

MENU

CROWD FAVORITES

Comes with your choice of Fries **or** Coleslaw.

Upgrade to Sweet Potato Fries for \$1, or Onion Rings for \$2
(Gluten Free buns available - \$2)

Royal Smash Burger _____ \$12.00

Premium beef, smashed flat, topped with American cheese, Royal Sauce, and Pickles.

Make it a double - \$3.00 | Add Bacon - \$2.25

Add Lettuce, Tomato, Onion - \$1

Zucchini Fritters Sandwich _____ \$16.00

Our take on a veggie burger. Fresh vegetables, diced then combined, battered and golden fried. Topped with Tzatziki Sauce, and a citrus red slaw.

Royal Fried Chicken Sandwich _____ \$17.00

Fried to perfection, its crispy golden crust ensures every bite is mouth watering. Topped with Royal Sauce and Pickles.

Add Lettuce, Tomato, Onion - \$1

Make it Spicy, or Teriyaki - \$1 | Add Bacon - \$2.25

Grilled or Blackened Chicken Sandwich _____ \$17.00

Baby spinach, red onion, cheddar & white pepper aioli.

Smoked BBQ Pulled Pork _____ \$16.00

Premium pork, smoked slow until it's falling apart!

House made BBQ sauce, topped with slaw.

Royal Fried Chicken Tenders _____ \$13.00

Hand breaded. Comes with choice of dipping sauce: BBQ, Honey Mustard, Royal Sauce, or Ranch.



All Beef Hot Dog _____ **\$5.00**

100% premium beef and contain no fillers or by-products. Famous for a reason! Comes in a butter toasted Martin's potato roll. Add Fries - \$3

DINER CLASSICS

Served with choice of 2 sides:

Coleslaw, Mashed Potato, Seasonal Veggie

Chopped Steak _____ \$17.00

Certified Angus beef with brown gravy, garnished with crispy onion and cilantro.

Smoked Pulled Pork _____ \$17.00

Smoked on local oak, a heaping portion of mouth watering pork, dressed with our house-made BBQ sauce.

Buttermilk Fried Chicken _____ \$19.00

Tender chicken breast, battered and fried, it's fluffy and golden crust holds all the flavor in.

Chicken Fried Steak _____ \$19.00

Hand breaded premium eye of round steak, fried, then cooked on the flat top for a crust, served with gravy.

SIDES

Sides ordered on their own are served in larger portions than those served with meals.

Royal Fries _____ \$6.00

Coleslaw _____ \$4.00

Royal Sweet Potato Fries _____ \$7.00

Beer Battered Onion Rings _____ \$8.00

Mashed Potato _____ \$5.00

Butternut Squash _____ \$5.00

Indian Fritters _____ \$10.00

Zucchini, carrot, red & green cabbage, onion, garlic, and curry seasoning blend, fried golden. Comes with 6 fritters and house Tamarind Chutney.

SALADS

Add Grilled or Blackened Chicken or Fish - \$6.00

Royal Winter Salad _____ \$12.00

Mixed Greens and Baby Spinach, tossed in with Butternut Squash, cubed and roasted, Dried Cranberries, Toasted Pecans, Goat Cheese, Red Cabbage. Served with a Blueberry Vinaigrette (on the side)

Royal Caesar Salad _____ \$12.00

Cherry tomatoes, croutons, parm, with shredded cabbage & carrots over baby spinach. Served with a Royal Caesar dressing.

SEAFOOD

*These meals are served with both Fries and Coleslaw.
(excluding Clam Chowder)*

Hand Breaded Crispy Fish Sandwich _____ \$17.00

Fresh Maine white fish, battered and fried, served on a bun with house tartar sauce.

Fish and Chips _____ \$18.00

Crispy, classic, and always freshly fried.

Clam Strips _____ \$17.50

Fresh Clams make the difference! Individually breaded with care, then golden fried to seal in the flavor!

Fried Faroe Island Scallops _____ \$19.00

These buttery sweet and tender Sea Scallops stay bite-sized, growing in the freezing waters of the Faroe Islands where they are harvested.

Clam Chowder _____ \$10.00

Traditional New England style clam chowder, rich and creamy, loaded with the finest quality clams.

