

APPETIZERS

CHARRED SCALLION DIP

Leeks, roasted garlic, herbs, warm pita bread and tortilla chips **12**

TRUFFLE PARMESAN FRIES (GF)

House fries, truffle oil and parmesan **9**

BUFFALO FINGERS

Fresh breaded chicken tenders in our signature sauce with bleu cheese, celery and carrots **12**

TUNA TATAKI (GF)

Chilled garlic and sesame seared ahi tuna with sweet soy syrup, seaweed, pickled ginger and wasbabi **13**

CHARCUTERIE BOARD

Assorted cured meats, cheeses, olives, jam, pickles, marcona almonds and crisp French bread **20**

STEAMED MUSSELS

White wine garlic sauce with pork belly and crostini **17**

MUSHROOM CAPS

Mild Italian sausage stuffing topped with melted Cabot cheddar cheese **10**

FOIE GRAS

Torchon of duck liver with quince paste, onion jam, pink peppercorn and toasted baguette (GF bread available) **18**

COWBOY CHIPS (GF)

House kettle chips topped with cheddar, smoked gouda, chopped bacon, sour cream, scallions and pickled jalapenos **12**

PICKLED RED ONION RINGS

Triple battered with habanero buttermilk ranch for dipping **10**

IN THE BOWL

FRENCH ONION SOUP

CUP **5** | CROCK **8**

SOUP OF THE DAY

CUP **4** | BOWL **7**

GARDEN

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

GARDEN SALAD BOWL (GF)

Field greens, cucumber, tomato, carrot, sweetie drop peppers and red onion with your choice of dressing **8**

CAESAR SALAD BOWL

Crisp romaine, croutons, grape tomatoes parmesan tuile and caesar dressing **10**

Add Anchovies **2**

MEDITERRANEAN CHICKPEA SALAD

Kohlrabi, brussel sprouts, cabbage, carrot, feta, pickled red onion, marinated chickpeas with sumac vinaigrette **14**

BLEU MOUNTAIN SALAD

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

BUFFALO CHICKEN WEDGE

Iceberg, bacon, tomatoes, red onion, crispy buffalo chicken bites and bleu cheese **14**

Add: Grilled Chicken, Black Bean Burger (GF) or Beyond™ Burger (V) **5**
Grilled Shrimp **8** Seared Scallops **12**
Grilled Steak Tips* or Chilled Ahi Tuna* **10**

BURGERS

CHARBROILED BURGER*

8 oz. grilled to your liking

(Additional toppings may be subject to extra charge.) **10**

SMASH BURGER*

4 oz. patty with cheese, griddle seared and served medium well to ensure a serious crust

single 7 double 10 triple 13

THE TOMMY BURGER*

Bacon, mushrooms, onions, melted Swiss and bleu cheeses **14**

BLACK BEAN BURGER (Vegan)

Veganise, lettuce and tomato **11**

BEYOND™ BURGER (Vegan)

A plant-based burger that looks, cooks and satisfies like beef. It has all the juicy deliciousness of a traditional burger, but comes with the upsides of a plant-based meal **13**

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.

HANDHELDS ALL \$12

BBQ CHICKEN SLIDERS

Pulled chicken, white bbq sauce and apple slaw

PROSCIUTTO GRILLED CHEESE

Basil aioli, fresh mozzarella and oven roasted tomatoes on grilled Tuscan bread

STEAK & CHEESE

Caramelized onions, mushrooms and American cheese on a sub roll

MEATBALL SUB

Marinara and melted provolone

VEGGIE SANDWICH

Grilled artisan whole wheat, garlic aioli, roasted red peppers, sautéed mushrooms, tomato, onion, chilled cucumbers and charred scallion spread

LIGHTER FARE

QUINOA PILAF (GF)

Corn, roasted poblano and diced red peppers seasoned with traditional Spanish spices and topped with a parmesan roasted tomato (Vegan without roasted tomato) **13**

QUINOA & SWEET POTATO CHILI (GF)

