

SNACKS AND SMALL PLATES

BEEF CHEEK RAGU

Robie Farm beef, slow braise, rich sauce, gnocchi **16**

STEAK & CHEESE FRIES

Thick fries, shaved steak, American cheese sauce, peppers, onions **12**

BUFFALO FINGERS

Signature sauce, bleu cheese, celery, carrots **14**

CRUZ BAY AHI TUNA BITES

Mediterranean rub, seared rare, picante aioli **16**

CHARCUTERIE BOARD

Cured meats, cheeses, olives, jam, pickles, marcona almonds, French baguette **26**

STUFFED MUSHROOM CAPS

Mild Italian sausage, melted Cabot cheddar **12**

BUFFALO CHICKEN DIP

Bread bowl, cream and blue cheese, celery, carrots **13**

GARDEN

Balsamic Vinaigrette, Buttermilk Ranch, Caesar, Bleu Cheese, Thousand Island

GARDEN SALAD

Field greens, cucumber, tomato, carrot, sweet drop peppers, red onion. Choice of dressing **12**

KALE CAESAR SALAD

Croutons, parmesan tuile, lemon, garlicky dressing **14**
Add Anchovies 2

BLEU MOUNTAIN SALAD

Grilled chicken, candied walnuts, dried cranberries, red onion, cucumber, crumbled bleu cheese, balsamic vinaigrette **15**

BUFFALO CHICKEN WEDGE

Iceberg, bacon, tomatoes, red onion, crispy buffalo chicken bites, bleu cheese **16**

ORIENTAL SALAD

Chopped kale, rainbow brussel sprouts, napa cabbage, carrot, mandarin orange, chow mein noodles, slivered almonds, spicy Thai peanut dressing **14**

SIDES

FRENCH FRIES **2**

STEAK FRIES **3**

SWEET POTATO PUFFS **3**

KETTLE CHIPS **2**

COLESLAW **2**

PICKLED ONION RINGS **5**

SIDE GARDEN SALAD **6**

SIDE CAESAR SALAD **8**

SHANGHAI LETTUCE CUPS

Ground chicken, water chestnuts, bamboo shoots, ginger, garlic, hoisin, onion, crushed peanuts, bib lettuce **15**

COWBOY CHIPS

Kettle chips, cheddar, smoked gouda, bacon, sour cream, scallions, pickled jalapenos **14**

PICKLED RED ONION RINGS

Triple battered, habanero buttermilk ranch **13**

BLOOMING BREAD BOWL

Garlic butter, mild cheddar, marinara **12**

FRENCH ONION SOUP CROCK 9

NEW ENGLAND CLAM CHOWDER

CUP **6** | BOWL **10**

SOUP OF THE DAY CUP 5 | BOWL 9

BURGERS

on a brioche bun, GF \$2

Ground beef sourced from Robie Farm in Peirmont, NH

CHARBROILED BURGER*

6 oz. (Additional toppings may be subject to extra charge.) **14**

SMASH BURGER*

4 oz., cheese, griddle seared
single 8 double 11 triple 14

THE TOMMY BURGER*

6 oz., bacon, mushrooms, onions, melted Swiss & bleu cheeses **16**

FARMHOUSE BURGER

6 oz., bacon, goat cheese, onion jam **16**

VEGGIE BURGER (Vegan)

Quinoa, black beans, roasted veggies, sweet potato, chickpea flour **14**

BEYOND™ BURGER (Vegan)

All plant-based, lettuce, tomato, onion **15**

ADD PROTEIN

GRILLED CHICKEN **6**

PORK BELLY **8**

VEGGIE BURGER (V) **8**

BEYOND BURGER (V) **8**

GRILLED SHRIMP **10**

SEARED

SCALLOPS **14**

CHILLED

AHI TUNA **12**

GRILLED

STEAK TIPS **12**

HANDHELDS

ITALIAN DIP

Sub roll, shaved roast beef, pepper medley, onions, provolone, au jus **15**

PROSCIUTTO GRILLED CHEESE

Basil aioli, fresh mozzarella, oven roasted tomato, grilled Tuscan bread **15**

STEAK & CHEESE

Caramelized onions, mushrooms, American cheese, sub roll **15**

TUSCAN CHICKEN SANDWICH

Breaded breast, balsamic greens, fresh mozzarella, heirloom tomato, basil aioli, brioche bun **15**

