



580 US Highway 1 Bypass
Portsmouth, NH 03801
(603) 431-1440 (Restaurant)
(877) Chill-75 (Catering)
www.roundaboutdiner.com



Anything with the GF logo is gluten free, however we are not a gluten free kitchen so please let us know of any severe allergies and we will do our best to accommodate.

A large portion of our menu without the logo is also able to be made gluten-free at the customer's request.

Beverages

Soda/Juice

Fountain Beverages:

(unlimited refills)

Coke, Diet Coke, Sprite, Raspberry Iced Tea, Root Beer, Orange Soda, Grape Soda, Old-Fashioned Vanilla Coke, Ginger Ale, Dr. Pepper & Pink Lemonade 3.45

Bottles:

8oz Classic Coke, Saratoga Sparkling Water or Still Water 2.50



Premium Orange Juice, Pineapple, Grapefruit, Cranberry, Apple, or Tomato Small or Large

Premium Lemonade (Seasonal)

Coffee/Tea

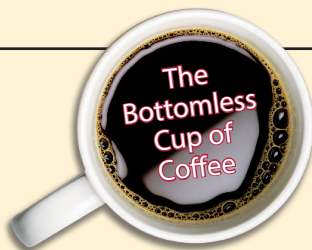
Bottomless Cup of Locally Roasted Coffee (regular or decaf) 3.45

Lipton Tea 1.99

Fresh Brewed Iced Tea or Iced Coffee 3.45



Take A Pot Home! New in The box. 23.00



Baker's Hot Chocolate with Whipped Cream

Milk or Chocolate Milk

Local, farm-fresh & hormone free. Small or Large



Roundabout Coffee Mugs available for purchase!

Personal Pot of White Heron Organic Teas 3.45

Moroccan Mint Green

Earl Grey

Dubliner's Breakfast

Citrus Green

Daybreak Chai

Cranberry Apple Ginger (Decaf)

Coconut Rooibos (Decaf)

Peppermint (Decaf)



Specialty Coffee

Nutty Irishman

Baileys Irish Cream and Frangelico. 8.99

B52

Kahlúa, Baileys Irish Cream & Triple Sec. 8.99

Irish Coffee

Baileys and Jameson, topped with whipped cream. 8.99

Check out our full drink menu for more options...

Keoke

Kahlúa, Brandy & Crème de Cacao. 8.99

Amaretto Coffee

Topped with whipped cream. 8.99

Specialty Drinks

Mimosas

Classic, Mango, Peach, Prickly Pear or Blood Orange



Roundabout Bloody Mary

Made with your choice of Vodka and our famous Bloody Mary mix. Garnished with a fresh lime wedge, olives and a celery spear.

Muddy Martini

Baileys, Tia Maria and Stoli Vanilla with chocolate swirl.

Bloody Martini

Absolut Peppar Vodka and a splash of Bloody Mary mix.

Breakfast

Griddle Classics

Jumbo Buttermilk Pancakes

Three topped w/ powdered sugar. 7.99

+1 Topping – add .99

+2 Toppings – add 1.49

+3 Toppings – add 1.99

Maine blueberries, chocolate chips, bananas, brown sugar, walnuts, house-made granola, strawberries, or shredded coconut.

Grand Marnier French Toast

Locally baked “When Pigs Fly” Challah bread soaked in our Grand Marnier cinnamon batter, griddled, and dusted with powdered sugar and cinnamon. Served with warm syrup, whipped cream, and whipped butter. 10.99

Add sliced bananas or strawberries .99

Fresh Baked Cinnamon Swirl French Toast

Staff
Fave!

Fresh Baked cinnamon swirl bread, dipped in our Grand Marnier cinnamon batter and griddled to perfection. Dusted with powdered sugar and cinnamon and served with warm syrup, whipped cream, and whipped butter. 10.99

Big Combo Griddle Breakfast

Two jumbo pancakes or two slices of sourdough French toast with powdered sugar, served with two eggs any style, home fries*, and choice of bacon, ham or sausage. 13.99



Add 100% Pure
New Hampshire
Maple Syrup 2.99

Two-Egg Breakfasts



Two Cage-Free Eggs

Any style served with oven roasted home fries* and your choice of buttered, locally baked Sourdough, Whole Wheat, Marble Rye or Cinnamon Swirl(+\$.50) 7.99 Egg Whites 8.99 Add a third egg 1.50

Add any one of the following:

Sugar-cured Bacon 3.79

Applewood Smoked Ham 3.79

Jumbo Vermont Maple Sausage Link 3.79

Maple Sausage Patties 3.79

Homemade Black Bean Burger 4.79

Our Own Corned Beef Hash 5.79

Gluten free toast
available! Add \$2.

