



Bites & Boards

Soft Pretzel Sticks (780 cal) \$11

Warm soft pretzel sticks served with Cheese Queso Bravo and Dijon grain mustard sauce.

Fried Mozzarella Sticks (850 cal) \$12

Crispy golden mozzarella served with house-made marinara.

Jumbo Chicken Wings (950 cal) \$14

Dry-seasoned wings, or pick a sauce: Caribbean buff-a-que, mango habanero, sweet chili. Served with blue cheese dressing, celery, carrots.

Truffle Fry Plate (980 cal) \$11

Crispy pub fries, drizzled with truffle oil, salt, pepper & garnished with grated Parmigiano cheese and fresh rosemary mix. Served with creamy garlic aioli.

Ultimate Pub Nachos (1350 cal) \$13

Fresh-made tortilla chips topped with Cheese Queso Bravo, jalapeños, black beans, Pico de Gallo, sour cream, and fresh guacamole. Add Tinga chicken +4 or beef +5.

Loaded Potato Skins (890 cal) \$12

Crispy baked potato skins filled with shredded melted cheddar and thick-cut peppered bacon, topped with fresh scallions. Serve with sour cream.

Sweet & Spicy Cauliflower (880 cal) \$12

Tempura fried crispy cauliflower, sweet chili glaze, sesame seeds and scallions.

Chicken Tinga Quesadilla (950 cal) \$13

Melted cheese, spicy Tinga shredded chicken, sour cream, guacamole, and Pico de Gallo.

Carnitas Quesadilla (980 cal) \$14

Melted cheese, Michoacán-Mexico style slow-braised pork carnitas, sour cream, guacamole, and Pico de Gallo.

The Taqueria

Carne Asada Street Tacos (780 cal) \$16

Citrus-and-chile marinated skirt steak, chopped fine on doubled corn tortillas, white onion, cilantro, lime, salsa verde.

Shrimp Taco Plate (910 cal) \$14

Spicy marinated shrimp on corn tortillas, lettuce, Pico de Gallo, sliced avocado, chipotle crema.

Carnitas Tacos (850 cal) \$14

Michoacán-style slow-braised pork shoulder, crisped on the flat-top, doubled corn tortillas, Pico de Gallo, lime, salsa roja.

Soups & Salads

New England Clam Chowder (450 cal) \$7

House-made with tender clams, russet potatoes, bacon, and cream. Served with oyster crackers.

Soup du Jour (350 cal) \$5

A rotating seasonal soup, changing daily.

Classic Caesar Salad (550 cal) \$13

Romaine lettuce, Caesar dressing, shaved Parmigiano-Reggiano cheese, croutons, bread stick, and lemon wedge.

Southwest Salad (680 cal) \$13

Romaine, mixed greens, grilled corn, roasted red peppers, Gruyère cheese, black beans, avocado, tossed in Jalapeño ranch, topped with Pico de Gallo and tortilla strips.

Chipotle Bean & Corn Bowl (720 cal) \$14

Smoky chipotle black beans and blistered corn over cilantro-lime rice with avocado, cotija, lime crema, pickled red onions, and crispy tortilla strips.

add Steak Tips | +7.00 or Shrimp | +6.00
add Grilled Chicken | +4.00

Pizza

Buffalo Chicken Pizza (1220 cal) \$14

Buffalo sauce base, mozzarella, fried chicken tossed in Caribbean buff-a-que, red onion, blue cheese crumbles, finished with scallions.

Margherita Pizza (950 cal) \$13

Tomato base, fresh mozzarella, fresh basil, finishing olive oil, and balsamic glaze.

Hot Honey Pepperoni Pizza (1180 cal) \$14

Mozzarella, pepperoni, tomato base, finished with a hot honey drizzle and oregano.