PERUVIAN CHICKEN

Grilled chicken, pickled red onion, greens, feta, jalapeno aioli, warm pita **15**

THE DONAIR

Popular Halifax street food. Sliced meatloaf, warm pita, tomato, raw onion, donair sauce **15**

REUBEN

Sliced corned beef brisket, melted Swiss, Thousand Island dressing, sauerkraut, grilled marble rye **15**

VEGGIE REUBEN

Beyond Burger, melted Swiss, Thousand Island dressing, sauerkraut, grilled marble rye **15**

SMOKY MAPLE TOFU SANDWICH (Vegan)

Artisan whole grain bread, caramelized onions, lettuce, tomato, smeared avocado **15**

TRADITIONAL LAMB GYRO

Tomato, onion, fries, tzaziki, warm pita **15**

ENTRÉES

Served all day. Please substitute rice or french fries for mashed potato before 4:30pm. Substitute GF pasta for an extra \$3

CHICKEN PARMESAN

Marinara, fresh mozzarella, penne **20**

INDIAN BUTTER CHICKEN

Yogurt marinade, ginger, garam masala, creamed butter tomato sauce, jasmine rice, warm pita **20**

RAMEN BOWL

Miso dashi broth, corn, broccoli, mushrooms, shoyu egg, water chestnuts **18**

MAC N CHEESE

Cavatappi pasta, Cabot cheese sauce, seasoned crumbs **16**

Add: Lobster 12 Buffalo Chicken 5 Bacon 3

FISH & CHIPS

Fresh fried haddock, fries, coleslaw **18**

AHI TUNA BOWL*

Sushi rice, edamame, grape tomatoes, cucumber, avocado, marcona almonds, seaweed salad, pickled ginger, sweet soy syrup **18**

NEW ENGLAND SEAFOOD BAKE

Fresh haddock, sea scallops, shrimp, lobster, sherry cream, lemon butter crumbs, rice, fresh vegetable **34**

BAKED HADDOCK

Buttered panko crumbs, Jasmine rice, fresh vegetable **26**

RAINBOW TROUT

Pesto roasted potatoes, sundried tomato compound butter **26**

DAYBOAT SCALLOPS

Tarragon goat cheese, yellow pepper jam risotto, crispy prosciutto **36**

BOLOGNESE

Fresh tagliatelle pasta, veal, pork and beef meat sauce, splash of cream, parmesan **26**

VEGAN BOLOGNESE (Vegan)

Farro, veggies, chopped wild mushrooms, marinara, truffle oil, vegan parmesan **18**

SWEET POTATO CHILI (Vegan)

Quinoa, black beans, crispy tortilla strips, scallions **14**
Add cheese 2 Add vegan parmesan 3

MOROCCAN LAMB SHANKS

Slow braise, cous cous, carrots, golden raisins, slivered almonds **24**

STEAK TIPS (GF)

Soy-citrus marinade, mashed potato, fresh vegetable **28**

BEEF & BROCCOLI SHORT RIBS (GF)

Hoison demi, mashed potato, broccolini **32**

PUB STEAK (GF)

8 oz. NY sirloin, smashed red potato, mushroom demi **36**

PORK SCHNITZEL

Spaetzle, apple brandy cream **26**

A 20% service charge may be added to parties requesting separate checks or groups of 6 or more. We do not have a designated fryer for fried items that are naturally gluten free so please notify your server to your sensitivity.

