

LIBERTY

at the COLONIAL
Inn

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.
Executive Chef Anibal "Stew" Salguero

SHARES

Cape Cod Oyster* | \$3 each ☒
Red wine mignonette, cocktail sauce

Warm Hummus | 9.99 AGF
Za'atar pita chips, mixed olives,
celery, cucumbers, carrots

Pork Potstickers | 11.99
Pan seared and steamed,
sweet soy glaze, thai chili sauce

Chicken Wings | 12.99 ☒
Buffalo or BBQ (gluten free)

Pan-Seared Ahi
Tuna Wontons* | 14.99 AGF
Seaweed salad, pickled ginger,
wasabi aioli, sweet soy drizzle

Farmhouse Board AGF
Small | 16.99 Large | 20.99
Artisan cheeses, cured meats,
homemade jam, olives

Crab Cakes | 14.49
Fresh lump crab meat, piquillo chile
aioli, sweet corn relish

Calamari Frito | 14.99 ☒
Fried with cherry peppers,
served with roasted tomato sauce

Crispy Cod Tacos | 13.99 ☒
Griddled corn tortillas, crispy cod, lettuce,
pico de gallo, piquillo chile aioli

Spinach Artichoke Dip | 11.99 AGF
Panini pita wedges, baguette crouton,
celery and rainbow carrot sticks

Sautéed Maine Mussels | 14.49 AGF
Tomato, garlic, white wine herb butter
sauce served with garlic bread

SALADS

Steak & Avocado Salad | 19.99 ☒
Mixed greens, sliced avocado, corn, black
beans, tomatoes, crispy tortilla strips,
poblano avocado ranch dressing

Waldorf Salad | 13.99 ☒
Field greens, apple, walnuts, celery,
cranberry Wensleydale cheese,
red grapes, creamy tarragon dressing

Farmer's Salad | 8.99/12.99 ☒
Mix greens, cucumber, cherry
tomatoes, carrot, shallot vinaigrette

Wedge Salad | 12.99 ☒
Iceberg lettuce, crumbled blue cheese,
heirloom cherry tomatoes, bacon,
cucumber, shallot vinaigrette

Cobb Salad | 18.99 ☒
Romaine, avocado, grilled chicken, bacon,
crumbled blue cheese, hard-boiled egg,
corn, diced tomato, olives, ranch dressing

Caesar Salad | 9.99/13.99 AGF
Romaine, shaved parmesan,
house-made croutons

Super Crunch Salad | 13.99 ☒
Baby kale, shredded cabbage, julienne
carrots, mandarin oranges, roasted
edamame, sunflower seeds, toasted
almonds, sweet thai chili vinaigrette

GIVE YOUR SALAD AN UPGRADE

Steak* | 8 Chicken | 6
Salmon* | 8.5 Shrimp | 7
Lobster Salad | 14

SANDWICHES AND BURGERS

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

Lobster Roll | Market Price AGF
Sweet lobster piled into a
warm brioche roll

The Reuben | 15.99 AGF
Corned beef, sauerkraut, Swiss,
Russian dressing, rye bread

The Alcott | 14.99 AGF
Turkey, brie, arugula, apple,
mustard, on cranberry ciabatta

Balsamic Burger* | 15.99 AGF
8oz patty, balsamic glaze, fresh mozzarella,
tomatoes, pesto mayo, baby kale, ciabatta bread

The "Inn" Burger* | 14.99 AGF
8oz patty, cheddar cheese, NH bacon

Black & Bleu Burger* | 15.99 AGF
8oz patty, bleu cheese crumble, Cajun
spices NH bacon, caramelized onion

Black Bean Burger | 14.99
Chipotle aioli, corn salsa

Salmon Burger* | 15.99 AGF
Lemon pepper rub, tzatziki sauce, arugula,
tomato, cucumber

El Pollo Loco | 14.99 AGF
Grilled chicken, bacon, pepperjack cheese,
chipotle aioli, lettuce, tomatoes on
a brioche bun

Soup, Salad, and Sandwich Combination | 16.99

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

Chicken Pot Pie | 19.99
Fresh pastry crust, mashed potato,
green beans, cranberry relish

Crab Stuffed Cod | 26.99
Spinach, mashed potato, Ritz topping,
lemon beurre blanc

Chicken Picatta | 21.99 ☒
Lemon caper butter sauce, tomatoes,
fried basil, green beans, truffle parmesan
mashed potatoes

Yankee Pot Roast | 20.99 ☒
Braised carrots, Cipollini onions,
roasted potatoes

Faroe Island Salmon* | 26.99 ☒
Asparagus risotto, roasted red peppers,
herb butter

Shrimp & Mussel Fettuccini | 22.99
In an herb tomato, white wine garlic butter
sauce with fresh fettuccini and shaved
parmesan cheese
Available vegetarian for 16.99

Fish & Chips | 20.99 ☒
French fries, coleslaw, tartar sauce

Jambalaya | 20.99 ☒
Chicken, andouille sausage, shrimp, tasso
ham, vegetables, Cajun spiced tomato broth

Veggie Quinoa Stir Fry | 17.99
Tuscan kale, quinoa, roasted veggies in an
orange-sweet Thai chili sauce
Add: Chicken | 6 Shrimp | 7
Salmon | 8.5 Steak | 8

6oz FLAT IRON STEAK* | 20.99 ☒ 14oz NY STRIP* | 28.99 ☒ 8oz FILET MIGNON* | 36.99 ☒
Shallot butter or mushroom demi served with grilled asparagus and crispy potatoes

☒ Indicates Gluten Free Option AGF = Available Gluten Free with Substitutions

*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 in your party has any food allergies.

