

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 | 6.99
Za'atar pita chips, mixed olives,

celery, cucumbers, carrots

Crispy Cod Tacos | 11.99

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

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

Farmhouse Board

Small Share | 13.99 Large Share | 16.99
Artisan cheeses, cured meats,
homemade jam, olives
Chicken Wings | 10.49
Buffalo or Pineapple Teriyaki or BBQ

Crab Cakes | 11.99
Fresh lump crab meat, piquillo chile aioli, sweet corn relish
Calamari Frito | 11.99

Fried with cherry peppers, , served with roasted tomato sauce

Bacon Wrapped Brussel Sprout Bites | 7.99
Mango coulis and ginger soy sauce
Spinach Artichoke Dip | 9.99
Panini pita wedges, baguette crouton,
celery and rainbow carrot sticks

<u>SALADS</u>

Steak & Avocado Salad | 16

Mixed greens, grilled avocado, corn, black beans, tomatoes, crispy tortilla strips, chipotle ranch dressing **Waldorf Salad** | 11.99

Field greens, apple, walnuts, celery, cranberry Wensleydale cheese, red grapes, creamy tarragon dressing Farmer's Salad | 6.99/9.99
Mix greens, cucumber, cherry tomatoes, carrot, shallot vinaigrette

Baby Wedge Salad | 9.99

Baby iceberg lettuce, crumbled blue cheese, heirloom cherry tomatoes, bacon, cucumber **Cobb Salad** | 13.99

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

Caesar Salad | 6.99/10.99 Romaine, shaved parmesan, house-made croutons

Baby Kale & Quinoa Salad | 11.99 Rainbow carrots, pumpkin seeds, goat cheese,

GIVE YOUR SALAD AN UPGRADE

edamame, maple vinaigrette

Steak* | 6 Chicken | 5 Salmon* | 6 Shrimp | 6 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 Corned beef, sauerkraut, Swiss, Russian dressing, rye bread The Alcott | 13

Turkey, brie, arugula, apple, mustard, on French baguette The "Inn" Burger* | 13
8oz patty, cheddar cheese, NH bacon

Black & Bleu Burger* | 14 8oz patty, bleu cheese crumble, Cajun spices NH bacon, caramelized onion

Southwestern Burger* | 14 8oz patty, BBQ sauce, smoked gouda, onion rings Black Bean Burger | 12
Avocado, chipotle aioli, corn salsa
Salmon Sandwich* | 14.99
Lemon pepper rub, tzatziki sauce,
arugula, tomato, ciabatta bread
The Genovese | 12.49
Grilled chicken, sundried tomatoes, fresh
mozzarella, pesto, baby kale,

ciabatta bread

Soup, Salad, and Sandwich Combination | 14.49

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

ENTRÉES

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

Roasted Atlantic Salmon* | 19.99

Cranberry risotto, orange fennel slaw, pomegranate glaze

Crab Stuffed Cod | 21.99

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 | 18.99

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

Chicken Pot Pie | 17.49

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

Yankee Pot Roast | 18.99

Braised carrots, Cipollini onions, roasted potatoes

Baked Mac & Cheese | 14.99

Cheddar, muenster, smoked gouda, cracker crust

Add: NH Bacon | 2 Lobster | 13

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Quinoa Bowl | 12.99 new

Quinoa pilaf, avocado, Rainbow kale, Brussel sprouts, Napa cabbage,

cranberry Wensleydale cheese, crispy carrot curl **Add:** Chicken | 5 Shrimp | 6 Salmon | 6 Steak | 6

Shallot butter, bordelaise or gorgonzola crust served with braised kale & Brussel sprouts and crispy potatoes