

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 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

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

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) \$12.00

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

The Royal Rooster Bowl (Chicken) \$18.00

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

The Hogfather Bowl (Pork) \$16.00

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

-Indian Inspired -

Served with Basmati Rice. Add Chicken for (\$6)
Includes three of our house-made sauces:

- A tangy sweet Tamarind Chutney
- A refreshing Mint Cilantro Chutney
- A Spicy Red Tomato Chutney

Chana Masala \$14.00

The classic Indian curry dish. Potato and Chickpeas in a coconut cury base and a blend of spices. (Not Spicy).

Saag Harvest Curry \$14.00

Hearty winter vegetable curry . Potato, Squash, Spinach, Onion and a warm blend of spices.

Indian Combo \$22.00

A smaller portion of both the Harvest Curry and Chana Masala plus 4 crispy Indian fritters.

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.



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



Thursday: 4:00pm - 8:00pm
Friday - Sunday:
11:30am - 8:00pm

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 wight here in Vermont! 5.2% ABV

Narragansett - On Tap \$4.50
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.