



## STARTERS

**Tempura Heirloom Squash \$14 gf**

Local Squash, pickled cranberry, caramel soy, fried sage

**Wagyu Meatballs \$12**

Veal, wagyu beef, ground pork, simmered in marinara

**Calamari \$14**

Panko crusted, banana peppers, Thai curry aioli

**Molasses BBQ Pork Belly \$12 gf**

Membrillo, cheddar grits, arugula

**Moroccan Lamb Pops (3) \$16**

Lightly spiced, charred tomato yogurt dip

**Gnocchi \$12**

Ricotta gnocchi, amaretto butternut cream, almonds, pecorino, sage

**Shrimp Cocktail \$16 gf**

Jumbo shrimp (4), cocktail sauce, lemon. Additional shrimp \$3

**Brown Butter Bay Scallops \$18 gf**

Creamy heirloom potato and leek ragout, house pancetta

## SOUPS & SALADS

**CR's Clam Chowder \$6/8**

Local clams, smoked bacon, sherry

**Heirloom Squash Puree \$5/7**

Silky squash soup, crispy pork nuggets

**House Salad \$8 gf**

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

**Caesar Salad \$10**

Crisp romaine, house-made dressing, croutons

**Autumn Greens \$12 gf**

Mixed greens, dried cranberries, walnuts, radish, cucumber, walnut lemon vinaigrette

**Burrata Insalata \$16 gf**

Arugula, grilled eggplant, tomato jam, pickled red onion



## ENTRÉES

### Filet Mignon \$40 gf

8 oz. center cut tenderloin, truffle herb potato gratin, grilled broccolini, Bordelaise sauce  
🍷 *Cabernet Sauvignon, Austin, NV, Paso Robles, California*

### Crispy Skin Salmon \$28 gf

Candied fennel, lemon zest potatoes, wilted kale  
🍷 *Pinot Noir, Portlandia, 2019, Dundee, Oregon*

### VFF Half Chicken \$32 gf

Heirloom squash stack, sage reduction, pickled cranberries, kale chips  
🍷 *Chardonnay, Hacienda de Arínzano, 2014, Navarra, Spain*

## THANKSGIVING SPECIALS

### Dijon Crusted Prime Rib \$36 gf

Truffle potato puree, fire roasted asparagus, natural jus, horseradish cream  
🍷 *Cabernet Sauvignon, Dante, 2019, California*

### Pan Roasted Halibut \$38 gf

Parsnip mousse, golden raisin brussel ragout, tamarind sauce  
🍷 *Chardonnay, Clos Pegase 'Mitsuko Vineyard', 2019, Carneros, CA*

### Traditional Roast Turkey \$30

Apple-herb brined Misty Knoll Farms turkey, sausage stuffing, haricot verts, sage gravy, cranberry compote  
🍷 *Rosé, Maison Saint AIX, 2020, Provence, France*

### Venison Filet \$38 gf

Wild Blueberry thyme espresso jam, caraway carrot mousse potato hay  
🍷 *Zinfandel, Napa Cellars, 2017, Napa Valley, California*

### Vegan Thanksgiving \$24 gf V

Tempeh bolognese, jicama and squash noodles  
🍷 *Falanghina, Villa Matilda 'Falerno Del Massico', 2018, Campania, IT*

### Paella \$36 gf

Saffron rice, chorizo, mussels, shrimp, and lobster with roasted tomato broth  
🍷 *Sangiovese, Umberto Cesari, 2018, Emilia-Romagna, Italy*

### Duck Breast \$28 gf

Rosemary white bean puree, pear fennel slaw, roasted kumquat, sage reduction  
🍷 *Burgundy, Nicolas Potel, 2018, Côte d'Or, France*

### Pan Seared Local Scallops \$38 gf

Maple carrot mousse, spaghetti squash, pickled pears, pumpkin seeds  
🍷 *Malvasia (Orange Wine), Rodica, 2017, Solvenia*

🍷 *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 \$8 gf

Bacon Apple Puffs \$8 gf

Smoked Cream of Spinach \$8

Hand Cut Parmesan Truffle Fries \$10 gf

Stuffing, Cranberry Compote \$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



## DESSERTS

### **Apple Crisp \$9 gf**

Crispy oat crumble, our vanilla bean ice cream, caramel sauce, apple glass

### **Brown Sugar Vanilla Crème Brûlée \$8 gf**

Brown Sugar vanilla base, cinnamon sugar, whipped cream

### **Pecan Pie \$9**

Vanilla Bourbon caramel sauce, vanilla ice cream

### **S'mores Cinnamon Roll \$10**

Toasted marshmallow, house made graham cracker, smoked vanilla ice cream

### **Pumpkin Chai Cheesecake \$8**

New York style, spice cookie crust, candied ginger, chai anglaise, spiced pepitas, whipped cream

### **Gingersnap Cupcake \$9**

Gingersnap cake, maple brown butter frosting, cinnamon sugar, candied ginger

### **House Made Ice Cream \$9**

Vanilla, Chocolate, Pistachio, Pumpkin Caramel, Rum Raisin