

APPETIZERS

MEXICAN STREET CORN

Grilled, battered, flash fried, saison aioli, cojita cheese **12**

TRUFFLE PARMESAN FRIES

Truffle oil, parmesan **9**

BUFFALO FINGERS

Signature sauce, bleu cheese, celery, carrots **12**

TUNA TATAKI

Sesame seeds, seared, sweet soy syrup, seaweed, pickled ginger, wasbabi **13**

CHARCUTERIE BOARD

Cured meats, cheeses, olives, jam, pickles, marcona almonds, French baguette **20**

STEAMED MUSSELS

White wine, garlic, heirloom tomatoes, French baguette **17**

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

GARDEN SALAD BOWL **side 6**

Field greens, cucumber, tomato, carrot, sweet drop peppers, red onion. Choice of dressing **10**

CAESAR SALAD BOWL **side 8**

Romaine, croutons, grape tomatoes, parmesan tuile, caesar dressing **12**

Add Anchovies 2

BURRATA CAPRESE

Heirloom tomatoes, EVOO, fresh basil, garlic, pesto brushed French baguette **16**

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 **14**

KOREAN SCALLION SIDE SALAD

Sesame, soy, brown sugar, fish sauce **8**

SIDES

FRENCH FRIES **2**
TRUFFLE PARMESAN FRIES **5**
SWEET POTATO PUFFS **3**
KETTLE CHIPS **2**
COLESLAW **2**
PICKLED ONION RINGS **5**

MUSHROOM CAPS

Mild Italian sausage, melted Cabot cheddar **10**

SHANGHAI LETTUCE CUPS

Ground chicken, water chestnuts, fresh garlic, ginger, hoisin, onion, crushed peanuts, bib lettuce **13**

COWBOY CHIPS

Kettle chips, cheddar, smoked gouda, bacon, sour cream, scallions, pickled jalapenos **12**

PICKLED RED ONION RINGS

Triple battered, habanero buttermilk ranch **10**

FRENCH ONION SOUP CROCK **9**

NEW ENGLAND CLAM CHOWDER

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

BURGERS on brioche bun, GF \$2

CHARBROILED BURGER*

8 oz. *(Additional toppings may be subject to extra charge.)* **12**

SMASH BURGER*

4 oz., cheese, griddle seared

single 7 double 10 triple 13

THE TOMMY BURGER*

8 oz., bacon, mushrooms, onions, melted Swiss & bleu cheeses **15**

BLACK BEAN BURGER (Vegan)

Veganaise, lettuce, tomato, onion **11**

BEYOND™ BURGER (Vegan)

All plant-based, lettuce, tomato, onion **13**

FARMHOUSE BURGER

8 oz., bacon, goat cheese, onion jam **15**

ADD PROTEIN

GRILLED CHICKEN **6**
BLACK BEAN BURGER **5**
BEYOND BURGER (V) **5**
GRILLED SHRIMP **10**
SEARED SCALLOPS **14**
GRILLED STEAK TIPS **12**
CHILLED AHI TUNA **10**
SALMON **14**
PORK BELLY **8**

LIGHTER FARE & HANDHELDS

ITALIAN DIP

Sub roll, shaved roast beef, peppers, onions, provolone, au jus **14**

PROSCIUTTO GRILLED CHEESE

Basil aioli, fresh mozzarella, oven roasted tomato, grilled Tuscan bread **14**

STEAK & CHEESE

Caramelized onions, mushrooms, American cheese, sub roll **14**

TUSCAN CHICKEN SANDWICH

Breaded breast, balsamic greens, fresh mozzarella, heirloom tomato, basil aioli **14**

THE DONAIR

Popular Halifax street food. Sliced meatloaf, warm pita, tomato, raw onion, donair sauce **14**

REUBEN

Sliced corned beef brisket, melted Swiss, Thousand Island dressing, sauerkraut, grilled marble rye **14**

SMOKY MAPLE TOFU SANDWICH

Artisan whole grain bread, caramelized onions, lettuce, tomato, smeared avocado **14**

PORK BELLY BLT

Grilled whole grain bread, garlic aioli **14**

QUINOA PILAF (GF)

Corn, roasted poblanos, diced red peppers, Spanish spices, parmesan roasted tomato (Vegan without roasted tomato) **13** **Add a protein \$\$**

SWEET POTATO CHILI

Quinoa, black beans, crispy tortilla strips, scallions **10**
Add Cheese 2

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**

MAC N CHEESE

Cavatappi pasta, Cabot cheese sauce, seasoned crumbs **14**

Add: Lobster 12 Buffalo Chicken 5 Bacon 3

ENTRÉES

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

NEW ENGLAND SEAFOOD BAKE

Fresh haddock, sea scallops, shrimp, lobster, sherry cream, lemon butter crumbs, rice, fresh vegetable **32**

BAKED HADDOCK

Buttered panko crumbs, Jasmine rice, fresh vegetable **24**

DAYBOAT SCALLOPS

Jasmine rice, scallion salad, blood orange bierre blanc **34**

SALMON

Wild caught, sushi rice cake, bokchoy, ginger-scallion vinaigrette **26**

RAMEN BOWL

Miso dashi broth, corn, bok choy, mushrooms, soft boiled egg **16**

BOLOGNESE

Fresh tagliatelle pasta, veal, pork and beef meat sauce, splash of cream, parmesan **22**

CHICKEN PARMESAN

Marinara, fresh mozzarella, penne **18**

BUTTER CHICKEN

Tender breast, garam masala, tomatoes, ginger, garlic, cream, ghee, jasmine rice, warm pita **20**

LAMB SHANKS

Braised, peas, carrots, cous cous, chickpeas, gremolata **22**

STEAK TIPS (GF)

Teriyaki, mashed potato, fresh vegetable **24**

BEEF SHORT RIBS

Gravy, mashed potato, fresh vegetable **24**

PUB STEAK FRITES

8 oz. certified Angus strip, fries, mushroom demi **22**

**PRIME RIB* EVERY FRIDAY AND SATURDAY NIGHT
WHILE IT LASTS!**

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

LEMON BERRY MARSCAPONE CAKE
Vanilla crumb cake & cream filling topped with blueberries & cranberries
MIKE'S DEEP DISH KEY LIME PIE
A four time national champion with no fillers & no preservatives
SEA SALT CARAMEL CHEESECAKE
With 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.		

LOCAL APPLE CIDER DONUT ICE CREAM SANDWICH
Made local by just like Memes, Rumney, NH
CARROT CAKE
Crushed pineapple & a hint of coconut, cream cheese frosting, & candied walnuts
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.