Sides

French Fries +5.50 Onion Rings +5.50

Side House or Caesar Salad +5.00

Pub Fare

Fuller's Cheeseburger (1150 cal) \$16

Freshly made grilled burger, lettuce, tomato, pickles, Fuller's Sauce & Vermont cheddar cheese on a brioche bun.

Sweet Potato Black Bean Burger (920 cal) \$15

Sweet potato, black bean, shiitake mushroom, Swiss cheese, lettuce, tomato, red onion, and fresh guacamole.

Fuller's Chicken Deluxe (920 cal) \$15

Buttermilk-and-pickle brined fried chicken breast, Yellow American cheese, lettuce, tomato, dill pickles on a butter-toasted brioche bun.

Crispy Chicken Finger Basket (950 cal) \$14

Crispy fried chicken tenders served with fries and choice of dipping sauce.

The Schwefel (860 cal) \$15

Corned beef, Swiss cheese, sauerkraut, thousand island dressing on marbled rye bread.

Chicken Caesar Wrap (760 cal) \$14

Grilled chicken, romaine lettuce, Romano cheese, Caesar dressing in a soft flour wrap.

Crispy Fish Sandwich (970 cal) \$15

Guinness beer-battered local catch, lettuce, tomato, onion, and tartar sauce on a brioche roll.

Caribbean Crispy Chicken Wrap (930 cal) \$14

Crispy chicken tossed in our Caribbean buffalo sauce, celery, shaved carrots, lettuce, blue cheese dressing.

California Turkey BLT (960 cal) \$15

Turkey, avocado, BLT, mayo, toasted on sourdough bread.

Chicken Caprese (880 cal) \$15

Chicken with melted fresh mozzarella, arugula, marinated tomatoes, pesto aioli, on toasted ciabatta.

Fish & Chips (1320 cal) \$17

Beer-battered local catch with fries, coleslaw and tartar sauce.

Gourmet Grilled Cheese (950 cal) \$13

Artisan sourdough, grilled to perfection, and layered with Muenster and cheddar cheese with arugula and roasted red pepper. Served with a cup of creamy tomato basil.

All Sandwiches & Wraps served with Fries

Add Thick Cut Peppered Bacon | +3.00
Substitute Side Salad | +2.50

Desserts

Chocolate Lava Cake (650 cal) \$9

Warm dark chocolate cake with a molten center, dusted with powdered sugar and served with vanilla ice cream.

Cheesecake New York Big Brulee (580 cal) \$10

Rich, dense classic cheesecake topped with fresh strawberry sauce.

Espresso Gelato (240 cal) \$7

Rich Italian-style espresso gelato served with a biscotti.

Irish Cream Gelato (220 cal) \$7

Smooth Italian-style gelato infused with Irish cream, served in a chilled glass.

Fuller's Story

Edwin D. Fuller is the President of Laguna Strategic Advisors LLC and a leading figure in the hospitality industry. A 1968 Boston University graduate, Fuller also attended Wake Forest University and completed the Harvard Graduate School of Business Advanced Management Program. His commitment to education and corporate social responsibility is evident in his roles as Vice Chairman of BU's Board of Overseers and Chairman of the Hospitality Advisory Board, as well as his involvement in advisory boards at UC Irvine and California State University. A decorated U.S. Army Captain, Fuller earned the Bronze Star and Army Commendation Medal for his service in Vietnam and Germany. Joining Marriott in 1972, he advanced through key roles, including chief sales and marketing officer, before becoming senior vice president and managing director of international lodging operations in 1991, and later president and managing director in 1997. He is renowned for his role as the former President and Managing Director of International Lodging at Marriott International. Over nearly 22 years, Fuller led Marriott's expansion from 16 to over 550 hotels in more than 70 countries, with 175 additional hotels under development. Fuller has received numerous accolades, including the University of Nevada, Las Vegas 2013 Hospitality Industry Leader of the Year Award and several lifetime achievement awards from prestigious hospitality organizations. His contributions to the industry and education have made a lasting impact.

Proudly serving the BU community since 1969

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

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