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WHITE WINE

	glass	quartino	bottle
PROSECCO, La Marca Veneto, Italy	10	13	38
MOSCATO DI ASTI, Mia Dolce Piedmonte, Italy	10	13	38
CHAMPAGNE, Veuve Clicquot Champagne, France			75
PINOT GRIGIO, Santa Marina Provincia di Parma, Italy	10	13	38
PINOT GRIGIO, Maso Canali Trentino, Italy	12	16	46
SAUVIGNON BLANC, Chateau Souverain California	10	13	38
SAUVIGNON BLANC, Whitehaven Marlborough, New Zealand	12	16	46
SANCERRE, Domaine Fouassier Loire Valley, France	15	19	58
RIESLING, Pacific Rim Washington	10	13	38
CHARDONNAY, William Hill Central Coast, California	11	14	42
CHARDONNAY, Frei Brothers Russian River Valley, California	13	17	50
CHARDONNAY, Chalone Central Coast, California			50

PINK WINES

	glass	quartino	bottle
ROSE, Fleur de Mer Provence, France	12	16	46
BRUT ROSE, Amelia Bordeaux, France	15	19	58

RED WINES

	glass	quartino	bottle
PINOT NOIR, Bridlewood California	11	14	42
PINOT NOIR, Talbott "Kali Hart" Monterey, California	14	18	54
PINOT NOIR, Left Coast Cellars Oregon			60
MERLOT, Cannonball Sonoma, California	10	13	38
SUPER TUSCAN, Brancaia "Tre" Tuscany, Italy	13	17	50
MALBEC, Gascon Mendoza, Argentina	11	14	42
RED BLEND, Ferrari-Carano "Siena" Sonoma, California	13	17	50
RED BLEND, Orin Swift "Abstract" California			65
CABERNET SAUVIGNON, Storypoint California	10	13	38
CABERNET SAUVIGNON, Louis Martini Sonoma County, California	13	17	50
CABERNET SAUVIGNON, Alexander Valley Alexander Valley, California	15	19	58
CABERNET SAUVIGNON, Jordan Alexander Valley, California			90

DRAUGHT BEER

	abr	short	tall
ALLAGASH WHITE ALE Portland, Maine	5.1%	6.50	8.00
GUINNESS STOUT Ireland	4.2%		8.00
MAYFLOWER IPA Plymouth, Massachusetts	6.1%	6.50	8.00
NIGHT SHIFT NITE LITE Everett, Massachusetts	4.3%	6.00	7.50
WORMTOWN BREWERY ROTATING SEASONAL	4.5%-6%	6.50	8.00
1716 COLONIAL ALE Boston, Massachusetts	5.4%	6.50	8.00

BOTTLED BEER

AMSTEL LIGHT	6.00
COORS LIGHT	5.50
CORONA	5.50
DOWNEAST CIDER (GF)	6.50
GHOSTFISH VANISHING POINT PALE ALE (GF)	6.50
HEINEKEN	6.00
MILLER LITE	5.50
SAM ADAMS LAGER	7.00
WACHUSETT BLUEBERRY	7.00
NIGHT SHIFT BREWING ROTATING IPA	7.50
WORMTOWN ROCKET AMERICAN PALE ALE	7.50
STONE DELICIOUS IPA (GLUTEN REMOVED)	7.00

NON-ALCOHOLIC

CLAUSTHALER AMBER BEER	4.00
COLONIAL ROOT BEER	3.75
GOSLINGS GINGER BEER	4.00

COCKTAILS

Raspberry Lemon Martini

New Amsterdam Vodka infused with fresh lemon and raspberry

Sangria

Our Signature Berry Lemon Sangria or Red Sangria

Blueberry Lemonade

44 North Huckleberry Vodka, lemonade and fresh blueberries served in a mason jar

Pineapple Punch

Camarena Reposado Tequila, Rum Haven Coconut Rum, pineapple juice, lemon juice and a splash of seltzer

Italian Paloma

Camarena Silver Tequila, Campari, grapefruit juice, simple syrup, lemon and lime juice with Izze sparkling clementine

Longfellow

Bully Boy White Whiskey, pom juice, Cointreau, lime juice, orange bitters and fresh ginger

Peachy Palmer

Bird Dog Peach Whiskey, lemon juice and tea simple syrup

Lavender Collins

Short Path Summer Gin, Lavender infused simple syrup, lemon and club soda

Diplojito

Diplomatico Reserva Exclusiva Rum, lime juice, lavender simple syrup, fresh mint and seltzer

MULE MADNESS

Prohibition Mule

Bully Boy Hub Punch Rum with hints of raspberry, hibiscus, anise and lemon, lime juice and goslings ginger beer

Blueberry Mule

Blueberry Vodka, goslings ginger beer, lime juice, mint and fresh blueberries

Colonial Cranberry Mule

New Amsterdam Red Berry Vodka, cranberry juice, lime juice and goslings ginger beer

Kentucky Mule

Bourbon, goslings ginger beer and lime