

Beverages

Bottles/Cans \$1.25-\$3

Squamscott Soda, Maine Root Soda & Maple Lemonade, SAP! Seltzer, Polar Seltzer, Poland Spring Water, Shaw Farm Flavored Milk, Sparkling Izze, San Pellegrino

Coffee (*BYO Mug Discount) \$3

16 oz. Regular, Decaf, Iced or Flavored

Hot Tea \$3

White Heron Organic Earl Grey, English Breakfast, Green Tea & Capetown Sunset

Specialty \$3

Fruit Infused Teas, Lemonade, & Seasonal Beverages

Hot Cocoa & Chai Latte \$3

*Receive \$1.00 off your hot coffee each time you fill up your City Moose Café & Catering Tumbler (\$19.95 and your first fill is FREE). Forgot your City Moose Tumbler? Any other reusable mug receives \$.50 off.

We proudly use **local ingredients** whenever seasonally possible. All Beef, Turkey, Chicken and Pork is Freshly Roasted in House (unless locally smoked). Please see our list of Local Farms and Companies we source our ingredients from at www.CityMooseNH.com

Snacks and Pastries

Moose Antlers \$5

Two Warm Soft Pretzel Sticks served with Local Honey Mustard or 603 Cheddar Beer Dipping Sauce

Moose Nachos \$10

BBQ Pulled Pork or Chicken on House Fried Tortilla Chips with Pico de Gallo, Cheese & Sour Cream

Quiche \$5

Pasture Raised Local Eggs with Your Choice of Spinach & Mushroom or North Country Bacon & Cheese

Beignets \$5

French-Style Donuts Dusted with Powdered Sugar

Maine Potato Chips \$3

House Fried Maine Potato Chips

Fresh Daily Breakfast or Dessert Pastry \$3

Breakfast

All Breakfast items can be made Gluten Free upon request for an additional \$2.

Egg and Cheese Sunrise \$6

Local Pasture Raised Eggs with Cheese & Your Choice of Smoked Bacon, Sausage or Ham on Your Choice of Bagel or English Muffin. Try it on a Multigrain Croissant for \$1 extra

The Two's & Tots \$10

Two Local Pasture Raised Eggs, 2 Strips of North Country Bacon & Two Smoked Sausage Links served with Toast & Maine Potato Tots

The Spicy Moose \$9

Local Pasture Raised Eggs, Fresh Pico de Gallo, Pepper Jack Cheese & Maine Potato Tots

The North Country Burrito \$10

Local Pasture Raised Eggs with Local Smoked Bacon, Ham, Sausage, Cheese & Maine Potato Tots

The Cornish Burrito \$9

Local Pasture Raised Eggs with House Made Corned Beef Hash, Cheese & Maine Potato Tots

The Goat Burrito \$9

Local Pasture Raised Eggs with Local Roasted Mushrooms, Local Goat Cheese & Maine Potato Tots

The Grazed Burrito \$9

Local Pasture Raised Eggs with Local Mushrooms, Hydroponic Spinach, Peppers, Onions, Cheese & Maine Potato Tots

The Cowhampshire Burrito \$10

Local Pasture Raised Eggs with Steak, Cheese & Maine Potato Tots

PB & Local Honey \$5

House Made Peanut Butter and Local Honey on Your Choice of Country White or Multigrain Bread



Planning a wedding, baby shower, retirement party or corporate event? Our function space features a climate controlled room with tables, chairs, & restroom facilities w/baby changing stations. Contact info@CityMooseNH.com for more details.



Dine In / Take Out

Call Ahead for Pickup

Monday - Friday
7:00 am - 3:00 pm

603-943-5078

30 Temple Street
Nashua, NH 03060

www.CityMooseNH.com

Quality Service Using Local Ingredients

Lunch Pick Two

1/2 Sandwich or 1/2 Salad or Small Soup \$10

Sandwiches

Served Panini Style with a Crisp Pickle Spear and House Fried Maine Potato Chips. Made Gluten Free for an additional \$2.

