

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 8.99 AGF Za'atar pita chips, mixed olives, celery, cucumbers, carrots **Bacon Wrapped Brussel Sprout Bites** 9.99 AGF Mango coulis and ginger soy sauce Chicken Wings | 11.99 Buffalo or Pineapple Teriyaki or BBQ

Pan-Seared Ahi Tuna Wontons* | 13.99 AGF Seaweed salad, pickled ginger, wasabi aioli, sweet soy drizzle Farmhouse Board AGF Small Share | 15.99 Large Share | 19.99 Artisan cheeses, cured meats, homemade jam, olives **Crab Cakes** | 13.49 Fresh lump crab meat, piquillo chile aioli, sweet corn relish

Calamari Frito | 12.99 Ø Fried with cherry peppers, served with roasted tomato sauce Crispy Cod Tacos | 11.99 Griddled corn tortillas, crispy cod, chowchow, fresh avocado, piquillo chile aioli Spinach Artichoke Dip 10.99 AGF Panini pita wedges, baguette crouton, celery and rainbow carrot sticks

SALADS

Steak & Avocado Salad | 18.49 Mixed greens, grilled avocado, corn, black beans, tomatoes, crispy tortilla strips, poblano avocado ranch dressing

Waldorf Salad | 11.99 Field greens, apple, walnuts, celery, cranberry Wensleydale cheese, red grapes, creamy tarragon dressing Farmer's Salad | 7.99/10.99 Mix greens, cucumber, cherry tomatoes, carrot, shallot vinaigrette



Wedge Salad | 10.99 Iceberg lettuce, crumbled blue cheese, heirloom cherry tomatoes, bacon, cucumber, shallot vinaigrette Cobb Salad | 15.99 Romaine, avocado, grilled chicken, bacon, crumbled blue cheese, hard-boiled egg, corn, diced tomato, olives, ranch dressing Caesar Salad | 7.99/11.99 (\otimes) Romaine, shaved parmesan, house-made croutons

Baby Kale & Quinoa Salad | 13.99 Rainbow carrots, pumpkin seeds, agat cheese, edamame, maple vinaigrette

GIVE YOUR SALAD AN UPGRADE

Salmon* 7 Steak* 7.5 Chicken 5 Shrimp 6.5

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Lobster Salad 13

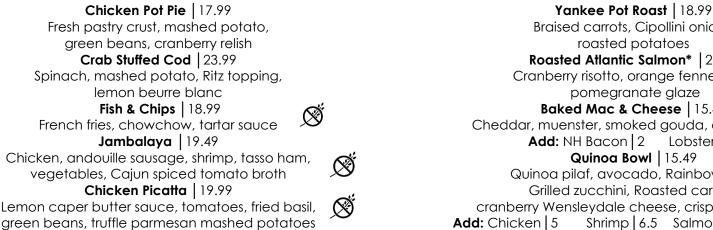
SANDWICHES & BURGERS Sandwiches and burgers served with your choice of fries, sweet potato fries, or a side salad. Truffle fries also available 2

Lobster Roll | Market Price AGF Sweet lobster piled into a warm brioche roll The Reuben | 15.49 AGF Corned beef, sauerkraut, Swiss, Russian dressing, rye bread The Alcott | 13.99 AGF Turkey, brie, arugula, apple, mustard, on cranberry ciabatta

The "Inn" Burger* | 13.99 AGF 8oz patty, cheddar cheese, NH bacon Black & Bleu Burger* | 14.99 AGF 8oz patty, bleu cheese crumble, Cajun spices NH bacon, caramelized onion Southwestern Burger* | 14.99 AGF 8oz patty, BBQ sauce, Pepper jack, onion rings

Black Bean Burger | 12.99 Avocado, chipotle aioli, corn salsa Salmon Burger* | 14.99 AGF Lemon pepper rub, tzatziki sauce, arugula, tomato, cucumber The Genovese | 12.99 AGF Grilled chicken, sundried tomatoes, fresh mozzarella, pesto, baby kale, ciabatta bread

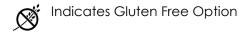
Soup, Salad, and Sandwich Combination | 15.49 Pair a half-Alcott or half-Reuben with a simple areen salad, and a cup of the chef's soup Available until 4pm - Monday through Friday





6oz FLAT IRON STEAK* | 18.49 14oz NY STRIP* 27.99 8oz FILET MIGNON* 36.99

Shallot butter or mushroom demi served with grilled zucchini and crispy potatoes



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.

