



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

Soup du Jour \$5/7

Chef's seasonally inspired selection

House-Made Chowder \$6/8

Ever changing, made fresh daily

House Salad \$6 gf

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

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

*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