



Can be made gluten free

ULYSSES American Gastropub

DINNER

SOUPS & SALADS

Spicy Crab Soup 5.25 / 7

Kennett Mushroom Soup 4 / 6.75

House Salad 4.50 / 7.50

baby greens, candied walnuts, dried cranberries, julienne carrots, apple vinaigrette

Caesar 3.95 / 6.95

romaine hearts, parmesan, croutons, creamy Caesar dressing

Beet Salad 6.95

roasted yellow and red beets, goat cheese, field greens, balsamic reduction

Couscous Salad 5.95 / 8.95

apple, couscous, spring mix, grapes, cucumber, carrots, asparagus, champagne vinaigrette

BBQ Cobb Salad 7.95 / 13.95

grilled chicken breast, hearts of romaine, avocado, bacon, grape tomatoes, gorgonzola cheese, hard-boiled egg, BBQ ranch dressing

Brussels Caesar 10.95

crispy fried brussels, bacon, red onion, parmesan cheese, Caesar dressing

Add to any salad: salmon 9 chicken 6 filet tips 8
fish of the day 7 shrimp 8 crab cake 10

FLATBREADS

Wild Mushroom 9.95 black garlic aioli, aged provolone

Shrimp Lejon 11.95 shrimp, horseradish crema, Swiss, bacon

Chicken Fresca 10.95 pesto, bacon-sundried tomato jam, fresh mozzarella, balsamic reduction

Artichoke Crab 13.95 crab, red onion, roma tomatoes, brie spread

Spinach & Garlic 9.95 roasted garlic, tomato, spinach, ricotta, mozzarella



New York Watermelon Salad 23.95 NY Strip, mixed greens, pickled red onion, sunflower seeds, feta, smoky Dijon dressing

Beer-Battered Scallops 24.95 fried east coast scallops, hand-cut fries, cole slaw

Smoked Chipotle Brown Sugar Ribs 14.95 / full 26.95 Korean, Eastern Carolina OR Creole BBQ sauce, potato salad

Jambalaya 19.95 pulled chicken, shrimp, alligator-pork sausage, celery, tomatoes, onions, poblano peppers, spicy Cajun broth, dirty rice

Short Rib and Four Cheese Mac 25.95 braised short rib, goat cheese fondue, fire roasted tomatoes, root vegetable purée

Smoked Mozzarella Ravioli 18.95 asparagus and sweet pea ravioli, grilled chicken, cream-tomato basil sauce

Ulysses Steak Frites 23.95 8oz grilled sirloin, parmesan truffle fries, grilled asparagus, rosemary demi-glace

Chicken and Waffles 19.95 malted-bacon waffles, sage-fried chicken, brown sugar butter, brandy-spiked maple syrup, spicy leeks

Grilled Atlantic Salmon 22.95 sweet potato crusted salmon, chile-lime butter, coconut basmati rice, seasonal vegetables

Ulysses Crab Cakes 25.95 two jumbo-lump crab cakes, sautéed vegetables, garlic mashed potatoes

Shrimp and Grits 20.95 cheddar grits, house-made chorizo, caramelized onions, Cajun cream sauce, scallions

Fish and Chips 15.95 beer-battered Atlantic cod, hand-cut fries, lemon basil tartar sauce

SANDWICHES

Smoked BBQ 11.95 Korean, Carolina OR Creole BBQ sauce, braised pulled pork, slaw

Buffalo Chicken Cheesesteak 11.95 American cheese, gorgonzola, celery salad

Blackened Catfish "Reuben" 11.95 chipotle slaw, Swiss, 1000 Island, rye

Pastrami Reuben 12.95 smoked pastrami, Swiss, 1000 Island, chipotle slaw, rye

Chicken Nixon 11.95 blackened chicken, bacon, cheddar, Creole BBQ sauce

Joyce Burger 12.95 bacon, cheddar cheese, onion marmalade

Moonshine Burger 16.95 pork belly, moonshine BBQ, cheddar, egg, onion straws

New England Style Lobster Roll 18.95 butter, tarragon, lemon, split-top roll

Turkey Burger 11.95 provolone, candied sweet potatoes, spinach

Black Bean Burger 10.95 cheddar, avocado, grilled corn, pico de gallo

Add \$1.95 hand-cut fries Add \$3 Gluten Free Sandwiches

BBQ Baked Beans 4

Cauliflower Gratin 5

Ulysses Mac and Cheese 6

Hand-Cut Fries & Malt Aioli 4

Truffle Parmesan Tots 6

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Garlic Mashed Potatoes 5

Sautéed Vegetables 5

Crispy Thai Brussels 5

Potato Salad 4

PIZZA

Margherita 11.95 marinara, plum tomatoes, mozzarella, fresh basil

Ulysses Cheese Pie 10.95 tomato sauce, mozzarella, Italian seasoning

Italian Meat Lovers 15.95 house-made Italian sausage, pepperoni, bacon, mozzarella, roasted red peppers, tomato sauce

Creole Smokehouse 13.95 Creole BBQ sauce, caramelized onions, BBQ pork, aged white cheddar, pickled jalapeños

Buffalo Chicken 13.95 grilled chicken breast, buffalo sauce, gorgonzola, mozzarella, scallions

White 12.95 mozzarella, ricotta, garlic oil, spinach, tomato

TACOS

Tres Tacos 13.95

choose BEEF, CHICKEN, SHRIMP, PORK

shredded lettuce, white cheddar, chipotle sauce, pickled onions with tortilla chips and pico de gallo

Ulysses Pork Buns 12.95 pork belly, Korean BBQ sauce, Asian slaw, pickled carrots

Blackened Fish Tacos 12.95 fish of the day, chipotle sauce, pineapple salsa, pickled red cabbage

SNACKS

Smoked Chicken Wings 11.95

choice of: Creole BBQ, Sriracha glaze, Korean BBQ, Buffalo or dry rubbed. Served with gorgonzola dipping sauce and celery salad

Buffalo Roulette Wings 11.95

One and only one is tossed in a Hellfire sauce. Choose your wing wisely.

Fresh Baked Pretzels 6.95

beer and cheddar fondue and horseradish mustard

Hummus Duo 8.95

traditional & black bean hummus, crudités, corn chips

Crab and Spinach Dip 12.95

tortillas, crudités

Crispy Cherry Pepper Calamari 10.95

marinara dipping sauce

Ahi Tuna Spring Roll 11.95

wasabi cream, soy dipping

Cheesesteak Egg Roll 9.95

shaved sirloin, onions, American cheese, chipotle BBQ ketchup

Steakhouse Nachos 13.95

shaved sirloin, kettle chips, caramelized peppers and onions, beer and cheddar fondue, gorgonzola

Poutine 9.95 with Slow-Roasted Pork 12.95

Vermont cheddar cheese curds, hand-cut fries, Yards Love Stout gravy or substitute beer and cheddar fondue for cheddar curds

Mussel Pot 12.95 add fries for 1.95

CHOOSE: IPA garlic-butter or garlic tomato broth, served with herb focaccia