

MUNCHIES

PRETZEL TWISTS (VG)

Covered Bridge IPA beer cheese **12**

KOREAN BBQ PORK WINGS

Sesame seeds, scallion, buttermilk ranch **20**

BUFFALO FINGERS

Our signature sauce, bleu cheese, celery, carrots **14**

STUFFED MUSHROOM CAPS

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

ESCARGOT

Garlic butter, Swiss cheese, bacon, crispy French baguette **14**

MAPLE BOURBON PORK BELLY LOLLIPOPS (GF)

Seared crisp, Benton's Sugar Shack maple syrup **12**

GARDEN

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

GARDEN SALAD (V)

Owens Farm field greens, cucumber, tomato, carrot, sweet drop peppers, red onion **12**

CAESAR SALAD

Romaine, croutons, parmesan, lemon garlicky dressing **14**

Add Anchovies 2

BLEU MOUNTAIN SALAD (GF)

Grilled chicken, candied walnuts, dried cranberries, red onion, cucumber, crumbled bleu cheese, balsamic vinaigrette **16**

BUFFALO CHICKEN WEDGE

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

THE GREEK (GF) (VG)

Romaine lettuce, marinated roasted tomatoes, cucumber, mediterranean olives, feta cheese, pepperoncini, classic Greek dressing **16**

CHICKEN COBB SALAD (GF)

Hydroponic greens blend, corn, cucumber, tomato, chopped applewood bacon, avocado, hard boiled egg, bleu cheese, red wine dijon vinaigrette **18**

SIDES

FRENCH FRIES **2**

STEAK FRIES **3**

SWEET POTATO

PUFFS **3**

KETTLE CHIPS **2**

COLESLAW **2**

PICKLED RED ONION

RINGS **5**

SIDE GARDEN SALAD **6**

SIDE CAESAR SALAD **8**

MEATBALL SKILLET

House ground beef, marinara, melted provolone, garlic knots **14**

WHIPPED FETA DIP (VG)

Hot honey, garlic, chili flakes, warm pita **12**

COWBOY CHIPS

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

CRUZ BAY AHI TUNA BITES* (GF)

Mediterranean rub, seared rare, wasabi dill crème fraîche **16**

THAI SHRIMP LETTUCE WRAPS (GF)

Carrot daikon slaw, cilantro, mint, sweet & spicy chili sauce **16**

PICKLED RED ONION RINGS (VG)

Triple battered, habanero buttermilk ranch **13**

BURGERS

GF bun add **\$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, sesame bun
single **8** double **12** triple **16**

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 (V)

Quinoa, black beans, roasted veggies, sweet potato, chickpea flour, veganaise **15**

BEYOND™ BURGER (V)

All plant-based, lettuce, tomato, onion, vegan cheddar, veganaise **18**

ADD PROTEIN

GRILLED CHICKEN **7**

PORK BELLY **8**

VEGGIE BURGER (V) **8**

BEYOND BURGER (V) **8**

GRILLED SHRIMP **10**

BUFF NUGS **6**

SEARED

SCALLOPS **14**

CHILLED

AHI TUNA* **12**

GRILLED

STEAK TIPS* **12**

SAMMIES GF bun add \$2

LEM PARKER

Grilled chicken, brie, fire roasted apples, bacon, fig jam, buttered brioche **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**

REUBEN

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

VEGGIE REUBEN (VG)

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

VEGAN SLOPPY JOE

Ground veggies, beyond beef crumbles, classic sauce, brioche bun **16**

ENTRÉES Served all day. Substitute GF pasta for an extra \$3

STEAK TIPS* (GF)

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

YANKEE POT ROAST (GF)

Local raised Robie Farm Beef, six hour braise, mashed potato, baby carrots, root vegetable **22**

GRIOT ak DIRI ak PWA (GF)

Traditional Haitian dish, plump shrimp, marinated pork chunks, rice, black bean puree, fried plantains and pikliz (spicy pickled slaw) **24**

HALF DUCK

Crispy skin, balsamic caramelized pearl onions, figs over sweet potato mashed, fresh vegetable **34**

MAC N CHEESE (VG)

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

Add: Lobster 12 Buffalo Chicken 6 Bacon 3

AHI TUNA BOWL*

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

BAKED HADDOCK

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

FISH & CHIPS

Fresh fried haddock, fries, coleslaw **20**

NEW ENGLAND SEAFOOD BAKE

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

BLACKENED CHICKEN ALFREDO

Rich parmesan cream sauce, bowtie pasta **26**

BIRRIA DE POLLO TACOS

Pan fried corn tortillas with Oaxaca cheese, chicken braised with chilis and spices then pulled, adobo consome, pickled red onion, cilantro, rice & beans **24**

BOLOGNESE

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

PORK SCHNITZEL

Pounded pork loin breaded and fried, apple cream sauce, spatzel, kraut **26**

MOROCCAN LAMB SHANKS

Slow braise, cous cous, carrots, golden raisins, dates, slivered almonds **26**

SWEET POTATO CHILI (V)

Quinoa, black beans, crispy tortilla strips, scallions **14**

Add cheese 2 Add vegan parmesan 3

VEGAN BOLOGNESE (V)

Fresh pasta, mirepoix, button, shitake and king oyster mushrooms, truffle oil, vegan parmesan **18**

(G) - Gluten Free (V) - Vegan (VG) - Vegetarian

A 20% service charge may be added to parties requesting separate checks or groups of 6 or more.

A 3% non cash payment will be assessed to your bill.

Want to buy the cooks a cold one after their shift? \$10 added to your bill gets it done!

We do not have a designated fryer for fried items that are naturally gluten free so please notify your server to your sensitivity.

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

*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.

BARTENURA MOSCATO, ITALY 9.5 36

Slightly effervescent with notes of wildflowers, ripe melons, & honey followed by pear, nectarines & apricot.

BONTERRA SAUVIGNON BLANC, CALIFORNIA 8.5 32

Flavors of grapefruit, lime zest & grass that closes with flavors of melon & a nice tart finish.

KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND 9 34

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.

DELOACH ESTATE CHARDONNAY, CALIFORNIA 8 30

Tropical Flavors of pineapple, papaya, & mango with a long finish that compliments a wide variety of cuisines

SONOMA-CUTRER CHARDONNAY, RUSSIAN RIVER VALLEY 12.5 48

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.

KIDS

For kids 12 and under

CHICKEN FINGERS & FRIES 8

FISH & CHIPS 10

BURGER & FRIES 7

Seeded bun, toppings subject to extra charge

HOT DOG & FRIES 6

HOUSE SALAD with GRILLED CHICKEN 8

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 CLASSICO RISERVA, TOSCANA ITALY 11.5 44

Notes of plum, blackberry jam, & spicy hints of liquorice, vanilla & leather.

BODEGA NORTON RSV MALBEC, MENDOZA 9 34

An expressive wine with ripe black fruits, violets, spices & tobacco.

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 15.5 60

Supple silky tannins & vibrant black cherry, candied blackberry & spices with a hint of coffee & dark chocolate.

THE PRISONER RED BLEND, CALIFORNIA 80

A blend of Zinfandel, Cabernet Sauvignon, Petit Syrah & Charbono. Wildly feral on the nose with rich dark baked fruits, chocolate & vanilla.

RAYMOND CABERNET, NAPA 100

Baked plum, blueberry & elderberry flavors which coat the palate delightfully.

PENNE PASTA 6

marinara or butter & cheese

Add: Meatball 2

Add: Alfredo 2

KRAFT MAC N'CHEESE 4.50

Add: Chicken Fingers 2.50

FLATBREAD CHEESE PIZZA 9