# WE SOURCE OUR MEATS, FISH AND INGREDIENTS FROM LOCAL FARMS AND ARTISANS AS MUCH AS POSSIBLE.

# SMALL BITES, SNACKS & TIDBITS

### CAPE COD OYSTERS\* – 3 ea

Red wine mignonette, cocktail sauce, lemon

# FARMHOUSE BOARD\*

**Small Share** – 12 • Large Share – 15

Artisan cheeses, cured meats, jams, pickled veg

### CRISPY SAMPLER – 7

Sweet potato puffs, beer battered onion rings, crispy fries Served with white truffle mayo, red pepper aioli, honey

### CRISPY COD TACOS – 12

Two soft corn tacos, crispy cod, red cabbage slaw, avocado, chipotle ranch drizzle

### CRAB CAKES - 11

Fresh lump crab meat mixed with house-made cornbread, piquillo aioli, lime

### WARM HUMMUS – 6

Pita chips, mixed olives, house pickles

### **HOUSE MADE FRIED PICKLES** – 7

Chipotle ranch

### CHICKEN WINGS – 9

Buffalo, sweet chili lime or BBQ

### PORTUGUESE CALAMARI – 12

Crispy calamari, banana peppers and linguica sausage tossed with fresh herbs

# BACON WRAPPED BRUSSEL SPROUT BITES - 5

Hickory BBQ sauce

### CHATHAM MUSSELS – 12

Mussels simmered in white wine, garlic and herbs served with a grilled baguette

### CHEF'S FLATBREAD – Market Price

Your server will describe today's selection

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness. Before placing your order, please inform your server if a person is your party has any food allergies.

### SOUPS & SALADS

### SMALL FARMER'S GREEN SALAD – 7

Greens, cucumber, carrot, roasted cherry tomatoes, shallot vinaigrette

### CRISPY HEIRLOOM TOMATO SALAD - 11

Field greens, sweet onion relish, gorgonzola cheese, crispy heirloom tomatoes, balsamic glaze

### LIBERTY CAESAR SALAD – 9

Shaved parmesan, roasted tomatoes, Caesar dressing, white anchovy

### NEW ENGLAND CHOPPED SALAD – 9

Romaine, pumpkin seeds, dried cranberry, apricots, roasted sweet potato, shallot maple vinaigrette

### SOUTHERN CALIFORNIA COBB – 12

Field greens, avocado, grilled chicken breast, bacon, cheddar, boiled egg, corn salsa, diced tomato, crispy tortilla, chipotle ranch

### GIVE YOUR SALAD AN UPGRADE

Chicken - 7 • Salmon\* - 8 • Shrimp\* - 10 Steak\* - 11 • Lobster Salad - 13

### NEW ENGLAND CLAM "CHOWDA" – 8

Sea clams, thyme, bacon

### CHEF'S SEASONAL SOUP – 7

Fresh, local, delicious!

## THE BEST BURGERS

ADD CARAMELIZED ONIONS, SAUTÉED MUSHROOMS - \$1 EA ADD FRIED EGG, GUACAMOLE - \$2 EA

### **THE "INN" BURGER\*** – 13

8oz. burger, cheddar cheese, NH bacon

### CLASSIC PATTY MELT\* - 13

8oz. burger, toasted rye, melted Swiss, caramelized onions, Russian dressing

# SALMON BURGER\* – 15

Tomato, NH bacon, scallion aioli

# SOUTHWESTERN BLACK BEAN BURGER – 12

Guacamole, chipotle aioli, corn salsa

# **CLASSIC LIBERTY ENTREES**

### **NY STRIP\*** – 19

8 oz. choice Angus strip loin, shallot herb butter Served with crispy fries and slaw

### BEER BATTERED FISH & CHIPS – 19

Fries, house-made tartar sauce

### BBQ ST. LOUIS RIBS – 16

Tender, BBQ glazed ribs, red cabbage slaw, fries

### LOBSTER MAC N' CHEESE – 26

Vermont cheddar cheese, orecchiette

# **LOCAL FAVORITES**

# CHICKEN POT PIE

SERVED BUBBLING HOT WITH FRESH PASTRY CRUST, SMASHED RED BLISS POTATOES, GREEN BEANS & CRANBERRY SAUCE - 17

### YANKEE POT ROAST

TENDER CHOICE ANGUS BEEF WITH BRAISED CARROTS, CIPPOLINI ONIONS, GRAVY & RED BLISS POTATOES - 23

# **SANDWICHES**

### CHEF'S DAILY SANDWICH - Market Price

Your server will describe today's selection

# LOBSTER ROLL – Market Price lemon, mayo, fresh herbs

### THE ALCOTT -13

Turkey, apples, brie, arugula, apple mustard, baguette

### THE REUBEN – 15

Corned beef, sauerkraut, Swiss, Russian dressing, rye

# **ULTIMATE FRENCH DIP** – 15

Thinly sliced beef on a grilled baguette, melted Vermont cheddar, warm au jus

### SOUP, SALAD, AND SANDWICH COMBINATION – 14

Pair a half-Alcott, half-Reuben, or half-French Dip with a small simple green salad, and of cup chef's soup.

Upgrade to a cup of New England Clam Chowder for \$2

AVAILABLE 11-4PM

# **ASK ABOUT OUR SIDES**