



## 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

### **Gary's "Famous" Chowder** \$6/8

Ever changing, made fresh daily

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

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

### **Quarter Wedge Salad** \$8

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

### **Prosciutto & Melon** \$10 gf

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

### **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

\*Please...no splits on salads



## SANDWICHES AND . . .

### **Prosciutto & Burrata Panini \$12**

Fresh basil, extra virgin olive oil, ciabatta roll, demi salad

### **Prime Rib Dip \$14**

Tender roasted ribeye, caramelized onions, Swiss cheese, garlic aioli, French fries, au jus

### **Smoked Turkey BLT \$14**

North Country Smokehouse turkey breast, smoked gouda, applewood bacon, tomato, mixed greens, whole grain bread, house red bliss potato salad

### **Spicy Shrimp Po' Boy \$12**

Fried shrimp, tomato lettuce, garlic aioli, baguette, French fries

### **Hot Stacked Pastrami \$14**

Deli-style smoked pastrami, hot mustard, sliced tomatoes, onion roll, house pickles, coleslaw

### **Grass Fed Ribeye Burger \$14**

Miles Smith Farm sourced, onion Kaiser, house pickles, French fries, with choice of cheese or North Country applewood bacon  
Add fried organic egg \$2

### **Chicken Cobb Salad \$16 gf**

Grilled all natural chicken, fresh romaine, applewood bacon, eggs, tomato, avocado, blue cheese, red wine vinaigrette

### **Lobster Cobb Salad \$24 gf**

Maine lobster, fresh romaine, applewood bacon, eggs, tomato, avocado, blue cheese, red wine vinaigrette

### **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

Gluten free bread available as a substitute for all sandwiches



## PLATES & BOWLS

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

Blackened, roasted vegetables, chimichurri, black honey

### **Casconcelli \$12**

House plum-pancetta 'ravioli', sage brown butter

### **Short Rib Mac & Cheese \$14**

Cavatappi pasta, smoked gouda, Vermont cheddar

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

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

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

Locally caught haddock, IPA batter, coleslaw, French fries

## 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