



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

Duroc Pork Belly \$10 gf

Molasses-vanilla bean cured, watermelon radish, pea tendrils

Calamari \$12

Panko crusted, banana peppers, sweet chili sauce

Prosciutto & Melon \$10 gf

Eleven month cured prosciutto, local melon, olive oil, Malden salt

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

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

Black Fig & Watermelon \$10 gf

Goat cheese, pickled watermelon rind, fig vinaigrette

Roasted Brussels \$8 gf

Shaved Brussels sprouts, apricots, bacon lardons, Cambozola dressing

Asparagus & Cucumber \$10 gf

Asparagus tips, cucumber curls, spiced almonds, charred lemon 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

🍷 *Fattoria di Lucignano, Chianti, 2013, Tuscany, Italy \$13*

Blackened Swordfish \$28 gf

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

🍷 *Whispering Angel, Rosé, 2017, Provence, France \$14*

Grilled Pork Porterhouse \$28 gf

16 oz. Duroc pork, black garlic, pineapple-cambozola-parsley salad

🍷 *Charles & Charles 'Art Den Hoed Vineyard', Riesling, 2016, Washington \$10*

Smoked Chicken Roulade \$26

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

🍷 *Barrique, Pinot Noir, 2016, Sonoma County, California \$11*

Shrimp Encrusted Halibut \$30

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

🍷 *Waterbrook, Chardonnay, 2016, Walla Walla, Washington \$12*

Filet Mignon Au Poivre \$34 gf

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

🍷 *Matchbook 'The Arsonist', Petit Verdot Blend, 2015, California \$13*

Pan Seared Local Scallops \$32 gf

Dry sea scallops, black lentils, roasted fennel, carrot butter

🍷 *J. Wilkes, Pinot Blanc, 2014, Santa Maria Valley, California \$13*

Lamb T-Bones \$28 gf

10 oz., pan seared gnocchi, sweet pea creama, beet root demi-glace

🍷 *Château de l'Engarran, Syrah Blend, 2014, Languedoc, France \$15*

Beans 'n Greens \$20 gf

Braised fresh greens, white beans, garlic, shallots, white wine, parmesan, house cornbread

🍷 *Willakenzie 'Gisele', Pinot Noir, 2014, Willamette Valley, Oregon \$16*

Salmon en Papillote \$28 gf

Atlantic salmon, new potatoes, capers, artichoke hearts, steamed in parchment, demi salad

🍷 *Morgan Winery, Sauvignon Blanc, 2015, Monterey, California \$10*

Panko Crusted Pork Loin \$24

Pan fried, roasted spaghetti squash, Brussels sprouts, brown lemon butter

🍷 *Ryan Patrick 'Redhead Red', Red Blend, 2016, Columbia Valley, Washington \$10*

Duck Carbonara \$26

Hudson Valley duck confit, house linguini, pancetta, snow peas, parmesan, poached duck egg

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

Grilled Hanger Steak \$28 gf

8 oz. balsamic marinated, green bean salad, deviled egg, black radish

🍷 *Bench, Cabernet Sauvignon, 2015, Knights Valley, California \$16*

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

Meat Temps: Rare - cool, red center Medium Rare - warm, red center Medium - warm, pink center
Medium Well - warm, barely pink center Well Done - cooked throughout, not recommended.



SIDES

Snap Peas, Shallots & Brown Butter \$8 gf

Rosemary Roasted New Potatoes \$7 gf

Sautéed Mushrooms \$8 gf

Cracked black pepper, thyme

Hand Cut Parmesan Truffle Fries \$9

Broccoli \$8 gf

Roasted garlic, charred lemon

Noodles & Cheese \$7

House pasta, asiago, Monterey cream

House Gnocchi & Pesto Cream \$8

Broiled Spring Squash \$7 gf

LOCAL SOURCES

Bell & Evans All Natural Chicken, Pennsylvania

Blueberry Bay Farm, New Hampshire

Commonwealth Poultry, Maine

Miles Smith Farm, New Hampshire

NH Mushroom Co., New Hampshire

North Country Smokehouse, New Hampshire