



STARTERS

Oysters on the Half Shell gf

Fresh shucked New England oysters, mignonette, horseradish, cocktail sauce, lemon
½ Dozen \$18 Dozen \$32

Shrimp Cocktail \$16 gf

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

Wagyu Meatballs \$10

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

Calamari \$12

Panko crusted, banana peppers sweet chili sauce

Crab Tower \$14 gf

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

Spicy Chicken Spring Roll \$10

Fried crispy, sweet chili dipping sauce

Tuna Poke \$12

Soy-ginger glaze, roasted baby bok choy, orange segments, cucumber, sesame seeds

SOUPS & SALADS

Soup du Jour \$4/7

Chef's seasonally inspired selection

CR's Favorite Chowder \$6/8

Ever changing, made fresh daily

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

Caesar Salad* \$8/12

Crisp romaine, house-made dressing, croutons

Add Boquerone Anchovies \$2

Add Grilled or Blackened Chicken \$5

Add Grilled or Blackened Salmon \$7

Add Grilled or Blackened Shrimp \$9

Add Grilled or Blackened 6 oz. NY Strip \$11

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

*Please...no splits on salads



BRUNCH

Short Rib Hash & Eggs \$14

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

Veggie Scramble \$12

Scrambled Pete & Gerry's eggs, asparagus, tomatoes, mushrooms, spinach, feta, home fried potatoes or fresh fruit

Crab Cake Benedict \$18

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

Breakfast Croissant \$12

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

Bananas Foster French Toast \$16

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

Belgian Style Waffle \$16

Vanilla butter, berry compote, local maple syrup, applewood smoked bacon

Lobster Omelet \$22

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

Steel Cut Oatmeal \$12

Fresh berries, bananas, brown sugar, side of low fat fruit yogurt

Salmon & Egg \$16

Pan seared filet, grilled asparagus, fried organic egg, Béarnaise, demi salad

Fried Chicken Sandwich \$12

Open faced, all natural breast, house cornbread, granny smith apple, bacon-maple-onion jam, bourbon-brown sugar glaze, side of fresh fruit

Grass Fed Beef Burger \$14

Miles Smith Farm sourced, onion Kaiser, house pickles, sriracha aioli, French fries with choice of cheese or North Country applewood bacon
Add fried organic egg \$2

Gluten free bread available as a substitute for all sandwiches

Sides

Fresh Fruit & Berries \$6
House Breakfast Sausage \$5
Applewood Smoked Bacon \$5
Home Fried Potatoes \$3
House Cornbread \$3

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 AND...

Atlantic Salmon \$14 gf

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

Gnocchi Bolognese \$12

House potato gnocchi, four-hour 'Bonta' Bolognese, parmesan

Chef's Quiche \$12

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

CR's Cobb Salad gf

Crisp romaine lettuce, bacon, eggs, tomato, avocado, blue cheese, red wine vinaigrette
Grilled Chicken \$16 Maine Lobster \$22

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

Locally caught haddock, IPA batter, coleslaw, French fries

Niçoise Salad \$18 gf

Sushi grade tuna, mixed greens, kalamata olives, smoked fingerlings, roasted peppers,
green beans, egg, pickled red onion, red wine vinaigrette

Lobster Mac & Cheese \$20

Maine lobster, cavatappi pasta, Vermont white cheddar

Bacon Wrapped Meatloaf \$14

Wagyu beef, roasted garlic smashed potatoes, sautéed green beans, onion gravy

LOCAL SOURCES

Bell & Evans All Natural Chicken, Pennsylvania

Cabot Creamery, Vermont

Miles Smith Farm, New Hampshire

NH Mushroom Co., New Hampshire

North Country Smokehouse, New Hampshire

Pete & Gerry's Organic Eggs, New Hampshire

Vermont Creamery, Vermont