



## STARTERS

### Seafood Arancini \$14

Local seafood, Arborio rice, caper cream, rémoulade, tomato jam

### Wagyu Meatballs \$10

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

### Crab Tower \$14 gf

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

### Braised Beef Cheeks \$10 gf

Barolo slow braised, mashed turnips

### Calamari \$12

Panko crusted, banana peppers, sweet chili sauce

### Baked Bijou \$14

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

### 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, black pepper sauce

## RAW BAR

### Oysters on the Half Shell gf

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

### Fresh Seafood Tower Silver gf

Shucked New England oysters, jumbo shrimp, littleneck clams, Cape Cod mussels, mignonette, horseradish, cocktail sauce, lemon  
Serves 2-4 \$44

### Fresh Seafood Tower Gold gf

Shucked New England oysters, jumbo shrimp, littleneck clams, jumbo lump crab, Cape Cod mussels, mignonette, horseradish, cocktail sauce, lemon  
Serves 4-6 \$60



## SOUPS & SALADS

### **Chowder of the Day \$6/8**

Ever changing, made fresh daily

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

Chef's seasonally inspired selection

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

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

### **Chopped Salad \$8**

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

### **Caesar Salad \$8**

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

### **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

### **On The Vine Tomato \$10**

Char-grilled tomato, house burrata, basil oil, crostini





## ENTRÉES

### Grilled Veal Chop \$38 gf

14 oz. bone-in, smoked fingerling potatoes, sautéed mushrooms, demi-glace

🍷 *Nebbiolo, Viberti 'Langhe', 2014, Piedmont, Italy \$16*

### Blackened Swordfish \$28 gf

Cast iron seared, arugula-leek chimichurri, roasted root vegetables, black honey

🍷 *Grenache, Chateau d'Esclans Whispering Angel, 2017, Provence, France \$14*

### Pork Short Rib \$24 gf

Maple-bacon brined, spiced parsnips, roasted Brussels sprouts, caramelized NH apple compote

🍷 *Zinfandel, H. Mynors 'Old Vine Cuvée', 2014, Sonoma County, California \$12*

### Hudson Valley Duck \$26

Cast iron seared breast, plum-pancetta 'ravioli', sage brown butter

🍷 *Tempranillo, Dehesa La Granja, 2008, Spain \$14*

### Shrimp Encrusted Halibut \$30

Broiled Atlantic halibut, caponata (tomatoes, eggplant, capers), lobster cream reduction

🍷 *Chardonnay, Lake Sonoma, 2016, Russian River Valley, California \$10*

### Filet Mignon Au Poivre \$34 gf

7 oz. center cut, garlic asiago mashed potatoes, asparagus, sauce au poivre

🍷 *Malbec, Corazon del Sol, 2015, Uco Valley, Argentina \$13*

### Sweet Potato Gnudi \$20 gf

Blueberry Bay Farms sweet potato, braised lacinato kale, NH wild mushrooms

🍷 *Red Blend, Confidential 'Reserva', 2014, Lisbon, Portugal \$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

10 oz., sweet potato gnudi, roasted NH wild mushrooms, Hunter's sauce

🍷 *Côtes du Rhône, Domaine Dionysos 'Cairanne', 2015, S. Rhone, France \$14*

### Venison Wellington \$26

Tender backstrap, cognac mustard, flaky puff pastry, roasted pumpkin & turnips

🍷 *Bordeaux, Château La Coudraie, 2015, Bordeaux, France \$15*

### Cedar Planked Salmon \$28

Faroe Island salmon, salad of farro, apples, pecans & arugula, pomegranate vinaigrette

🍷 *Pinot Noir, Soter 'Planet Oregon', 2016, Willamette-Yamhill, Oregon \$15*

### Smoked Chicken Roulade \$26

Commonwealth Poultry, filling of goat chèvre, prosciutto & broccolini, pasta Romano

🍷 *Chardonnay, Au Bon Climat, 2016, Santa Barbara County, California \$14*

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



## SIDES

**Roasted Beets & Goat Cheese \$8 gf**

Pecans, cracked black pepper, thyme

**Grilled Asparagus \$9 gf**

**'Campfire' Turnips \$7 gf**

**Broccolini \$8 gf**

Roasted garlic, charred lemon

**Sweet Potato Gnudi \$7 gf**

**Hand Cut Parmesan Truffle Fries \$9**

**Roasted Pumpkin \$7 gf**

Brown butter, fresh sage

## LOCAL SOURCES

Bell & Evans All Natural Chicken, Pennsylvania

Blueberry Bay Farm, New Hampshire

Farmer's Daughter Farm, Maine

Miles Smith Farm, New Hampshire

NH Mushroom Co., New Hampshire

North Country Smokehouse, New Hampshire