
STARTERS & SAMPLERS

BUFFALO CHICKEN WINGS

Served with bleu cheese dressing and celery sticks
\$14.99 per 2 dozen

CRISP CALAMARI

With scallions, sliced cherry peppers,
Shallot balsamic dressing and pomodoro sauce
\$24.99 (serves 8-10)

BONELESS BUFFALO TENDERS

Served with bleu cheese dressing and celery sticks
\$16.99 per dozen

WARM TACO CHIPS

Served with our house-made gazpacho style salsa
\$14.99 (serves 8-10)

CRUDITÉ

A variety of hand-cut fresh vegetables served with
creamy bleu cheese
\$25.99 (serves 20)

SPINACH & ARTICHOKE DIP

Served hot with cracker bread and tortilla chips
\$22.99 (serves 8-10)

BEER SAMPLER TABLE

Regular Sampler Table
(5 Pitchers of 5 Different Beers)
\$67.99

Super Sampler Table
(8 Pitchers of Different Beers)
\$108.99

(Each additional pitcher of beer will be \$11.99)

Menu Availability

Monday-Thursday

Lunch 11:30-4:30 p.m.
Dinner 5:00-10:00 p.m.
Pub 10:00-11:00 p.m.

Friday:

Lunch 11:30-4:30 p.m.
Dinner 5:00-11:00 p.m.
Pub 11:00-12:30 a.m.

Saturday:

Lunch 11:30-4:00p.m.
Dinner 4:30 -11:00 p.m.
Pub 11:00-12:30 a.m.

Sunday:

Dinner 11:30-10:00 p.m.
Pub 10:00-11:00 p.m.

Directions

95 North & South

Take exit 22A

Follow signs for Memorial Blvd.

Go straight through intersection at the end of the exit ramp
on to Memorial Boulevard.

(We are behind the Courtyard Marriott)

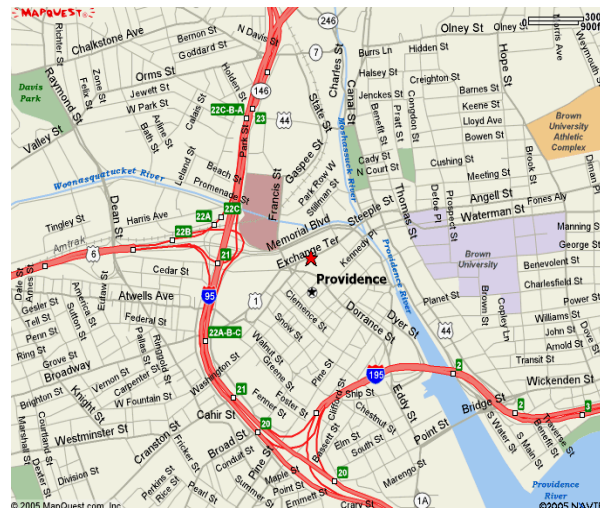
For garage parking take your first right.

For lot parking take your second right on to
Exchange Street .

There is also on street parking on Exchange Terrace
which is the next intersection.

Union Station Brewery

Validates for parking



PARTY MENU



36 Exchange Terrace
Providence, Rhode Island
02903
www.johnharvards.com
401-274-BREW

Lunch Function Menu

STARTERS

Salad of Assorted Mixed Greens
Tossed with a balsamic vinaigrette
Or
Soup of the Day

ENTRÉE SELECTIONS

Old Fashioned Chicken Pot Pie

Made with tender white meat chicken, & fresh vegetables, in a creamy white sauce. Topped with a puff pastry lid

Grilled Chicken Caesar Salad

Grilled chicken
Atop hearts of romaine lettuce.
Tossed with Caesar dressing, croutons and parmesan cheese.

Simply Grilled Chicken Breast Sandwich

Served on a sesame roll
With mayonnaise, red onion, lettuce, tomato & French fries

Classic Grilled Meatloaf

Served with garlic mashed potatoes, asparagus spears, fried onions & gravy.

Brew House Burger

Our half pound burger grilled
Served on a sesame seed bun
With lettuce, tomato, onion, pickle, and French fries

Desserts

Old Fashioned Deep Dish Apple Crisp

Served with a scoop of Edy's vanilla ice cream
Or

Chef's Selection of the Day

(Coffee, Tea & Fountain Soda are included)

\$19.99 PER PERSON WITH DESSERT
\$15.99 PER PERSON WITHOUT DESSERT

Dinner Function Menu Option 1

STARTERS

Salad of Assorted Mixed Greens
Tossed with a balsamic vinaigrette
Or
Soup of the Day

ENTRÉE SELECTIONS

Old Fashioned Chicken Pot Pie

Made with tender white chicken meat, & fresh vegetables, in a creamy white sauce. Topped with a puff pastry lid

Fish & Chips

Served with cole slaw, lemon, tartar sauce and French fries.

Chicken Enchiladas

Three blue corn tortillas wrapped around chicken, cheese & baked.
Served over saffron rice and black beans.
Finished with our enchilada sauce, sour cream & scallions

Chicken Parmesan

Tender breaded chicken, garlic tomato sauce and fresh mozzarella served over angel hair pasta

Classic Grilled Meatloaf

Served with garlic mashed potatoes, fresh broccoli florets, fried onions, and gravy.

Desserts

Old Fashioned Deep Dish Apple Crisp

Served with a scoop of vanilla ice cream
Or

Chef's Selection of the Day

(Coffee, Tea, & Fountain Sodas are included)

\$26.99 PER PERSON WITH DESSERT
\$22.99 PER PERSON WITHOUT DESSERT



Dinner Function Menu Option 2

STARTERS

Salad of Assorted Mixed Greens
Tossed with a balsamic vinaigrette
Or
Soup of the Day

ENTRÉE SELECTIONS

Baked Crabmeat Stuffed Atlantic Cod

A Cod filet topped with crabmeat and spinach stuffing then baked till golden brown.
Served with saffron rice, broccoli and a fresh corn and red pepper ragout

Chicken Parmesan

Tender breaded chicken, garlic tomato sauce and fresh mozzarella served over angel hair pasta

Hanger Steak

Grilled hanger steak smothered with portabella mushrooms, gorgonzola and crispy fried onions; served over garlic mashed potatoes with steamed broccoli and red wine sauce

Old Fashioned Chicken Pot Pie

Made with tender white chicken meat, & fresh vegetables, in a creamy white sauce. Topped with a puff pastry lid

Butternut Squash Ravioli

Butternut squash filled ravioli, mushrooms, spinach, toasted walnuts and a sage cream sauce.

Desserts

Old Fashioned Deep Dish Apple Crisp

Served with vanilla ice cream
Or

Chef's Selection of the Day

(Coffee, Tea, & Fountain Sodas are included)

\$29.99 PER PERSON WITH DESSERT
\$24.99 PER PERSON WITHOUT DESSERT

PLEASE CHOOSE EITHER SOUP OR SALAD, AND THREE ENTREES FOR YOUR GUESTS TO CHOOSE FROM.

PRICES DO NOT INCLUDE TAXES AND GRATUITY.