*Our home fries may contain or be cooked with bacon drippings



Lite Meals

Heart Healthy Yogurt & Granola



Fresh seasonal fruit, vanilla yogurt and house-made granola. 6.99

Oatmeal



House-made, Irish steel-cut oatmeal with fresh sliced bananas, walnuts, cinnamon & brown sugar, cooked in milk and served with a side of fresh fruit. 7.99 (served 'til noon)

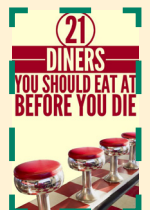
Avocado Toast

Mashed and seasoned avocado on two pieces of whole wheat toast with sliced tomatoes, pickled red onion, baby spinach, toasted sesame seeds, and olive oil. Served with fresh fruit. 11.99 Add 2 cage-free eggs. 13.99

Join us Sundays for our
Build Your Own Bloody Mary
Bar!



Buzzfeed
knows what's
good! >>>



Our local vendors include:

Favorite Foods - Somersworth, NH
Taylor Lobster - Eliot, ME
When Pigs Fly - Kittery, ME

Fuller's Sugar House - Lancaster, NH
White Heron - Portsmouth, NH
Saunders Produce - Somersworth, NH

Breakfast Sides

Salmon Cake 5.99

Short Stack Pancakes 5.99

Grilled Cornbread 3.99

French Toast Style Cornbread 5.99

Bagel 2.99

Toast 2.99

Sugar-Cured Bacon 3.99

Jumbo Vermont Maple Sausage 3.99

Maple Sausage Patties 3.99

Grilled Smoked Applewood Ham 3.99

Homemade Black Bean Burger 4.99

Fresh Fruit 4.99

Baked Beans 3.99

Corned Beef Hash 5.99

One Cage-Free Egg 1.75

Pulled Pork 5.99

Jumbo English Muffin 2.99

Home Fries* 2.99

Breakfast

Omelettes

All omelettes are made with freshly cracked, cage-free eggs and served with oven roasted home fries* & choice of toast. Choose from: Sourdough, Wheat, Marble Rye, English Muffin, Cinnamon Swirl°, Croissant°, Bagel° or Gluten Free°. (*Additional charges apply)



Classic Cheese

American, Swiss, cheddar, Colby Jack, goat°, feta° or bleu cheese° 11.99

Best Western

Applewood smoked ham, peppers, onions & cheese. 13.49

Chili and Cheese

Our own Lumberjack Chili and cheddar cheese. 14.99

Veggie

Baby spinach, peppers, onions, mushrooms, tomatoes & cheese. 13.99

Phantom's Best BBQ

Our Muddy River 15-hour house smoked BBQ pulled pork and cheddar cheese. 14.99

Meat and Cheese

Choose from our bacon, ham or sausage. 13.99

Bacon, Ham & Sausage. 15.99

Mediterranean

Baby spinach, black olives, onions, roasted red peppers, & feta cheese. 13.99

Roundabout Hash

Slow cooked corned beef hash and choice of cheese. 14.99

Sausage Bomb

Vermont maple sausage, roasted red peppers, sautéed mushrooms & onions and choice of cheese. 14.99

Turnpike Breakfast Specials



Monte Cristo

Thick cut sourdough bread filled with smoked ham and Swiss cheese, griddled with our French toast batter and finished with powdered sugar. Served with warm syrup and home fries*. 12.99

Breakfast Croissant

Jumbo butter croissant grilled with two cage-free fried eggs, 2 pieces of sugar-cured bacon and American cheese. Served with oven roasted home fries*. 11.99

The Danimal

Grilled brioche bun with applewood smoked ham, runny cage free egg, cheddar cheese, Texas mayo, and a side of home fries*. 11.99

Huevos Roundabout

Scrambled eggs with maple sausage, jalapeños, peppers, onions, tomatoes, fresh garlic and Colby Jack cheese. Served with a side of warm tortillas, salsa, sour cream and home fries*. 12.99