The Vintage Revival \$10

Fresh Roasted Chicken, Hydroponic Lettuce, Red Grapes, Roasted Walnuts and Local Hydroponic Herbed Mayonnaise on a Multigrain Croissant

The Gate City Club \$10

House Roasted Turkey, Local Smoked Bacon, Hydroponic Greens, Tomato and Mayonnaise on Multigrain Bread

The Banh Mi \$10

Pork Marinated in Ginger and Garlic, Pickled Vegetables, Cucumbers, Local Hydroponic Cilantro, Sriracha and Local Honey Mustard on Country White Bread

The Quintessential Reuben \$9

Fresh Cooked Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing on Rye Bread

The Pig & Cow \$8

Local Smoked Ham, Aged Swiss and Local Grainy Mustard on Country White Bread

The Chicken Caprese Panini \$9

Marinated Chicken, Thick Sliced Tomatoes, Fresh Mozzarella and Pesto Mayonnaise on Country White Bread

The Crisp \$9

Fresh Roasted Turkey, Green Apple, Hydroponic Arugula, Cheddar Cheese and Mayonnaise on Country White Bread

The North Country Cuban \$9

Roasted Pork Tenderloin, Local Smoked Ham, Dill Pickles, Swiss Cheese and Local Grainy Mustard on Country White Bread

The Nashua Beast \$12

Fresh Roast Beef, Hydroponic Greens, Tomatoes, Smoked Bacon Jam and Boursin Cheese on Country White Bread

The Gobbler \$9

Fresh Roasted Turkey, Hydroponic Greens, Tomatoes, Cheddar Cheese and Cranberry Mayonnaise on Multigrain Bread

The Woodchuck \$9

Roasted Summer Squash, Zucchini, Eggplant, Peppers, Hummus and Tomato Jam on a Wrap

Braised Bull \$12

Stout Braised Beef with Root Vegetables & Pickled Cabbage on Country White Bread

PB & Jam \$5

House Made Peanut Butter & House Made Seasonal Jam on Your Choice of Multigrain Bread or Country White Bread

Pizzas

All items can be made Gluten Free upon request for an additional \$2

The Timeless Cheese Flatbread \$9

Local Cheddar, Mozzarella, Provolone and Tomato Sauce

The Pepperoni Squared Flatbread \$10

Local Cheddar, Mozzarella, Provolone and Pepperoni Sauce Topped with Pepperoni

The Shroom Flatbread \$10

Local Cheddar, Mozzarella, Provolone, Local Roasted Mushrooms and Roasted Garlic Sauce

The Notch Flatbread \$9

Local Cheddar, Mozzarella, Provolone & Feta Cheese, Tomato, Hydroponic Spinach, Kalamata Olives, Red Peppers and Tomato Sauce

The Mallard Flatbread \$12

Braised Duck, Fresh Roasted Butternut Squash, Local Goat Cheese, Arugula & Cranberry Sauce

Sides

Local Maine Potato Tots \$3

Local North Country Smokehouse Bacon \$5

Local North Country Smokehouse Sausage \$3

Salads

Add Fresh Roasted Turkey or Marinated Chicken to any Salad for \$4 or Add Shredded Beef for \$6. Put in a wrap for \$1 extra

The Farmhouse \$10

Roasted Butternut Squash, Hydroponic Greens, Dried Cranberries, Local Blue Cheese Crumbles and Candied Walnuts with Apple Cider Vinaigrette

The Brutus Mix \$9

Hydroponic Greens, House Made Croutons & Parmesan Crisps with Classic Caesar Dressing

The City Caprese \$10

Hydroponic Greens, Fresh Mozzarella, Tomatoes, & Panzanella Croutons with Basil Vinaigrette Dressing

The Local Chef \$13

Hydroponic Greens, Fresh Roasted Turkey, Smoked Ham, Swiss Cheese, Hard Boiled Local Egg and Tomatoes with Balsamic Vinaigrette

Apple Orchard Salad \$10

Local Hydroponic Greens, Apples, Dried Cranberries, Goat Cheese & Pepitas with Balsamic Vinaigrette

Need a menu modification? Don't be shy, just ask!

Soups & Mac

Soups \$3/\$5

Chef's Choice & House Made *see our App for today's soups

603 Mac 'N Cheese \$4/\$8

House Made 603 Brewery Winni Amber Ale Cheese Sauce Over Pasta Shells. Add Your Choice of BBQ Chicken, Local Smoked Bacon, Ham or Shredded Beef for \$3

Gluten Free Mac 'N Cheese \$10

House Made Cheese Sauce Over Gluten Free Pasta. Add Your Choice of BBQ Chicken, Local Smoked Bacon, Ham or Shredded Beef for \$3

Quinoa Bowl \$4/\$8

Korean Style with Local Kale, Ginger Teriyaki Sauce & Pan Fried Egg