



## STARTERS

### **Crab Cakes \$14**

Jumbo lump crabmeat, spicy remoulade sauce

### **Wagyu Meatballs \$10**

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

### **Shrimp Cocktail \$16 gf**

Fresh jumbo shrimp, cocktail sauce, lemon  
Additional shrimp \$3

### **Calamari \$12**

Panko crusted, banana peppers, sweet chili sauce

### **Crab Tower \$14 gf**

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

### **Mushroom Bruschetta \$12**

Exotic local mushrooms, white wine cream sauce, thyme, rosemary, house focaccia

### **Sesame Rubbed Tuna \$12**

Sushi grade tuna, avocado-tomato salsa, grapefruit gastrique

## SOUPS & SALADS

### **CR's Favorite Chowder \$5/8**

Ever changing, made fresh daily

### **Soup du Jour \$4/7**

Chef's seasonally inspired selection

### **House Salad \$6 gf**

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

### **Quarter Wedge Salad \$8**

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

### **Roasted Beets \$10 gf**

Red and yellow beets, pesto, balsamic drizzle, goat cheese, crumbled blue cheese,  
field greens

### **Butternut Squash & Apple Salad \$10 gf**

Roasted squash, apples, goat cheese, toasted almonds,  
dried cranberries, fresh greens, balsamic vinaigrette

### **Caesar Salad\* \$7/10**

Crisp romaine, house-made dressing, croutons  
Add Boquerone Anchovies \$2  
Add Grilled Chicken \$5  
Add Grilled Salmon \$7  
Add Grilled Shrimp \$9

\*Please...no splits on salads



## BRUNCH

### **Crab Cake Benedict \$18**

Jumbo lump crab cakes, poached eggs, toasted English muffin, Béarnaise sauce, potato hash

### **Short Rib Hash & Eggs \$14**

Red wine braised short rib, onions, peppers, russet potatoes, Vermont cheddar, fried eggs, Béarnaise sauce

### **Lobster Omelette \$22**

Three egg omelette, fresh lobster, fine herbs, Vermont cheddar, home fries, fresh fruit

### **Breakfast "Burger" \$12**

House-made pork & beef sausage patty, fried egg, cheddar, avocado spread, brioche roll, house potato chips

### **Fresh Berry Crêpes \$14**

House-made brown sugar crêpes, strawberries, blueberries, cream cheese, local maple syrup, North Country Smokehouse bacon

### **Open Faced Lox & Bagel \$16**

Toasted bagel, dill cream cheese, house smoked salmon, red onion, capers, demi salad

### **Bananas Foster French Toast \$16**

Challah bread, sweet egg batter, bananas, caramel, pecans, maple syrup, Chantilly cream

### **Brunch Wrap \$14**

Scrambled organic eggs, applewood bacon, grape tomatoes, Vermont cheddar, avocado, tomato-basil wrap, house salsa, fresh fruit

### **Western Scramble \$14**

Scrambled Pete & Gerry's eggs, red peppers, Black Forest ham, Vermont cheddar, home fried potatoes

### **Tom's "Favorite" Burger \$16**

Half pound, onion Kaiser, LTO, sriracha aioli, fried egg, bacon, cheddar, French fries

### **Steak & Eggs \$20**

Grilled 6 oz. hangar steak, two organic eggs "any style", Béarnaise sauce, home fried potatoes

Gluten free bread available as a substitute for all sandwiches

## Sides

- Fresh Fruit & Berries \$6
- House Breakfast Sausage \$5
- Applewood Smoked Bacon \$4
- Home Fried Potatoes \$3
- Bagel & Cream Cheese \$4

## Beverages

- Fresh Squeezed Orange Juice \$5
- Tomato, Grapefruit, Cranberry Juice \$3
- Hot Chocolate \$4
- Fresh Brewed Coffee, Tea \$3
- Milk, Whole, 2%, Chocolate \$3



## LUNCH PLATES

### **Atlantic Salmon \$16 gf**

Pan seared, sesame zucchini noodles, Japanese eggplant, blood orange vinaigrette

### **Quiche \$10**

Made fresh daily, seasonal ingredients, cup of soup or house salad

### **Chicken Cobb Salad \$14 gf**

Grilled chicken breast, romaine lettuce, bacon, eggs, tomato, avocado, blue cheese, red wine vinaigrette

### **Lobster Mac & Cheese \$20**

Maine lobster, Vermont cheddar, cavatappi pasta

### **Gary's "Famous" Fish and Chips \$14**

Locally caught haddock, Smuttynose Ale batter, coleslaw, French fries

### **Chicken Pot Pie \$12**

White meat, carrots, peas, potatoes, classic gravy, flaky pastry topping, cranberry chutney

## PREMIUM VENDORS

**Bell & Evans All Natural Chicken, Pennsylvania**

**Blueberry Bay Farm, New Hampshire**

**Commonwealth Poultry, Maine**

**NH Mushroom Co., New Hampshire**

**North Country Smokehouse, New Hampshire**

**Pete & Gerry's Organic Eggs, New Hampshire**

**Strauss Free Raised Veal, Wisconsin**