

We believe in supporting our local community and neighbors. We source our meats, fish and other ingredients from local farms and artisans as much as possible.

#### **SHARES**

Cape Cod Oyster\* | \$3 each
Red wine mignonette, cocktail sauce
Warm Hummus | 8.99
Za'atar pita chips, mixed olives,
celery, cucumbers, carrots

Bacon Wrapped Brussel Sprout Bites | 9.99 Mango coulis and ginger soy sauce Chicken Wings | 11.99

Buffalo or Pineapple Teriyaki or BBQ

Pan-Seared Ahi Tuna Wontons\* | 13.99 Seaweed salad, pickled ginger, wasabi aioli, sweet soy drizzle

Farmhouse Board

Small Share | 15.99 Large Share | 19.99 Artisan cheeses, cured meats, homemade jam, olives

Crab Cakes | 13.49
Fresh lump crab meat, piquillo chile aioli, sweet corn relish

Calamari Frito | 12.99

Fried with cherry peppers,
served with roasted tomato sauce
Crispy Cod Tacos | 11.99

Griddled corn tortillas, crispy cod, chowchow, fresh avocado, piquillo chile aioli

Spinach Artichoke Dip | 10.99

Panini pita wedges, baguette crouton, celery and rainbow carrot sticks

### **SALADS**

Steak & Avocado Salad | 18.49

Mixed greens, grilled avocado, corn, black beans, tomatoes, crispy tortilla strips, poblano avocado ranch dressing

Waldorf Salad | 11.99

Field greens, apple, walnuts, celery, cranberry Wensleydale cheese, red grapes, creamy tarragon dressing Farmer's Salad | 7.99/10.99
Mix greens, cucumber, cherry

tomatoes, carrot, shallot vinaigrette

Wedge Salad | 10.99

Iceberg lettuce, crumbled blue cheese, heirloom cherry tomatoes, bacon, cucumber, shallot vinaigrette **Cobb Salad** | 15.99

Romaine, avocado, grilled chicken, bacon, crumbled blue cheese, hard-boiled egg, corn, diced tomato, olives, ranch dressing

Caesar Salad | 7.99/11.99 Romaine, shaved parmesan, house-made croutons

Baby Kale & Quinoa Salad | 13.99

Rainbow carrots, pumpkin seeds, goat cheese, edamame, maple vinaigrette

#### **GIVE YOUR SALAD AN UPGRADE**

Steak\* | 7.5 Chicken | 5 Salmon\* | 7 Shrimp | 6.5 Lobster Salad | 13

# SANDWICHES & BURGERS

Sandwiches and burgers served with your choice of fries, sweet potato fries, Truffle fries also available | 2

Lobster Roll | Market Price Sweet lobster piled into a warm brioche roll The Reuben | 15.49 Corned beef, sauerkraut, Swiss, Russian dressing, rye bread The Alcott | 13.99

Turkey, brie, arugula, apple, mustard, on cranberry ciabatta

The "Inn" Burger\* | 13.99
80z patty, cheddar cheese, NH bacon
Black & Bleu Burger\* | 14.99
80z patty, bleu cheese crumble, Cajun
spices NH bacon, caramelized onion

Southwestern Burger\* | 14.99 8oz patty, BBQ sauce,

Pepper jack, onion rings

Black Bean Burger | 12.99

Avocado, chipotle aioli, corn salsa
Salmon Burger\* | 14.99
Lemon pepper rub, tzatziki sauce,

arugula, tomato, cucumber

The Genovese | 12.99

Grilled chicken, sundried tomatoes, fresh mozzarella, pesto, baby kale, ciabatta bread

Soup, Salad, and Sandwich Combination | 15.49

Pair a half-Alcott or half-Reuben with a simple green salad, and a cup of the chef's soup

Available until 4pm - Monday through Friday

## <u>ENTRÉES</u>

(Splitting of plates will have a charge of \$5)

Chicken Pot Pie | 17.99

Fresh pastry crust, mashed potato, green beans, cranberry relish

Crab Stuffed Cod | 23.99

Spinach, mashed potato, Ritz topping, lemon beurre blanc Beer Battered Fish & Chips | 18.99

French fries, chowchow, tartar sauce

Jambalaya | 19.49 Chicken, andouille sausage, shrimp, tasso ham,

vegetables, Cajun spiced tomato broth

Chicken Picatta | 19.99

Lemon caper butter sauce, tomatoes, fried basil, green beans, truffle parmesan mashed potatoes

Yankee Pot Roast | 18.99 Braised carrots, Cipollini onions,

roasted potatoes

Roasted Atlantic Salmon\* | 24.99

Cranberry risotto, orange fennel slaw, pomegranate glaze

Baked Mac & Cheese | 15.49

Cheddar, muenster, smoked gouda, cracker crust

Add: NH Bacon | 2 Lobster | 13

Quinoa Bowl | 15.49

Quinoa pilaf, avocado, Rainbow kale, Grilled zucchini, Roasted carrots,

cranberry Wensleydale cheese, crispy carrot curl **Add:** Chicken | 5 Shrimp | 6.5 Salmon | 7 Steak | 7.5