CREAM AND TOPPED WITH VANILLA CRUMB 10-

RASPBERRY BOMBOLINI CHEESECAKE

RASPBERRY CHEESECAKE LAYERED WITH RASPBERRY PRESERVES, TOPPED WITH ITALIAN BOMBOLINI DONUT CRUMBLES AND WHIPPED CREAM. 10-



SUMMERVILLE ORIGINAL



NO GLUTEN CONTAINING INGREDIENTS



VEGETARIAN