



STARTERS

Wagyu Meatballs (3) \$14

House-made, veal, wagyu beef, pork, marinara, shaved parmesan reggiano

Calamari \$18

Panko crusted, banana peppers, sweet chili sauce

** Crab Cake Stack (2) \$20

Fried green tomato, sweet corn relish, remoulade

Mushroom Arancini \$16

Dried tomato, lemon thyme aioli

Chef's Crostini \$12

Whipped feta, fennel, tomato & cucumber salad,
balsamic vinaigrette

** Shrimp Cocktail (4) \$18 gf

Cocktail sauce, lemon

Additional shrimp \$4

Spicy Fried Quail \$16

Buffalo sauce, blue cheese, herb buttermilk ranch

SOUPS & SALADS

"CR's" Chowder of the Day \$6/8

Wedge \$14 gf

Crisp iceberg, bleu cheese crumbles, egg, pancetta, pickled red onion,
tomatoes, creamy bleu cheese

Caesar Salad \$8/\$12

Crisp romaine, shaved parmesan reggiano, croutons, house-made dressing
Boquerone anchovies \$2

Smoked Beet Salad \$14 gf

Roasted red beets, sundried apricots, apricot kernel-duka, mint,
coconut yogurt, curry oil

Baby Arugula Burrata Salad \$16 gf

Cherries, chia seeds, toasted almonds, burrata, cranberry vinaigrette

Greek Salad \$16 gf

Crumbled feta, pepperoncini, mixed olives, shaved red onion, Greek dressing



ENTRÉES

****Grilled Pork Chop \$36 gf**

Pimento cheese grits, chow chow, quick braised kale, natural jus

☞ *Barbera, Fontanafredda 'Briccotondo', 2020, Piemonte, Italy*

****Crispy Skin Salmon \$30 gf**

Exotic mushrooms, roasted potato wedge, butternut squash bisque, pomegranate seed salad

☞ *Pinot Noir, Stoller, 2019, Dundee Hills, Willamette Valley, Oregon*

Brick Chicken \$26 gf

Half chicken, roasted potato fingerlings, grilled asparagus, pan sauce

☞ *Chenin Blanc, AA Badenhorst 'Secateurs', 2020, Swartland, S. Africa*

****Pan Seared Local Scallops \$42**

Fennel salad, marcona almonds, pomegranate, ricotta gnocchi, cauliflower puree

☞ *Orange Wine, Stolpman Vineyards 'Love you bunches', 2021, California*

****12 oz. New York Strip Steak \$38 gf**

Grilled, mushroom ragout, shallot marmalade, fondant potatoes, vidalia soubise

☞ *Cabernet Sauvignon, Los Vascos, 2019, Valle de Colchagua, Chile*

Roasted Mushroom Campanelle \$24

Roasted garlic & mushroom broth, garlic bread crumbs

☞ *Chardonnay, Fossil Point, 2020, Edna Valley, California*

Roasted Halibut \$38

Shitake shrimp crust, sweet chili brussels sprouts, green tomato kimchi, jasmine rice

☞ *Chardonnay, Iconoclast, 2018, Russian River Valley, California*

Braised Lamb Ragout \$28

Tender shank, Caliupeppe cavatelli, braised pea tendrils, spring onion puree

☞ *Merlot, Gran Passione, 2021, Veneto, Italy*

Dueling Duck \$30 gf

Duck leg, half breast, spiced pecans, oyster mushrooms, sweet potatoes, wild rice & pear salad

☞ *Valpolicella Superiore, Zenato, 2019, Veneto, Italy*

****8 oz. Venison Loin \$42 gf**

Center cut, orzo, pinenuts, baby kale, blueberry gastique

☞ *Zinfandel, Buehler Vineyard, 2017, St. Helena, California*

****8 oz. Filet Mignon \$46 gf**

Cambozola caramelized onion, roasted shallot potato puree, baby beans, Worcestershire sauce

☞ *Cabernet Sauvignon, Francis Coppola 'Director's Cut', 2019, Alexander Valley, CA*

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Meat Temps: Rare - cool, red center Medium Rare - warm, red center
Medium - warm, pink center Medium Well - warm, barely pink center



SIDES

Roasted Brussels Sprouts \$10 gf
Garlic chili sauce, cilantro

Olive Oil Roasted Cauliflower \$12 gf
Meyer lemon vinaigrette, capers, parsley

Fingerling Sweet Potato \$8 gf
Feta, cilantro, garlic, coconut oil, sumac

Miso Butter Glazed Carrots \$10 gf

Hand Cut Parmesan Truffle Fries \$10 gf

Roasted Garlic Mashed \$8 gf

LOCAL SOURCES

Wake Robin Farm, New Hampshire

Tuckaway Farm, New Hampshire

Blueberry Bay Farm, New Hampshire

Brookford Farm, New Hampshire

Blue Harbor Coffee, New Hampshire

Maine Family Farms, Maine

Rhode Island Mushroom Company