



CAPITOL RESTAURANT

55 MAIN STREET
NORTH ADAMS, MA
413-662-2500

THECAPITOLRESTAURANT.COM

Monday - Thursday	11:00am – 9:00pm
Friday	11:00am – 10:00pm
Saturday	7:00am – 10:00pm
Sunday	7:00am – 9:00pm



CAPITOL RESTAURANT

BREAKFAST

7:00 – 11:00 am
Saturday & Sunday

Capitol Breakfast #1

2 Eggs, House Made Corned Beef Hash, Toast, and Hash Browns 9.95

Capitol Breakfast #2

2 Eggs with Choice of Bacon, Ham, or Breakfast Sausage, Toast, and Hash Browns 8.95

Capitol Breakfast #3

2 Eggs with Toast and Hash Browns 5.95

Brisket Eggs Benedict

2 Poached Eggs on an English Muffin with Smoked Brisket topped with a Creole Hollandaise Sauce, and Hash Browns 9.95

Sausage Gravy & Biscuits

Creamy Sausage Gravy over Biscuits, and Hash Browns 9.95

Breakfast BLT

BLT on your choice of bread Stacked with 2 Eggs, and Hash Browns 8.95

Western Omelet

Ham, Peppers, Onions, Cheese, with Choice of Bacon, Ham, or Sausage, Toast, & Hash Browns 9.95
(Cheese: American, Cheddar, Swiss, or Pepper Jack)

French Toast (2) with choice of Bacon, Ham, or Breakfast Sausage 7.95

Breads: White, Wheat, or Rye (GF Udi's Gluten Free Bread +1.00)

Coffee (*endless cup*) 2.00
Tea 2.00
Juice 2.00
Orange, Apple, or Cranberry

EXTRAS

	<i>Additional Charge</i>
Corned Beef Hash (House Made)	4.00
Bacon, Ham, or Breakfast Sausage	3.00
Hash Browns	2.50
Toast/English Muffin	2.00
1 Egg	1.00



CAPITOL RESTAURANT

APPETIZERS

Wings

Fresh (never frozen) chicken wings seasoned & fried
Choose one of our signature sauces:
Maple Sriracha | Garlic Parmesan | Capitol BBQ |
Buffalo | Teriyaki Ginger **12 pcs** 10.00 **20 pcs** 16.00

Crispy Chicken Tenders

Five crispy boneless tenders
Plain or Choose one of our signature sauces:
Maple Sriracha | Garlic Parmesan | Capitol BBQ |
Buffalo | Teriyaki Ginger 9.50

Capitol Egg Rolls (2)

Choose from sautéed-seasoned pork & broccoli slaw
or Vegetarian with Portabella mushrooms & broccoli
slaw served with sweet & sour or soy sauce 7.95

Fried Green Beans

Fresh green beans with toasted onion breading & served
with chipotle aioli for dipping 7.95

Avocado Fries

Fried avocados served with chipotle aioli
or your choice of dipping sauce 7.95

Dill Pickle Fries

Crunchy dill pickle strips served with chipotle aioli
and ranch dipping sauce 7.95

Mediterranean Hummus Plate

House made garlic lemon hummus served with carrot
sticks, Kalamata olives, & warm herb flatbread 8.95

Loaded Nachos

Corn tortilla chips loaded with melted cheddar,
black olives, jalapenos, chunky salsa, sour cream,
& shredded lettuce 10.95
+chicken 1.00 | +beef 1.00 | +guacamole 1.00

Jambalaya – ½ order

An authentic recipe from the Bayou, a spicy rice dish
made with chicken, shrimp & Andouille sausage 8.95

SALADS

Capitol Cobb Salad

Chopped romaine lettuce, avocado, hard boiled eggs,
pickled red onion, tomato, bacon, and blue cheese
crumbles topped with grilled chicken & blue cheese
dressing 12.95

Fresh Spinach Salad

Fresh baby spinach, pickled red onion, walnuts, golden
raisins, & crumbled goat cheese with balsamic
vinaigrette 11.95

