



STARTERS

Wagyu Meatballs \$10

House-made, wagyu beef, ground pork, simmered in marinara

Calamari \$14

Panko & parmesan crusted, banana peppers, sweet chili sauce

Crab Tower \$16 gf

Jumbo lump crab, roast corn salad, avocado, ginger mint vinaigrette

Shrimp Cocktail \$16 gf

Jumbo shrimp (4), cocktail sauce, lemon. Additional shrimp \$3

Baked Brie en Croute \$10

Triple crème brie, local honey, blueberry compote

SOUPS & SALADS

Soup du Jour \$5/7

Chef's seasonally inspired selection

CR's Clam Chowder \$6/8

Local clams, smoked bacon, sherry

House Salad \$8 gf

Spring mix, cherry tomatoes, diced cucumber, red onion, choice of dressing

Chopped Salad \$10

Iceberg lettuce, fresh blue cheese dressing, grape tomatoes, chili rubbed bacon

Roasted Beet Salad \$10 gf

Roasted golden beets, red beet purée, arugula, warm sesame-crusted goat cheese

Caesar Salad \$8/10

Crisp romaine, house-made dressing, croutons. Add Boquerone Anchovies \$2

Salad Additions

Grilled or Blackened Chicken \$5

Grilled or Blackened Salmon \$8

Grilled or Blackened Shrimp \$10

Grilled or Blackened 6 oz. NY Strip \$12

*Please...no splits on salads



BRUNCH

Short Rib Hash & Eggs \$14 gf

Stout braised short ribs, onions, peppers, red bliss potatoes, Vermont cheddar, fried organic eggs, Béarnaise sauce

Maine Lobster Omelet \$26 gf

Farm fresh Pete & Gerry's eggs, fresh lobster, Vermont cheddar, home fries or fresh fruit

Breakfast Croissant \$16

Scrambled organic eggs, applewood bacon, Vermont cheddar, tomato jam, lettuce, flaky croissant, home fried potatoes or fresh fruit

Pumpkin Waffle \$14

Belgian style, cranberry-apple compote, cinnamon sugar, fresh whipped cream, NH maple syrup

Filet Benedict \$20

Seared tenderloin, poached organic eggs, toasted English muffin, Béarnaise sauce, home fried potatoes

Cinnamon French Toast \$14

Cinnamon swirl brioche, sweet egg batter, cinnamon sugar, NH maple syrup, Chantilly cream

Fresh Vegetable Frittata \$14 gf

Farm fresh Pete & Gerry's eggs, seasonal vegetables, feta, home fried potatoes, fresh fruit

Breakfast Burrito \$16

Scrambled eggs, red pepper, onion, black beans, roasted corn, cheddar, fresh cilantro, with habanero cream, pico de gallo, Mexican rice

Smoked Salmon & Avocado Toast \$18

Wood smoked Atlantic salmon, house Boursin cheese, fresh avocado, arugula, multi-grain toast, pickled red onion, demi salad

Wild Mushroom & Goat Cheese Tart \$16

Exotic mushroom mix, Vermont goat cheese, asiago dusted pastry, truffle oil, demi salad

Monte Cristo \$16

Grilled challah bread, smoked turkey breast, Black Forest ham, Swiss cheese, honey mustard spread, NH maple syrup, fresh fruit

Fresh Doughnuts (for 2) \$12

Cinnamon-sugar coated, lemon glaze & chocolate sauce for dipping, made to order

Sides

Fresh Fruit & Berries \$6
House Breakfast Sausage \$5
Applewood Smoked Bacon \$5
Two Organic Eggs, any style \$4
Toasted English Muffin \$3
Home Fried Potatoes \$4

Beverages

Fresh Squeezed Orange Juice \$5
Tomato, Grapefruit, Cranberry Juice \$3
Hot Chocolate \$3
Fresh Brewed Coffee, Tea \$3
Milk, Whole, 2%, Chocolate \$3



PLATES & BOWLS

Pan Seared Salmon \$17 gf

Fresh herb marinated, oven roasted tomatoes, wilted spinach,
lemon scented fingerling potatoes

Brandt Beef All Natural Burger \$15

Onion Kaiser, house pickles, French fries, choice of cheese or North Country bacon
Add fried organic egg \$2

Chef's Quiche \$12

Fresh daily, house-made flaky crust, seasonal ingredients, cup of soup or house salad

Gary's 'Famous' Fish & Chips \$17

Locally caught haddock, IPA batter, fresh coleslaw, house-made French fries

Chicken Cobb Salad \$18 gf

Grilled all natural chicken, fresh romaine, applewood bacon, eggs, tomato, avocado,
blue cheese, red wine vinaigrette

Lobster Cobb Salad \$26 gf

Maine lobster, fresh romaine, applewood bacon, eggs, tomato, avocado, blue cheese,
red wine vinaigrette

LOCAL SOURCES

Backyard Farms, Maine

Bell & Evans All Natural Chicken, Pennsylvania

Blueberry Bay Farm, New Hampshire

Cabot Creamery, Vermont

NH Mushroom Co., New Hampshire

North Country Smokehouse, New Hampshire

Pete & Gerry's Organic Eggs, New Hampshire