



STARTERS

Tempura Heirloom Squash \$12 gf

Local squash, pickled cranberry, caramel soy, fried sage

Calamari \$14

Panko crusted, banana peppers, sweet and spicy ginger sauce

Wagyu Meatballs \$12

Veal, wagyu beef, ground pork, simmered in marinara

Slow Roasted Maple Pork Belly \$14 gf

Squash bisque, baked beans, apple salad

Shrimp Cocktail \$18 gf

Jumbo shrimp (4), cocktail sauce, lemon. Additional shrimp \$4

Duck Confit Gnocchi \$12

Pulled duck leg, pan seared herb gnocchi, cheese curd, duck gravy, arugula

Crab and Artichoke Dip \$18

Lump crab, baby spinach, artichokes, pecorino, herb crostini chips

SOUPS & SALADS

CR's Clam Chowder \$6/8

Local clams, smoked bacon, potato, sweet onion

Roasted Pumpkin Bisque \$5/7 gf

Silky squash soup, crispy pork lardons

House Salad \$8 gf/df

Spring mix, cherry tomatoes, diced cucumber, balsamic vinaigrette

Caesar Salad \$10 gf

Crisp romaine, house-made dressing, grilled lemon, croutons

Winter Greens \$12 gf

Mixed greens, cranberries, candied walnuts, roasted squash, crumbled goat cheese, lemon vinaigrette



ENTRÉES

Filet Mignon \$42 gf

8 oz. center cut tenderloin, parsley truffled mashed potato, grilled broccolini, bordelaise sauce
✧ Cabernet Sauvignon, Quilt, 2019, Napa Valley, California

Crispy Skin Salmon \$30 gf

Roasted red pepper, king trumpet mushroom, sweet potato and charred poblano pepper hash
✧ Pinot Noir, Pike Road, 2021, Willamette Valley, Oregon

THANKSGIVING SPECIALS

Braised Rabbit Pot Pie \$34

Individual pot pie, potatoes, leeks, carrot, peas, mushrooms, rabbit gravy, homemade flaky crust
✧ White Blend, Treana "Blanc", 2019, Central Coast, California

Pan Roasted Halibut \$38

Lobster risotto, countneck clams, grilled asparagus, lobster veloute
✧ Chardonnay, Cambria "Katherine's Vineyard", 2020, Santa Monica, California

Traditional Roast Turkey \$32

Brined Misty Knoll Farms turkey, sausage apple stuffing, mashed potatoes, garlic green beans, sage gravy, cranberry sauce
✧ Rosé, Donna Laura "Ali", 2021, Tuscany, Italy

Rack of Lamb \$40 gf

Cranberries, wild rice, glazed brussels sprouts, cranberry sauce
✧ Côte~du~Rhône, Saint Cosme, 2020, Rhone, France

Lobster Ravioli \$36

Hazelnut cream, shaved pecorino, arugula, chopped lobster
✧ Chardonnay, Fossil Point, 2020, Edna Valley, California

Sweet and Spicy Tofu \$26 gf V

Rice noodles, diced pumpkin, roasted apple, shredded carrot, peanuts, sweet spicy sauce
✧ Savoie, Jean Pierre, 2021, Apremont, France

Pan Seared Scallops \$42

Butternut squash puree, crispy pork belly, black rice, apple endive salad, clam fritters, ginger apple gastrique
✧ White Rioja, Rioja Bordón, 2020, Logrono, Spain

Dijon Crusted Prime Rib \$36 gf

Herb potato wedges, prosciutto wrapped asparagus, french onion jus, horseradish cream
✧ Claret, Francis Coppola 'Black Label', 2019, Napa Valley, California

✧ 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

Fire Roasted Asparagus \$10 gf

Sour Cream & Chive Mashed Potatoes \$8 gf

Herb Butter Glazed Carrots \$10 gf

Hand Cut Parmesan Truffle Fries \$10 gf

Stuffing and Cranberry Compote \$8

Green Bean Casserole with Crispy Onions \$8

LOCAL SOURCES

Wake Robin Farm, New Hampshire

Tuckaway Farm, New Hampshire

Blueberry Bay Farm, New Hampshire

Brookford Farm, New Hampshire

Stout Oak Farm, New Hampshire

Dunk's Mushrooms, New Hampshire

Heron Pond, New Hampshire