LIGHTER OPTIONS

-Rice Bowls -

Served over Basmati Rice, topped with cilantro and scallions, and a savory sweet Tamari sauce.

Queen Green Bowl (Veggie)

No meat, no problem—This dish is packed with veggies. Pickled carrots and red cabbage, snow peas, and scallion.

The Royal Rooster Bowl (Chicken)

A hearty portion of grilled chicken, cut bite sized, served over the Veggie rice bowl.

The Hogfather Bowl (Pork)

House-made oak smoked pork, served over the veggie rice bowl.

BREAKFAST ALL DAY

The Bodega Royal Breakfast Sandwich

\$7.25



A New York Classic! Two fried eggs, Bacon or sausage, American Cheese and a squirt of ketchup. Served on a New York hard roll.

Belgian Waffle

A fluffy golden waffle, butter brushed and served with local Vermont maple syrup.

\$9.00

Add two sausage patties - \$3.50

Add fried chicken - \$6.00

Add bacon - \$3.50

Add chocolate chips - \$1.75



Mocha Joe's Coffee \$3.50

From their roots in Brattleboro Vermont, to Mocha Joe's Organic Farmers Cooperative in Cameroon, Mocha Joe's has pioneered the art of making fine coffee with a conscience for more than 30 years.



~Soda~
Cans - \$2
Bottles - \$3.50



Friday - Sunday:
9.00 am - 7:30 pm



487 Marlboro Road
Brattleboro, Vermont
802-258-9995

BEER & WINE

BEER & CIDER

Edward from Hill Farmstead Brewery - On Tap

\$9.00

Hill Farmstead's award winning Pale Ale. Crisp and Aromatic, crafted right here in Vermont! 5.2% ABV

Narragansett - On Tap

\$3.50

A crisp, no-nonsense lager with deep New England roots.
5%ABV

Champlain Orchards Cider - On Tap

\$8.00

Champlain Orchard's Signature cider. Crisp, Dry, and Bright with a clean apple-forward finish. 5.3% ABV

14th Star Maple Breakfast Stout

\$9.00

An Oatmeal Stout brewed with local maple syrup and cold brew coffee

Bud Light

\$4.50

A crisp, easy-drinking American lager with a clean, refreshing taste.

Sierra Nevada

\$5.50

Old school. Bo's favorite!

Zero Gravity

\$8.00

A crisp, easy drinking Pilsner beer.

Frost - Little Lush IPA

\$8.00

A double IPA with succulent flavors and a rich, juicy character.

UFO

\$7.00

A hazy, unfiltered wheat beer with a light body and crisp, citrus finish.

Athletic Alcohol-Free Beer

\$5.00

A craft-brewed non-alcoholic beer with rich malt character and a refreshing hop finish.

Rutland Red Amber Ale

\$8.00

This classic American amber ale features delicious malt flavors of toffee and caramel while remaining light and drinkable. 5% ABV

WINE

Guenoc Pinot Noir (California, 2021)

\$9.00 Glass

\$35.00 Bottle

Smooth and well-balanced with red berry, cherry, and subtle spice. Easy-drinking with silky tannins.

Fernlands Sauvignon Blanc (New Zealand, 2023)

\$9.00 Glass

\$35.00 Bottle

Bright and crisp with citrus, passion fruit, and a clean, refreshing finish.

Hayes Ranch Chardonnay (California)

\$9.00 Glass

\$35.00 Bottle

Rich and creamy with ripe apple, pear, and a hint of vanilla. Smooth and versatile.

Prosecco

\$9.00

A light and crisp Italian sparkling wine with bright citrus, green apple, and floral notes, perfect for any celebration.

COCKTAILS

CutWater Spicy Bloody Mary

\$8.00

The Spicy Bloody Mary features Cutwater's award-winning, 100% corn, six times distilled vodka and a Spicy Bloody Mary Mix.

June Shine Tequila Margarita

\$8.00

Crafted with premium award-winning spirits, real juice, sparkling water, and no added sugar.

High Noon Vodka Seltzer

\$8.00

A crisp, refreshing canned cocktail made with real vodka, sparkling water, and natural fruit flavors.