



## STARTERS

### **Oysters on the Half Shell gf**

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

### **Baked Bijou \$14**

Vermont Bijou, house puff pastry, fruit preserves, spiced nuts

### **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

### **Lobster Wontons \$16**

Maine lobster, house wontons, cream cheese, tarragon, lemon zest, black pepper sauce

## SOUPS & SALADS

### **Soup du Jour \$5/7**

Chef's seasonally inspired selection

### **House-Made Chowder \$6/8**

Ever changing, made fresh daily

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

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

### **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

### **Apple Pecan Salad \$10 gf**

Local apples, baby spinach, spiced pecans, cheese curds, honey-cider vinaigrette

### **Pickled Pumpkin Salad \$9 gf**

Arugula, toasted pumpkin seeds, Earl Grey cranberries, bacon-shallot vinaigrette

\*Please...no splits on salads



## BRUNCH

### Short Rib Hash & Eggs \$14

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

### Garden Vegetable Omelet \$12

Three Pete & Gerry's eggs, roasted local vegetables, Vermont cheddar, home fried potatoes or fresh fruit

### Breakfast Croissant \$14

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

### Belgian Style Waffle \$16

Local apple-whisky compote, salted caramel, applewood smoked bacon

### Lobster Benedict \$18

Maine lobster cake, poached egg, toasted Portuguese muffin, Béarnaise sauce, home fried potatoes

### Cinnamon French Toast \$14

Challah bread, sweet egg batter, cinnamon, sugar, NH maple syrup, Chantilly cream

### Steel Cut Oatmeal \$12

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

### Smoked Atlantic Salmon & Bagel \$16

House pecan wood smoked, toasted bagel, caper cream cheese, demi salad

### Sweet Potato Crêpes \$14

House-made sweet potato crêpes, duck confit, fine herbs, Vermont cheddar, Tabasco sabayon, scrambled eggs, fresh fruit

### Breakfast Pizza \$12

Chef's special, changes weekly

## Sides

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

### **Atlantic Salmon \$14 gf**

Blackened, roasted vegetables, chimichurri, black honey

### **Casconcelli \$12**

House plum-pancetta 'ravioli', sage brown butter

### **Grass Fed Ribeye 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

### **Chef's Quiche \$12**

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

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

Locally caught haddock, IPA batter, coleslaw, French fries

## LOCAL SOURCES

Barker's Farm, New Hampshire

Bell & Evans All Natural Chicken, Pennsylvania

Blueberry Bay Farm, New Hampshire

Cabot Creamery, Vermont

Farmer's Daughter Farm, Maine

Miles Smith Farm, New Hampshire

NH Mushroom Co., New Hampshire

North Country Smokehouse, New Hampshire

Pete & Gerry's Eggs, New Hampshire