

Merchants Row

at 48 Monument Square

Shares

- Crab Cakes - Pequillo aioli & lime -11
- Shrimp Cocktail- Sweet citrus cocktail sauce -12
- Seared Sea Scallop -Corn custard & tomato jam -14
- PEI Mussels- Chorizo corn, tomato & cilantro -15/-10
- Cape Cod Oysters-Red wine mignonette, cocktail sauce & lemon -3ea
- Crispy Calamari- Crispy capers, banana peppers & pequillo pepper aioli -11
- Cheese Plate-Seasonal pickles & jam 12 small/15 large -12/-15

First

- Merchants Row Caesar Salad - Cherry tomato, crouton, parmesan & anchovy -9
- Fresh Burratta & Heirloom Tomatoes- Basil, olive oil & balsamic reduction -13
- Summer Wax Beans & Grilled Peach Salad- Watercress, cashews, basil & parmesan -9
- Marinated Beet- Goat cheese, pistachio powder, baby lettuce, beet yogurt & dill -10
- Farmers Greens Salad - Heirloom cherry tomato, cucumber, carrot & sherry vin -7
- NEW ENGLAND CLAM CHOWDER -8
- CHEF'S SEASONAL SOUP -7

GIVE YOUR SALAD AN UPGRADE

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

Soup, Salad, and Sandwich Combination -14

Mix and match your choice of our signature half-portion sandwiches: one-half Alcott, one-half Reuben, or one-half Roast Beef Wrap; with a small simple greens salad, and cup chef's seasonal soup.

Mains

- The Alcott -Turkey, apple, brie, arugula apple mustard, baguette -13
- The Inn Burger- Thick cut bacon & cheddar, lettuce, tomato & red onion -13
- Add caramelized onions, mushrooms, fried egg or guac -2ea
- The Reuben-Cornd beef, kraut, swiss, russian, rye -15
- Roast Beef Baguette -Caramelized onions, cheddar, horseradish Cream, lettuce & tomato -15
- Beer Battered Fish and Chips -Beer batter, house made tartar sauce & fries -19
- Lobster Roll -Brioche bun , lemon mayo, fresh herbs -MP
- Chef's Daily Sandwich-According to the chefs whim -MP
- Crispy Cod Tacos-Soft corn tortillas, crispy cod, red cabbage slaw, avocado & chipotle ranch -12
- Roasted Salmon- Cucumber gazpacho, crab, avocado -24
- Steak Frites-8oz flatiron steak sliced with shallot butter, fries & arugula balsamic salad -19
- Chicken Pot Pie-Fresh pastry crust , roasted potatoes & cranberry relish -17
- Yankee Pot Roast-With braised carrots, cipolini onions, baby potatoes -23
- Lobster Mac & Cheese -Lobster, Vermont cheddar sauce & fresh orichiette pasta -26
- Tuscan Pappardelle-Fresh local pappardelle, white beans, roasted garlic, chili flake & baby kale -16
- Colonial Inn Roasted Cod - Sautéed spinach, lemon buerre blanc, carrot tarragon salad & crispy red bliss potato -24

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Farmers Greens Salad- Heirloom cherry tomato, cucumber, carrot & sherry vin	6
Farmers Soup of the Day	8
New England Clam Chowder	7
	8

Second

Shellfish Stew "Popover"-Lobster, mussels, shrimp, scallops, carrot puree & fennel	29/19
Seared Salmon-Cucumber gazpacho, crab, avocado, fine herb salad	26
Brook Trout-Corn succotash, hash brown, bacon & wild mushrooms	28
Colonial Inn Roasted Cod-Spinach, buerre blanc, carrot tarragon salad & red bliss potato	26
Today's Fresh Catch -According to the chefs whim	MP
Rack of Lamb- Eggplant Tapenade, mint yogurt, grilled asparagus	30/19
Tuscan Pappardelle- white beans, roasted garlic, chili flake & wilted baby kale	17
Lobster Mac & Cheese- Lobster, Cheddar & fresh orichiette pasta	26
Half Roasted Chicken- Shermiji mushroom broth, polenta, spinach & toasted garlic	22
Chicken Pot Pie- Fresh pastry crust , roasted potatoes & cranberry relish	24
Yankee Pot Roast -Braised carrots & cipolini onions, baby potatoes	23
14oz Rib Eye Steak- Choice of shallot butter, gorgonzola or bordelaise, with twice baked potato & wilted spinach	29
8oz Filet Mignon- Choice of shallot butter, gorgonzola or bordelaise, with twice baked potato & wilted spinach	34

Sides

Roasted Baby Potatoes	8
Leek & Mushroom Bread Pudding	6
Grilled Asparagus	7
Sautéed Green & Yellow Wax Beans	7
Twice Baked Potato- Bacon, scallion, chive, sour cream & cheddar	5
Wilted Spinach- Garlic, Olive Oil	6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Before placing your order, please inform your server if a person in your party has a food allergy*