Add our house-made guacamole. 1.99

Steak and Eggs

6 oz. top sirloin char grilled and served with 2 eggs any style, toast and home fries*. 19.99

Breakfast Stop Wrap

Cheesy scrambled eggs, applewood smoked ham, Vermont maple sausage and sugar-cured bacon wrapped in a warm flour tortilla. Served with home fries*. 12.99

Biscuits and Gravy

Griddled buttermilk biscuits topped with our homemade sausage gravy and a side of home fries.* 10.99

Breakfast Bowl

Large bowl with cage-free scrambled eggs, home fries*, applewood smoked ham, onions, tomatoes, Colby Jack cheese & scallions. Served with toast. 12.99

Breakfast Burrito

Slow smoked BBQ pulled pork wrapped in a flour tortilla with cage free eggs and Colby Jack cheese then topped with lumberjack chili and Colby Jack and finished in the oven. Served over red bliss home fries and topped with sour cream and scallions. 13.99

Staff Fave!

Ben'addiction!

Take home a loaf of cinnamon swirl bread!

\$8

Country Benedict

Buttermilk biscuits, two poached eggs, crumbled bacon, and homemade sausage gravy. Served with home fries*. 13.99

Portobello Vegetable Benedict

Jumbo toasted English muffin topped with balsamic-roasted portobello mushrooms, baby spinach, sliced tomatoes, two poached eggs and hollandaise- served with roasted red potato home fries*. 12.99



BBQ Pulled Pork Benedict

Classic Benedict

Jumbo English muffin topped with grilled Applewood smoked ham, two poached eggs and hollandaise. Served with home fries*. 12.99

Hash House Benedict

Grilled homemade corned beef hash, two poached eggs, and hollandaise, served on an oversized English muffin with home fries*. 14.99

Salmon Cake Benedict

House-made salmon cakes served on a jumbo English Muffin with cage-free poached eggs, baby spinach, capers, & hollandaise. Served with home fries*. 13.99

Chili Cheese Benedict

Grilled cornbread topped with our homemade lumberjack chili, two poached eggs, hollandaise, and Colby Jack cheese. Served with home fries*. 13.99

Pulled Pork Benedict

Grilled cornbread topped with our award winning 15 hour smoked BBQ pulled pork, two poached eggs and hollandaise. Served with home fries*. 12.99

Ask about our daily breakfast specials!

*Our home fries may contain or be cooked with bacon drippings

Starters

Appetizers

Onion Rings

Hand-breaded onion rings with garlic-horseradish dill dip. 7.99

Bleu Cheese Chips

House potato chips smothered in local Vermont bleu and cheddar cheeses, bacon and chopped scallions. Served with ranch dip & bleu cheese dressing. 11.99

Truffle Fries

Straight cut crispy fries fried to perfection and tossed with White Truffle Oil, grated Parmesan cheese and fresh parsley. 9.99

Bacon Cheddar Chips

Our house potato chips smothered in bacon, our own cheese sauce, Colby Jack cheese, scallions, and sour cream. 11.99

Chili Cheese Fries

Crispy fries topped with our own Lumberjack chili, cheese sauce, Colby Jack cheese, scallions, and sour cream. 9.99

Sweet Potato Fries

With garlic horseradish dill sauce. 6.99



Hummus Dip

Homemade roasted garlic hummus served with fresh cut vegetables and fresh baked bread. 8.99

Sliders

Two mini rolls with choice of our award winning pulled pork, tuna or cheeseburgers and garnished with a fried pickle. 9.99

Fried Pickles

Bowl of our famous beer battered, deep-fried pickles served with garlic horseradish dill sauce. 10.99

Quesadillas

Served on your choice of flour or wheat tortilla with melted Colby Jack cheese and a side of sour cream and house salsa. Grilled chicken, diced bacon, & salsa 11.99
Muddy River BBQ Pulled Pork 10.99
Black bean and veggie 10.99

General Tso's Brussels Sprouts

Fresh brussels sprouts pan seared in a Thai plum sauce with carrots, pickled red onions, and mushrooms then finished with toasted sesame seeds and scallions. 11.99

Chicken Tenders

Boneless chicken tenders served with carrots, celery and our own bleu cheese or ranch dressing. Available naked, Buffalo style, BBQ or Sesame Thai Sauce. 11.99

Fowl Balls

Hand-cut chicken tenders wrapped in sugar-cured bacon, hickory smoked with our house rub spice then lightly fried till crispy. Served with homemade honey mustard. 10.99

Poutine

Our version of poutine. Crispy French fries topped with our white gravy and cheese sauce. 8.99

Get 'em while they're hot!!