Caesar Salad

Chopped romaine lettuce, homemade croutons, shredded
Parmesan with a classic Caesar dressing 9.95

Greek Salad

Mixed greens topped with Kalamata olives, crumbled
feta, chickpeas, roasted red pepper, pickled red onion,
cucumber, artichoke hearts, pepperoncini & tomato with
a traditional Greek dressing 11.95

Iceberg Wedge Salad

Wedge of iceberg lettuce with bacon crumbles, pickled
red onion, topped with a creamy blue cheese 10.95

House Salad

Mixed greens, tomato, cucumber, pickled red onion,
carrots, croutons & your choice of dressing 9.95

*Dressings: Ranch, Lite Italian, Blue Cheese, Balsamic, Caesar, Creamy Cucumber,
Greek, Honey Mustard, Sesame Ginger, Thousand Island*

*Salad Additions: Grilled Chicken (3.00); Chicken Salad (3.00); Steak (5.00);
Grilled Shrimp (4.50); Blackened Ahi Tuna (6.50); Grilled Salmon (6.50)*

SOUPS

Soup of the Day 4.00 Cup 5.75 Bowl
French Onion Soup 6.00 Bowl
Clam Chowder (w/Bacon) 5.00 Cup 6.75 Bowl

LUNCH COMBOS

Available 11:30am to 4pm Daily

Cup of Soup & ½ Sandwich 8.95
Cup of Soup & Garden or Caesar Salad 8.95
½ Sandwich & Garden or Caesar Salad 8.95
*Turkey, Ham, Roast Beef, Chicken Salad, or B.L.T
with lettuce, tomato, red onion*

Before placing your order, please inform your server if anyone in your party has a food allergy.



CAPITOL RESTAURANT

SANDWICHES

Smoked Brisket Sandwich

Hickory smoked brisket served with or without Signature BBQ sauce, cheddar cheese, on a grilled roll 12.95
Stack our fresh made coleslaw on top for a BBQ treat!

BBQ Pulled Chicken

Hickory smoked pulled chicken served with or without signature BBQ sauce, cheddar cheese, on a grilled roll 11.95
Stack our fresh made coleslaw on top for a BBQ treat!

BBQ Pulled Pork

Hickory smoked pulled pork served with or without Signature BBQ sauce, cheddar cheese, on a grilled roll 11.95
Stack our fresh made coleslaw on top for a BBQ treat!

Smoked Brisket Rueben

Hickory smoked brisket on marble rye with Swiss, sauerkraut & thousand island dressing 12.95

Spicewood Chicken

Grilled chicken topped with smoked cheddar cheese, roasted red peppers, thick-sliced bacon & a chipotle aioli served on a grilled roll or baguette 12.95

Capitol Veggie Sandwich

Seasoned grilled zucchini, yellow squash, Portabello mushrooms, roasted red peppers, topped with melted cheddar cheese on a grilled baguette 12.95

Hummus & Vegetable Flatbread

House made garlic lemon hummus, mixed greens, cucumber, roasted red peppers, Greek tapenade, & crumbled feta on a warm flatbread 11.95

Fish Sandwich

Fresh Cod batter dipped & fried with house made tartar sauce on a grilled roll 11.95

French Dip

Cajun seasoned roast beef with melted Swiss, caramelized onions, & a horseradish aioli on a toasted baguette with a side of Au jus for dipping 11.95

Homemade Chicken Salad

Delicious fresh grilled chicken with diced celery served with lettuce & tomato on choice of bread or wrap 8.95

B.L.T.