Black beans, crispy tortilla strips and green onion **10**
Add Cheese 1.50

Add: Grilled Chicken, Black Bean Burger (GF) or Beyond™ Burger (V) **5**
Grilled Shrimp **8** Seared Scallops **12**
Grilled Steak Tips* or Chilled Ahi Tuna* **10**

RAW BAR peel & eat shrimp
oysters & clams
on the 1/2 shell
FRIDAYS 4PM - CLOSE
SATURDAYS NOON - CLOSE

THE DONAIR

Well known in Halifax as a popular street food. Sliced and grilled home made meatloaf in a warm pita with tomato, raw onion and donair sauce

ITALIAN SUB

Genoa salami, capicola, mortadella, provolone, farm greens, tomato, red onion and vinaigrette on a toasted roll

REUBEN

House cured corned beef brisket, melted Swiss, Thousand Island dressing and sauerkraut on grilled marble rye

PORK BELLY BLT

On grilled whole grain carving loaf with garlic aioli

FISH & CHIPS

A generous portion of fresh fried haddock with fries and coleslaw **18**

AHI TUNA BOWL*

Seared rare and chilled Ahi tuna, sushi rice, edamame, grape tomatoes, cucumber, avocado, marcona almonds, seaweed salad and pickled ginger with sweet soy syrup **18**

MAC N CHEESE

Cavatappi pasta and Cabot cheese sauce topped with crumbs **12**

Add: Lobster 12
Buffalo Chicken 4
Bacon 3

ON THE SIDE

FRENCH FRIES **2**
TRUFFLE PARMESAN FRIES **5**
SWEET POTATO PUFFS **3**
KETTLE CHIPS **2**
GARDEN SALAD **5**
CAESAR SALAD **6**
COLESLAW **2**
PICKLED ONION RINGS **5**
GLUTEN FREE ROLL **2**
GF WHOLE GRAIN BREAD **2**

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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 and lobster in a sherry cream topped with lemon butter crumbs. Served with rice and fresh vegetable **32**

HADDOCK

Broiled with buttered panko crumbs. Served with Jasmine rice and fresh vegetable **18**

DAYBOAT SCALLOPS

Wild rice, corn, mushroom, squash puree, chorizo vinaigrette **28**

BOLOGNESE

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

YELLOW CURRY (GF)

Pepper, onion, edamame and water chestnuts over Jasmine rice with fresh cilantro and mint

Pork Belly 17

Tofu 14

Chicken 15

Add: Grilled Chicken, Black Bean Burger (GF) or Beyond™ Burger (V) **5**
Grilled Shrimp **8** Seared Scallops **12**
Grilled Steak Tips* or Chilled Ahi Tuna* **10**

CHICKEN PARMESAN

Marinara and fresh mozzarella over penne **18**

CHICKEN BREAST PAPRIKASH

Over spätzle with onions, peppers and cabbage **20**

LAMB SHANKS

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

STEAK TIPS (GF)

Teriyaki marinated with mashed potato and fresh vegetable **24**

BEEF SHORT RIBS (GF)

Cooked low and slow with gravy, mashed potato and fresh vegetable **24**

FILET MIGNON (GF)

8 oz chargrilled with demi glace, mashed potato and fresh vegetable **34**

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

SWEETS

KEY LIME PIE

Graham cracker crust and whipped cream **7**

FLOURLESS CHOCOLATE TORTE (GF)

Raspberry sauce and whipped cream **7**

MAPLE BREAD PUDDING

Warm with caramel sauce **7**

COOKIE DOUGH CHEESECAKE

Fudge brownie crust **7**

CARROT CAKE

Crushed pineapple and a hint of coconut, cream cheese frosting and candied walnuts **7**

APPLE CIDER DONUT ICE CREAM SANDWICH

Made local by "Just Like Memes" in Rumney, NH **7**

FROZEN DESSERT OF THE DAY

Ask your server about today's creation **7**

ESPRESSO single **3.50** double **5.50**

CAPPUCINO 5.50

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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.