Signature Salads

Classic Caesar Salad

Crisp romaine hearts, classic Caesar dressing, Parmesan cheese and our own house-made croutons. 11.99

Smoke House Salad

Large bed of mixed greens topped with grape tomatoes, cucumbers, shredded carrots, red onions, Colby Jack cheese, and homemade croutons. 11.99

Spinach Salad

Baby spinach, tomatoes, sugar-cured bacon, scallions, goat cheese, candied walnuts and raisins. 12.99

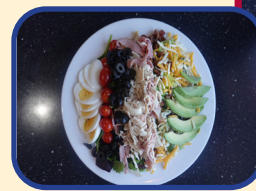
Chef Salad

Mixed baby greens with house roasted turkey breast, applewood smoked ham, Colby Jack cheese, hard-boiled egg, sugar-cured bacon, avocado, black olives, and grape tomatoes. 16.99

Chicken Cobb Salad

Mixed greens topped with marinated grilled chicken, bleu cheese crumbles, balsamic roasted portobellos, grape tomatoes, bacon, roasted red peppers, and artichoke hearts. 18.99

Staff Fave!



HOMEMADE DRESSINGS

Balsamic Vinaigrette, Russian, Italian, Bleu Cheese, Ranch, Horseradish Dill, Honey Mustard

Add to any of the above salads

- Grilled chicken 5.99 (Buffalo, Cajun, BBQ or Plain)
- Muddy River pulled pork 5.99
- Salmon cake 5.99
- Grilled 4 oz salmon fillet 8.99
- Real Maine lobster salad MKT
- Tuna salad 4.99
- 5 oz. marinated steak tips 8.95
- Portobello mushrooms 2.99
- Homemade Black Bean Burger 4.99

Soups

All soups served with homemade croutons

Classic New England Clam Chowder

Cup 7.99 16oz Bowl 11.99

Our Own Lumberjack Chili

Topped with Colby Jack cheese and scallions. Cup 6.99 16oz Bowl 10.99

Gluten Free Soup of the Day

Cup 6.99 16oz Bowl 10.99

Chef's Homemade Soup of the Day

Cup 5.99 16oz Bowl 9.99

Sandwiches

Sandwiches served with crispy fries and a deep fried pickle garnish.

Salmon Cake Sandwich

House-made fresh salmon cake, golden fried and served on a grilled potato bun with lettuce, tomato, pickled red onions and avocado. Served with a side of homemade tartar sauce. 12.99

Artichoke-Tomato Melt

Thick-cut grilled sourdough with artichoke hearts and tomatoes, melted cheddar & homemade Russian dressing. 11.99

BBQ Pulled Pork Sandwich
A Phantom Gourmet favorite!
House-smoked pulled pork with BBQ sauce on a grilled bun. 12.99
Add coleslaw and Colby Jack cheese for \$1.99



Hot Corned Beef Sandwich

Our own slow-cooked corned beef served hot with Swiss & spicy brown mustard. 14.99

Classic BLT or BLTCA

Three slices of sugar-cured, smoked bacon, green leaf lettuce, tomato & mayo on grilled sourdough. 11.99

BLTCA adds cheddar & avocado. 13.99

Classic Grilled Cheese

Cheddar and American cheese on grilled sourdough. 8.99

With tomato 9.99

With bacon or ham 12.99

With avocado 11.99

Pork, ham, & bacon 13.99

Portobello Mushroom Melt

Thick-cut sourdough bread filled and griddled with Balsamic-roasted portobello mushrooms, fresh baby spinach, roasted red peppers and creamy goat and cheddar cheeses. 13.99

Cuban Sandwich

Thick cut sourdough bread filled with slow-smoked, tender pork shoulder, grilled applewood ham, red onion, sliced pickle, melted Swiss and Dijon mustard. 13.99

Staff
Fave!