Thick cut bacon, lettuce, & tomato served on choice of bread or grilled baguette with a garlic aioli 9.95

Breads: Artisan, Multigrain, or Marble Rye
Ⓞ Udi's Gluten Free Bread +1.00

BURGERS

Capitol Burger

6 oz. Fresh seasoned burger with lettuce, tomato, & red onion 10.95

Beyond Burger

A delicious plant based burger with lettuce, tomato, & red onion 12.95

Turkey Burger

6 oz. Seasoned Turkey burger with lettuce, tomato, & red onion 11.95

BBQ Burger

6 oz. Fresh seasoned burger served with a topping of BBQ pulled pork & cheddar cheese 11.95

Portabella Burger

Thick cut Portabella mushroom served with spinach, roasted red pepper, cheddar cheese & topped with a roasted pepper aioli 10.95

All Sandwiches & Burgers served with Choice of:

French Fries, Onion Rings, Sweet Potato Tater Tots, Sweet Potato Waffle Fries, Coleslaw, Broccoli Salad (with bacon), or Spiced Collard Greens

Cheese +1.00: American, Swiss, Cheddar, Gouda, Goat, Feta, Mozzarella, or Blue Cheese
+1.00: Bacon, Sautéed Mushrooms, Grilled Onions, Roasted Red Peppers

Substitute side House Salad or side Caesar +1.50

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



CAPITOL RESTAURANT

*Served Daily after 4:00 pm
Served with your choice of two sides*

ENTREES

Hand Cut Ribeye

Hand Cut Fresh Marbled Ribeye Steak, seasoned & flame grilled 21.95

Smoked Brisket Dinner

Hickory Smoked Tender Brisket, sliced & served with and choice of sauces 17.95

St. Louis Smoked Ribs

In House Rubbed & Hickory Smoked St. Louis Ribs with or without Signature BBQ sauce
½ Rack 8.95 Full Rack 16.95

Country Style Pork Smoked Ribs

In House Rubbed & Hickory Smoked Country Style Pork Ribs with or without Signature BBQ sauce 15.95

Chicken Marsala

Hand breaded & seasoned tender chicken with Portabella mushrooms & our tasty Marsala sauce, sprinkled with fresh Italian parsley 16.95

Eggplant Marsala

Hand breaded & seasoned eggplant with Portabella mushrooms & our tasty Marsala sauce, sprinkled with fresh Italian parsley 16.95

Jambalaya

A Cajun Favorite! A spicy rice dish made with chicken, shrimp & Andouille sausage.
Served with garlic-toasted baguette 16.95

SEAFOOD

Seared Ahi Tuna

Seasoned & Seared Ahi Tuna, served over sesame noodles with marinated cucumber salad & drizzled with teriyaki ginger sauce 16.95

Grilled Atlantic Salmon

Grilled fresh Atlantic salmon, topped with lemon dill butter 16.95

Fish & Chips

Fresh Beer battered Cod loin fried to perfection, with house tartar sauce, crispy fries, hand cut Coleslaw & a lemon wedge 13.95

Fish Tacos

Crispy Battered or Blackened Cod, topped with fresh Pico de Gallo, cilantro, shredded red cabbage, and avocado lime cremé in flour tortillas (3 tacos) 13.95

PASTA

Spaghetti

Our Signature House Meat Sauce or Veggie Sauce served over spaghetti 12.95

Chicken Parmesan

Hand breaded Chicken smothered in our marinara & melted mozzarella cheese, served over your choice of Spaghetti or Penne 15.95

Eggplant Parmesan

Hand breaded thick sliced eggplant smothered in our marinara & melted mozzarella cheese, served over your choice of Spaghetti or Penne 15.95

Veggie Pasta

Fresh veggies sautéed in garlic, butter, lemon, & white wine, served over penne pasta, garnished with fresh Parmesan cheese 15.95
+Add Chicken: 18.95

Penne Alfredo

Delicious House Alfredo Sauce served over Penne with toasted garlic bread 12.95
+Add Chicken: 15.95 +Add Chicken & Veggies: 17.95

Substitute Gluten-Free Pasta +1.00

Choice of Sides

Side House or Side Caesar Salad, Mashed Potatoes, French Fries, Onion Rings, Sweet Potato Tater Tots, Sweet Potato Waffle Fries, Mac & Cheese, White Rice, Coleslaw, Broccoli Salad (with bacon), Spiced Collard Greens

*Before placing your order, please inform your server if anyone in your party has a food allergy.
18% Gratuity may be added to parties of 8 or more.*