



STARTERS

Wagyu Meatballs \$10

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

Crab Tower \$16 gf

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

Calamari \$14

Panko and parmesan crusted, banana peppers, Venetian sauce

Char-Grilled Oysters \$18

Bacon-pickled pepper butter, charred French bread

Escargot \$14

Roasted garlic-rosemary butter, white wine, shallots, toasted brioche bowl

Blackened Foie Gras \$14

Hudson Valley foie gras, Bartlett pear butter

Shrimp Cocktail \$16 gf

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

Lobster Wontons \$16

Maine lobster, house wontons, cream cheese, tarragon, lemon zest, sweet chili sauce

Warm Popovers \$10

Triple crème brie, local honey, blueberry compote

Oysters on the Half Shell gf

Fresh shucked New England oysters, mignonette, horseradish, cocktail sauce, lemon

½ Dozen \$18 Dozen \$34

SOUPS & SALADS

CR's Clam Chowder \$6/8

Local clams, smoked bacon, sherry

House Salad \$8 gf

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

Chopped Salad \$10

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

Caesar Salad \$8

Romaine lettuce, house-made dressing, croutons
Boquerone Anchovies add \$2

Winter 'Red Berry' Salad \$12 gf

Earl Grey cranberries, pomegranate seeds, hibiscus pickled blueberries, frisse, feta

Roasted Beet Salad \$10 gf

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



ENTRÉES

Filet Mignon Au Poivre \$34 gf

8 oz. center cut, garlic asiago mashed potatoes, asparagus, sauce au poivre
🍷 *Cabernet Sauvignon, 75 Wine Co., 2016, Mendocino, California \$15*

Cedar Planked Salmon \$28

Faroe Island salmon, salad of farro, apples, pecans & arugula, pomegranate vinaigrette
🍷 *Pinot Noir, Lange 'Fly Line', 2017, Willamette Valley, Oregon \$13*

Veal Parmigiana \$26

Buttermilk veal, parmesan-ricotta raviolis, roasted broccolini
🍷 *Sangiovese Blend, Santa Cristina 'La Maestrelle', 2016, Tuscany, Italy \$11*

Shrimp Encrusted Halibut \$30

Broiled Atlantic halibut, caponata (tomatoes, eggplant, capers), lobster cream reduction
🍷 *Chardonnay, Crossbarn by Paul Hobbs, 2016, Sonoma County, California \$15*

Braised Wild Boar \$28

36-hour Barolo braised, house orecchiette, cherry tomato confit
🍷 *Syrah/Grenache, Gerard Bertrand, 2015, Languedoc, France \$14*

Brick Chicken \$26 gf

Green stir-fried wild rice, roasted pistachio-cherry-bacon 'salad'
🍷 *Burgundy, Cave de Lugny, Macon-Villages, 2016, Burgundy, France \$12*

Sole en Papillote \$30 gf

Dover sole in parchment, potatoes Anna, fire-roasted artichokes, pine nuts,
charred lemon
🍷 *Sauvignon Blanc, Rombauer, 2017, Napa Valley, California \$14*

Roasted Butternut Ravioli \$22

House-made, sage brown butter, toasted hazelnuts
🍷 *Chardonnay, Paraiso, 2016, Monterey, California \$10*

Pan Seared Local Scallops \$32 gf

Dry sea scallops, black lentils, roasted fennel, carrot butter
🍷 *Chenin Blanc Blend, Badenhorst 'The Curator', 2017, Swartland, South Africa \$10*

Grass Fed Lamb T-Bones \$28 gf

Pomegranate-herb risotto, garlicky spinach, blackberry demi
🍷 *Petite Sirah Blend, Cosentino Winery 'The Dark', 2016, Lodi, California \$12*

Chicken Piccata \$24 gf

Confit chicken thighs, artichoke hearts, capers, charred lemon, garlic, thyme,
white wine, linguini
🍷 *Sauvignon Blanc, Crowded House, 2018, Marlborough, New Zealand \$12*

Grilled New York Strip \$38 gf

12 oz. choice center cut, house French fries, chimichurri, sautéed green beans
🍷 *Cabernet Sauvignon, The Stag, 2015, North Coast, California \$13*

🍷 *All Entrées are paired with a wine by the glass "suggestion"*



SIDES

Grilled Asparagus \$9 gf

Olive Oil Choked Potatoes \$8 gf

Creamed Farro \$8

Roasted Brussels Sprouts \$9 gf

Malibu Carrots \$10 gf

Hand Cut Parmesan Truffle Fries \$9

Haricots Verts \$8 gf

Chef's Risotto (Serves 2) \$12 gf

Choice of:

Truffled Wild Mushroom

Roasted Beet & Mascarpone

Asparagus & Spinach

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 Star Farm, Maine

North Country Smokehouse, New Hampshire