Turk-a-Doodle

House-roasted turkey breast rolled in a grilled flour tortilla with bacon, lettuce, tomato, cheese and Texas mayo. 13.99

Open-Faced Turkey

House-roasted turkey breast over grilled sourdough bread with house-made stuffing and gravy. Served with a side of homemade cranberry relish. 14.99



Fried Haddock Sandwich

Fresh, local haddock, crispy fried with homemade beer batter and served with lettuce and tomato on a grilled bun. 13.99

Add a Cage-Free Egg Topper or Slaw to any Sandwich 1.99

Add Gluten Free Bread to any Sandwich for 2.00

Add Guacamole 1.99

Add a Small House Salad to any Sandwich for 4.95

Buffalo Chicken Grilled Cheese

Cheddar and Bleu cheese on griddled sourdough with panko fried buffalo chicken tenders. 14.99

Maine Lobster Club

100% real Maine lobster meat, sugar-cured bacon, avocado, lettuce and tomato on grilled sourdough. MKT

Pulled Pork Tacos

15-hour smoked, award-winning pulled pork, house BBQ sauce, chopped lettuce, pickled red onions, jalapeños and Colby Jack cheese. Served with sour cream and salsa. 11.99
Add our house-made guacamole. 1.99

Hot Turkey Meatloaf Sandwich

Served open-faced on toasted sourdough with turkey gravy and sautéed mushrooms & onions. 12.99

Hummus Wrap

Homemade roasted garlic hummus, pickled red onion, roasted grape tomatoes, baby spinach, balsamic roasted portobello mushrooms, and goat cheese wrapped in a flour tortilla. 11.99

Roundabout Club Sandwich

House-roasted turkey breast, applewood smoked ham, cheddar, bacon, lettuce, tomato & mayo served on grilled sourdough bread. 15.99

Staff
Fave!

Lobster Roll

5 oz. of fresh 100% Real Maine lobster meat tossed with a touch of mayo & served in a grilled, jumbo roll with shredded lettuce. Market Price.

Pulled Pork Grilled Cheese

Grilled sourdough bread filled with melted cheddar cheese and our 15-hour smoked, award-winning pulled pork. 12.99

Roundabout Corned Beef Reuben

Slow-cooked corned beef thick-cut and served on grilled marble rye with Swiss, sauerkraut & homemade Russian dressing. 15.99



Staff
Fave!

Grilled Tuna Melt

Grilled thick-cut sourdough bread filled with albacore white meat tuna salad, diced cukes, lettuce, tomato and melted Swiss cheese. 12.99

Country Chicken Sandwich

House-marinated chicken breast golden-fried with Panko Crumbs and served over toasted sourdough with homemade sausage gravy. 13.99

Smokehouse Grilled Chicken

House-marinated chicken breast, sugar-cured bacon, cheddar & BBQ sauce. 13.99

Black and Bleu Chicken

Cajun spiced chicken with bleu cheese crumbles and served on a grilled, buttered bun. 13.99

Haddock Reuben

Panko fried fresh Atlantic haddock on grilled marble rye with citrus slaw, house Russian, and Swiss cheese. 15.99



Dog House \$9.99



Grilled & served in buttered buns with crispy fries

Two Fenway™ Franks slathered in choice of:

- Colby Jack Cheese with Cheese Sauce
- Colby Jack Cheese with Homemade Chili
- Muddy - Pulled Pork & Coleslaw
- Baked Beans & Yellow Mustard
- Bleu Cheese & Bacon
- Russian Dressing & Sauerkraut
- BBQ, Bacon, Colby Jack Cheese
- BLT with Sugar Cured Bacon and Topped with Lettuce and Diced Tomato
- Plain Jane - Traditional Condiments. 9.29

Dinner

Roundabout Burgers

Half pound of 100% Angus beef served on a fresh grilled and buttered bun with green leaf lettuce, tomato and Bermuda onion. Served with crispy fries and deep fried pickle garnish.

