

SMALL BITES, SNACKS & TIDBITS

CAPE COD OYSTERS* - Market Price Red wine mignonette, cocktail sauce and lemon

LOCAL CHEESE PLATE* Small Share – 12 • Large Share – 15 House Pickled Vegetables & Jams

Brown Sugar & Herb Mixed Nuts, Marinated Olives, House Pickled Veggies – 9

CRISPY COD TACOS – 12

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

CRAB CAKES - 11

Fresh lump crab meat mixed with house made combread. piquillo aioli and lime

CHICKEN OR THE EGG? - 8 Deviled eggs, chicken confit, scallion, togarashi

> 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

DEVILS ON HORSEBACK – 8

Dates, bleu cheese, bacon, port reduction

NEW ENGLAND MUSSELS - 12

PEI 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

ARUGULA & CREMINI SALAD - 8

Parmesan, shallot vinaigrette, truffle oil

LIBERTY CAESAR SALAD - 9

Shaved parmesan, roasted tomatoes Caesar dressing, white anchovy

CRISPY DUCK SALAD – 11

Pickled onion, Bibb lettuce, cilantro, radish, smoked chili

GIVE YOUR SALAD AN UPGRADE

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

NEW ENGLAND CLAM "CHOWDA" - 8 Sea clams, thyme and bacon

> CHEF'S SEASONAL SOUP - 7 Fresh, Local and Delicious!

THE BEST BURGERS

ALL BURGERS COME WITH FRIES ADD CARAMELIZED ONIONS, SAUTÉED MUSHROOMS FOR \$1 EA

THE "INN" BURGER* – 13 8oz. burger, cheddar cheese, NH bacon

SALMON BURGER* – 15 Tomato, NH bacon, scallion aioli

SOUTHWESTERN BLACK BEAN BURGER – 12 Guacamole, chipotle aioli, corn salsa

LOCALS FAVORITES

CHICKEN POT PIE

SERVED BUBBLING HOT WITH FRESH PASTRY CRUST, ROASTED POTATOES & CRANBERRY SAUCE - 17

YANKEE POT ROAST

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

CLASSIC LIBERTY ENTREES

STEAK FRITES* - 19

8 oz. sliced hanger steak topped with shallot rosemary butter served with balsamic baby arugula salad and fries

BEER BATTERED FISH & CHIPS – 19

Fries, house made tartar sauce

BBO St. Louis Ribs – 16

Tender, BBQ glazed ribs, red cabbage slaw and fries

LOBSTER MAC N' CHEESE – 26

Vermont cheddar cheese sauce and orecchiette

SANDWICHES

CHEF'S DAILY GRILLED CHEESE - Market Price Your server will describe today's selection

> **LOBSTER ROLL** – Market Price lemon mayo and fresh herbs

> > THE ALCOTT – 13

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

THE REUBEN – 15

Corned beef, sauerkraut, Swiss, Russian dressing, Rye

WARM ROAST BEEF WRAP - 15

Caramelized onions, cheddar cheese, horseradish cream

SOUP, SALAD, AND SANDWICH COMBINATION – 14 Pair a half-Alcott, half-Reuben, or half-Roast Beef Wrap with a small simple green salad, and cup chef's soup. Upgrade to a cup New England Clam Chowder for \$2 AVAILABLE 11-4PM

ON THE SIDE

TWICE BAKED BACON & CHEDDAR POTATO - 7

FRENCH FRIES - 4

SWEET POTATO FRIES-6

TRUFFLE FRIES - 8

SAUTÉED GARLIC SPINACH - 6

SAUTÉED GREEN BEANS - 5

GRILLED ASPARAGUS – 7

COLE SLAW - 3