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

WHITE WINE

	GLS	BTL
CAPOSALDO PROSECCO, ITALY	9	-
Aromas are fruity with citrus, green apple & acacia flowers; pleasant acidity freshness & full body.		
MOVENDO MOSCATO, ITALY	8	33
Hints of toffee, peach, & honey help deliver an explosion of sweet honey notes.		
13 CELSIUS SAUVIGNON BLANC, NEW ZEALAND	9	34
Flavors of citrus & minerals with a crisp, clean finish.		
KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND	10	38
Flavors of grapefruit, citrus, pear, lime & juniper.		
BANFI SAN ANGELO PINOT GRIGIO, ITALY	10	38
Fresh bouquet with notes of pear, peach, anise & honey, leading to a fruity, crisp, refreshing finish.		
CHLOE CHARDONNAY, CALIFORNIA	9	34
Flavors of citrus, apple & pear with notes of creamy butter & vanilla.		
SONOMA-CUTRER CHARDONNAY, RUSSIAN RIVER VALLEY	11	42
Aromas of Fuji apple, fresh roses, lime, lemon blossom & nectarine, complemented by touches of nougat & baking spices.		
SIMI CHARDONNAY, SONOMA	11	42
Expressive notes of baked apples, spritz of citrus & a touch of shortbread.		

DESSERT

BUTTERFLY ICE CREAM SANDWICH
Fried bao buns, vanilla bean ice cream, matcha powdered sugar, lavender honey
MIKE'S DEEP DISH KEY LIME PIE
A four time national champion with no fillers & no preservatives
SEA SALT CARAMEL CHEESECAKE
Hershey's caramel topping

RED WINE

	GLS	BTL
RUFFINO SPARKLING ROSE	9	34
Fresh & fragrant with notes of strawberry & hints of rose petals.		
FIRESTEED PINOT NOIR, OREGON	10	38
Aromas of supple red cherries & mocha with a hint of maple syrup.		
MEIOMI PINOT NOIR, CALIFORNIA	11	42
Aromas & flavors of strawberry, dark cherry, jam, blackberry & boysenberry with mocha, vanilla & toasty oak notes.		
BANFI CHIANTI SUPERIORE, ITALY	9	34
This simple red offers flavors of ripe dark skinned berry, fig, plum & hints of culinary spice.		
TRAPICHE BROQUEL MALBEC, ARGENTINA	9	34
Aromas of stewed plum & blackberry lead to roasted oaky flavors of spicy berry, clove & cocoa.		
B.R. COHN SILVER LABEL CABERNET SAUVIGNON, SONOMA	11	42
Aromas of cassis, black cherry, mint, that combine with a bouquet of oak, anise & warm vanilla.		
OBERON CABERNET SAUVIGNON, CALIFORNIA	13	50
Supple silky tannins & vibrant black cherry, candied blackberry & spices with a hint of coffee & dark chocolate.		
THE PRISONER RED BLEND, CALIFORNIA	-	75
A blend of Zinfandel, Cabernet Sauvignon, Petit Syrah & Charbono. Wildly feral on the nose with rich dark baked fruits, chocolate & vanilla.		

CIDER DONUT APPLE PIE SUNDAE
Vanilla ice cream, caramel drizzle, crushed hazelnuts
CHURROS
Powdered sugar, chocolate sauce, Benton's maple syrup
VEGAN RASPBERRY-BLUEBERRY CAKE
From Nate's Vegan Cakes
FLOURLESS CHOCOLATE TORTE
Raspberry sauce & whipped cream

After a \$10,000 makeover in May of 2014 by the Food Network's Restaurant Impossible, co-owners Jennifer Leonzi, front of house manager and head chef Kerry Benton dissolved their partnership, leaving Jennifer the sole owner. Over the next few years, her vision was to take the restaurant back to its roots "Covered Bridge" as the original owners did in 1978. Jennifer completed an intense 12 week culinary course at Chez Boucher Culinary Arts Center in Hampton, NH in 2015. In the fall of 2016, she interned in their kitchen at Savory Square Bistro under head chef Aaron Duvall. Along with a new identity the goal was a new menu featuring "Fresh Fusion." A Farm to Table attitude inspired by French, Asian, Italian and Spanish cuisine as well as traditional selections and old favorites. Although we are not strictly "Farm to Table", our philosophy is to provide the freshest product available.