Classic Roundabout Burger 12.99
With choice of American, Swiss, or Cheddar. 13.99

BBQ Smokehouse Burger Staff Fave!
Classic with our sugar-cured bacon, cheddar & BBQ sauce. 14.99

Mushroom, Onion & Swiss Sautéed mushrooms, onions and melted Swiss on our classic 8 oz. patty. 14.99

Black and Bleu
Cajun spiced with creamy bleu cheese crumbles. 14.99

Chili Cheeseburger
Our own Lumberjack chili and melted Jack cheese. 14.99

The Alamo
Texas Mayo, jalapeños, and cheddar cheese. 14.99

Black Bean Burger New Item!
Homemade gluten free black bean burger with sliced avocado, pico de gallo, and Texas mayo. 11.99

Patty Melt
100% Angus burger served on grilled thick-cut sourdough with melted American cheese and sugar-cured bacon. 14.99

Roundabout Burger Club
Grilled "When Pigs Fly" sourdough, 1/2 pound burger, lettuce, tomato, bacon, red onion, mayo and cheese 16.99

The Pile-Up
Sourdough bread with 1/2 lb. burger, pulled pork, turkey, ham, bacon, egg, slaw, Russian dressing and Cheddar cheese. 20.99



POUNDAbout Burger
Got a big appetite?
Good!

Two half-pound Angus burgers, stacked with all the fixin's. 19.99
Even BIGGER and BETTER?
Add Melted American, Swiss, or Cheddar cheese. 20.99

LOADED...
Add sautéed mushrooms & onions, homemade gravy & onion rings. 21.99

Retro Diner Classics

House-Made Chicken Pot Pie
All white-meat, freshly roasted chicken with peas, carrots, potatoes and pearl onions in a light sauce and topped with our homemade pie crust. Served with choice of side & our own cranberry relish. 16.99

Fish and Chips
Fresh, local haddock golden fried with homemade beer batter and served with citrus cole slaw and crispy fries. Served with house-made tartar and a lemon wedge. 18.99

Truffle Carbonara New Item!
Pasta shells, grated parm, goat cheese, and asiago blended together with scampi butter and cream, then tossed with spinach, bacon, and cage-free egg. Finished with white truffle oil and grated parmesan cheese. Served with a side salad. 17.99
Add chix \$5.99 or steak tips \$9.99

Chicken Tenders
Boneless chicken tenders served with crispy fries and our own bleu cheese or ranch dressing. Available naked, Buffalo style, BBQ or Sesame Thai sauce. 13.99 Staff Fave!

Muddy Pie
Our famous 15-hour smoked pulled pork topped with mashed potatoes, kernel corn & Colby Jack. Served with BBQ baked beans & grilled cornbread. 16.99

Build Your Own Mac N' Cheese
Pasta shells tossed in our homemade four cheese sauce then topped with toasted panko crumbs.
Charges may apply for additional toppings.

- **Classic** 11.99
- **Veggie** - baby spinach, tomatoes, onions, peppers, and mushrooms. 13.99
- **Sugar-Cured Bacon** 13.99
- **Vermont Maple Sausage** 13.99
- **Applewood Smoked Ham** 13.99
- **Fried Buffalo Chicken** - panko fried buffalo tenders and bleu cheese crumbles. 14.99
- **BBQ Pulled Pork** - 15-hour smoked BBQ pulled pork shoulder 13.99
- **All Meat** - applewood smoked ham, BBQ pulled pork, and diced bacon. 14.99

BBQ Pulled Pork Platter
15-hour smoked pork shoulder tossed in award winning BBQ sauce. Served with baked beans, citrus coleslaw, and grilled cornbread. 15.99

Signature Entrées

Grilled Salmon Hot!
8 oz. fresh salmon fillet char-grilled & finished with your choice of sesame Thai glaze or scampi butter. Served with red bliss mashed potatoes & vegetable of the day. 21.99

Steak Tip Dinner Hot!
10 oz. of house marinated steak tips char-grilled to your liking and topped with sautéed mushrooms & onions. Served with mashed potatoes & vegetable of the day. 21.95

Turkey Dinner Staff Fave!
House-roasted turkey breast with red bliss mashed potatoes, our own stuffing, house gravy, chef's vegetable and homemade cranberry relish. 19.99

Country Chicken Dinner
House marinated chicken breast golden fried with Panko crumbs and served over red bliss mashed potatoes with homemade sausage gravy. Served with chef's vegetable. 16.99

Turkey Meatloaf
Two thick slices, served with turkey gravy, mashed potatoes, caramelized onions and mushrooms. 16.99

Chicken Fried Steak
Hand-cut top sirloin coated with seasoned flour, lightly fried till golden and topped with homemade sausage gravy. Served with red bliss mashed potatoes and chef's vegetable. 19.99



