

# STARTERS

## GARLIC KNOTS (VG)

3 for 3 6 for 5.5 12 for 9

## COWBOY CHIPS

Kettle chips, cheddar, smoked gouda, bacon, sour cream, scallions, pickled jalapenos 15

## ESCARGOT

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

## WHIPPED FETA DIP (VG)

Hot honey, garlic, chili flakes, warm pita & crackers 12

## THAI SHRIMP LETTUCE WRAPS (GF)

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

## GARDEN

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

### GARDEN SALAD (V)

Owens Farm field greens, cucumber, tomato, carrot, sweetie 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, stuffed grape leaf, marinated tomatoes, red onion, cucumber, olives, feta cheese, pepperoncini, classic Greek dressing, warm pita 16

### COLD SOBA NOODLE SALAD (V)

Sesame oil, tamari, ginger, chili paste, rice wine vinegar, brown sugar, scallions, zucchini, radish, edamame 15

## NEW ENGLAND CLAM CHOWDER

Bowl 9 Cup 5

## PRETZEL TWISTS (VG)

Covered Bridge IPA beer cheese 13

## SMOKED FISH DIP

Cold with line caught Atlantic trout and assorted crackers 16

## PICKLED RED ONION RINGS (VG)

Triple battered, habanero buttermilk ranch 13

## MAPLE BOURBON PORK BELLY LOLLIPOPS (GF)

Seared crisp, Benton's Sugar Shack maple syrup 12

## BUFFALO FINGERS

Our signature sauce (*bottled and for sale out front*), bleu cheese, celery, carrots 14

# 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 17

### FARMHOUSE BURGER\*

6 oz., bacon, goat cheese, onion jam 17

### BULGOGI TOFU BURGER (V)

Ripe Asian pear, soy sauce, and ginger marinated tofu, pickled cucumbers, lettuce, vegan gochugaro chili aioli, brioche bun 16

### BEYOND™ BURGER (V)

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

## ADD PROTEIN

GRILLED CHICKEN 7

PORK BELLY 8

BEYOND BURGER (V) 8

GRILLED SHRIMP 10

BUFF NUGS 6

TOFU 6

SEARED

SCALLOPS 14

CHILLED

AHI TUNA\* 12

GRILLED

STEAK TIPS\* 12

## SIDES

FRENCH FRIES 2

BASKET FRIES 6

SWEET POTATO

PUFFS 3

KETTLE CHIPS 2

COLESLAW 2

PICKLED RED ONION

RINGS 5

SIDE GARDEN SALAD 6

SIDE CAESAR SALAD 8

# SANDWICHES GF bun add \$2

## TUSCAN CHICKEN SANDWICH

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

## BANH MI

Crispy pork belly, pickled daikon, carrot, cilantro, garlic aioli, baguette. Make it vegetarian with tofu instead of pork belly **16**

## PERUVIAN CHICKEN

Grilled chicken, pickled red onion, greens, feta, jalapeño creme fraiche, warm pita **15**

## STEAK & CHEESE

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

## LEM PARKER

Grilled chicken, brie, fire roasted apples, bacon, fig jam, buttered brioche **16**

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

## PRINCE EDWARD ISLAND MUSSELS

Rope grown, marinated roasted tomatoes, pesto cream broth, linguine **26**

## BAKED HADDOCK

Line caught, buttered panko crumbs, wild rice, fresh vegetable **26**

## NEW ENGLAND SEAFOOD BAKE

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

## FISH & CHIPS

Fresh fried haddock, fries, coleslaw **22**

## BOLOGNESE

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

## MAC N CHEESE (VG)

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

**Add: Lobster 16 Buffalo Chicken 6 Bacon 3**

## STEAK TIPS\* (GF)

Ginger soy-citrus marinade, mashed potato, fresh vegetable **32**

## TRADITIONAL 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 **18**

## CAPE COD REUBEN

Fresh fried haddock, coleslaw, swiss, thousand island, grilled marbled rye **18**

## 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**

## AHI TUNA BOWL\* (GF)

Sushi rice, edamame, grape tomatoes, cucumber, avocado, marcona almonds, seaweed salad, pickled ginger, sweet soy syrup **24**