Fish and Chips

Sides

- Crispy Fries 3.99
- Hot! BBQ Baked Beans 3.99
- Hot! Red Bliss Mashed Potatoes 3.99
- Hot! Cole Slaw 3.99
- Homemade Stuffing 3.99

- Hot! Potato Chips 3.99
- Hot! Vegetable of the Day 3.99
- Hot! Sweet Potato Fries 4.99
- Mac 'n' Cheese 4.99
- Onion Rings 4.99
- Hot! Small House Salad 5.95

Dessert

House-Made Desserts

All our desserts are made here at the Roundabout Diner from scratch by our own pastry chef! Just like the good ol' days.

Ask your server for a list of today's homemade desserts. Some to look forward to may include:



Wild Maine Blueberry Pie 5.95
...a la mode 6.95



Banana Cream Pie (featured on the Phantom Gourmet) 5.95

Strawberry Cream Cake

And Many More...

Ice Cream Specialties

Roundabout Sundae

Two scoops of ice cream (your choice), choice of sauce: hot fudge, caramel, strawberries, or pineapple - whipped cream, walnuts and a cherry on top. 6.99



Jr. Roundabout Sundae

1 scoop of your choice, 1 topping of your choice, whipped cream, walnuts and a cherry on top. 5.29

Warm Brownie Sundae

Warm, fudgy, house-made brownie topped with vanilla ice cream, hot fudge, whipped cream and walnuts. 6.99

Classic Banana Split

Scoop each of vanilla, chocolate, and strawberry ice cream, fresh banana, hot fudge, strawberries, and crushed pineapple. Topped with whipped cream and walnuts. 6.99

Floats

Soda fountain classics, made with ice cream and soda. 4.79

Purple Cow

Vanilla ice cream and grape soda.

Classic Rootbeer Float

Smooth, creamy and delicious.

Boston Cooler

Vanilla ice cream and ginger ale.

Coffee Float

Vanilla ice cream, hot coffee and whipped cream.

Roundabout Float

Your choice! Any flavor of ice cream and soda you'd like with whipped cream.

All over New England for the past 12 years Chill Catering has been doing weddings, corporate luncheons, charity drives, and all sorts of events ranging from groups of 20-2000 people. Visit www.chillcatering.com or call 877-244-5575 for more details.



Plan your next event with us!

With over 20 years of expertise, Chill Catering can provide your next event with an elegant and mouthwatering experience. We also offer our food truck for rental!



Frappes

Premium Frappes

Banana Cream Pie \$8.50
Vanilla ice cream, fresh sliced bananas, whipped cream, graham cracker crumbs.



Triple Chocolate

Fudge Brownie \$8.50
Chocolate ice cream, hot fudge, chocolate milk, brownie chunks.

Bananas Foster \$9.00

Vanilla ice cream, fresh sliced bananas, crushed walnuts, caramel, and cinnamon.

Pineapple Upside-Down Cake \$8.50

Vanilla ice cream, pineapple puree, maraschino cherries, and toasted coconut.

The G.O.A.T. \$9.00

Vanilla ice cream, our famous sugar-cured bacon, peanut butter, and fresh sliced bananas.

Diner Classics

\$7.00

Classic Vanilla

Triple Chocolate

Strawberry

Coffee

Mint Chocolate Chip

Rotating Flavor

Diner Signatures

\$7.75

Peanut Butter Banana

Strawberry Banana

Cookies & Cream

Chocolate PB

Chocolate Malt

Vanilla Malt

Boozy Frappes (21+)

Boozy Banana Cream Pie \$12.50

Vanilla ice cream, fresh bananas, crème de banana, marshmallow vodka, whipped cream, graham cracker crumbs.

Spiked Cookies & Cream \$12.50

Vanilla ice cream, crushed Oreos, Kahlua liqueur, whipped cream.

S'more Booze Frappe \$13.50

Chocolate ice cream, hot fudge, marshmallow vodka, graham cracker crumbs, whipped cream.

Irish Coffee Frappe \$13.50

Coffee ice cream, espresso liqueur, Bailey's Irish cream, caramel, whipped cream.

Myer's Bananas Foster \$13.50

Vanilla ice cream, fresh sliced bananas, crushed walnuts, caramel, and dark Rum.