## MOROCCAN LAMB SHANKS

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

## BIRRIA DE POLLO TACOS (GF)

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

## MEDITERRANEAN HALLOUMI BAKE (VG) (GF)

Eggplant, zucchini, red peppers, tomato sauce, garlic, onion and a sweet edge **20**

## CURRY AMOK (GF)

A royal Cambodian dish dating back to 802. Tender chunks of chicken, coconut curry, lemongrass and spices steamed in banana leaves with rice **24**

## FLANK STEAK (GF)

Marinated, grilled and sliced, mint chimichurri, mashed potato, fresh vegetable **34**

**(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 order, 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
<b>CAPOSALDO PROSECCO, ITALY</b>	9	-
Aroma is fruity with citrus, green apple and acacia flowers with pleasant acidity freshness and full body.		
<b>VUEVE CLICQUOT BRUT, FRANCE</b>	100	
Medium-bodied with creamy, fine tannins & nutty complexity with a hint of smoke, apricot, pastry cream & pickled ginger.		
<b>BANFI SAN ANGELO PINOT GRIGIO, ITALY</b>	10	38
Fresh bouquet with notes of pear, peach, anise & honey, leading to a fruity, crisp, refreshing finish.		
<b>KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND</b>	10	38
Flavors of grapefruit, citrus, pear, lime & juniper.		
<b>BARTENURA MOSCATO, ITALY</b>	10	38
Slightly effervescent with notes of wildflowers, ripe melons, & honey followed by pear, nectarines & apricot.		
<b>BONTERRA SAUVIGNON BLANC, CALIFORNIA</b>	9	34
Flavors of grapefruit, lime zest & grass that closes with flavors of melon & a nice tart finish.		
<b>SIMI CHARDONNAY, CALIFORNIA</b>	12	46
Expressive notes of baked apple, spritz of citrus and a touch of shortbread.		
<b>UNSHACKLED CHARDONNAY, CALIFORNIA</b>	13	48
Notes of sweet cream, juicy white peach, green apple and a hint of mineralogy are accented by brown spice and vanilla.		

# RED WINE

	GLS	BTL
<b>RUFFINO SPARKLING ROSE, ITALY</b>	9	34
Fresh & fragrant with notes of strawberry & slight hints of rose petals.		
<b>FIRESTEED PINOT NOIR, OREGON</b>	10	38
Aromas of supple red cherries & mocha with a hint of maple syrup.		
<b>MEIOMI PINOT NOIR, CALIFORNIA</b>	12	46
Aromas & flavors of strawberry, dark cherry, jam, blackberry & boysenberry with mocha, vanilla & toasty oak notes.		
<b>BANFI CHIANTI CLASSICO RISERVA, ITALY</b>	12	46
Notes of plum, blackberry jam, & spicy hints of liquorice, vanilla & leather.		
<b>BODEGA NORTON RSV MALBEC, ARGENTINA</b>	10	38
An expressive wine with ripe black fruits, violets, spices & tobacco.		
<b>THE PRISONER RED BLEND, CALIFORNIA</b>		80
A blend of Zinfandel, Cabernet Sauvignon, Petit Syrah & Charbono. Wildly feral on the nose with rich dark baked fruits, chocolate & vanilla.		
<b>B.R. COHN SILVER LABEL CABERNET SAUVIGNON, CALIFORNIA</b>	12	46
Aromas of cassis, black cherry, mint, that combine with a bouquet of oak, anise & warm vanilla.		
<b>OBERON CABERNET SAUVIGNON, CALIFORNIA</b>	15.5	60
Supple silky tannins & vibrant black cherry, candied blackberry & spices with a hint of coffee & dark chocolate.		

# KIDS

For kids 12 and under

**CHICKEN FINGERS & FRIES 9**

**FISH & CHIPS 12**

**BURGER & FRIES 8**

Seeded bun, toppings subject to extra charge

**HOT DOG & FRIES 10**

**HOUSE SALAD with GRILLED CHICKEN 10**

**LINGUINE PASTA 8**

marinara or butter & cheese

**KRAFT MAC N'CHEESE 4.50**

Add: Chicken Fingers 3