

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

Roasted Garlic &
Red Pepper 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 
Bone in or boneless, Buffalo or BBQ

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

Crab Cakes | 14.99
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 | 15.99 AGF
Tomato, garlic, white wine herb butter sauce
served with garlic bread

SALADS

Steak & Avocado Salad | 20.99 
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 | 8.99/13.99 
Mix greens, cucumber, cherry
tomatoes, carrot, shallot vinaigrette

Spinach & Cranberry Salad | 13.99 
Baby spinach, dried cranberries,
walnuts, mandarin oranges, goat cheese,
raspberry vinaigrette

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

Caesar Salad | 9.99/14.99 AGF
Romaine, shaved parmesan,
house-made croutons

Super Crunch Salad | 14.99 
Baby kale, shredded cabbage, julienne carrots,
mandarin oranges, roasted edamame,
sunflower seeds, toasted almonds,
sweet thai chili vinaigrette

GIVE YOUR SALAD AN UPGRADE

Steak* | 9 Chicken | 7
Salmon* | 9 Shrimp | 8
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

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

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

Black Bean Burger | 14.99
Chipotle aioli, corn salsa, lettuce, tomato

Salmon Burger* | 15.99 AGF
Lemon pepper rub, tzatziki sauce,
lettuce, 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, roasted
butternut squash, cranberry relish

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

Boneless Beef Short Ribs | 26.99 
Mushroom demi-glace, mashed potato,
roasted butternut squash

Yankee Pot Roast | 20.99 
Mashed Potato, roasted butternut
squash, pot roast gravy


Crab Stuffed Scrod | 27.99
Mashed potato, roasted butternut squash,
Ritz topping, lemon dill beurre blanc


Faroe Island Salmon* | 27.99 AGF 
Creamy butternut risotto, pomegranate glaze

Shrimp & Mussel Fettuccini | 24.99
In an herb tomato, white wine garlic
butter sauce with fresh fettuccini and
shaved parmesan cheese



Available vegetarian for 16.99

New England Style Fish & Chips | 20.99 
French fries, coleslaw, tartar sauce

Jambalaya | 21.99 
Chicken, andouille sausage, shrimp, tasso ham,
vegetables, Cajun spiced tomato broth

Veggie Quinoa Stir Fry | 18.99 
roasted vegetables, orange-sweet
Thai chili sauce and soy sauce topped
with crispy rice noodles. Vegan.

Add: Chicken | 7 Shrimp | 8
Salmon | 9 Steak | 9

6oz FLAT IRON STEAK* | 21.99  14oz NY STRIP* | 29.99  8oz FILET MIGNON* | 36.99 
Shallot butter or mushroom demi served with grilled asparagus and garlic-parmesan roasted gold 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 <i>Veneto, Italy</i>	10	13	38
MOSCATO DI ASTI, Mia Dolce <i>Piedmonte, Italy</i>	10	13	38
CHAMPAGNE, Veuve Clicquot <i>Champagne, France</i>			75
PINOT GRIGIO, Santa Marina <i>Provincia di Parma, Italy</i>	10	13	38
PINOT GRIGIO, Maso Canali <i>Trentino, Italy</i>	12	16	46
SAUVIGNON BLANC, Chateau Souverain <i>California</i>	10	13	38
SAUVIGNON BLANC, Whitehaven <i>Marlborough, New Zealand</i>	12	16	46
SANCERRE, Domaine Fouassier <i>Loire Valley, France</i>	15	19	58
RIESLING, Pacific Rim <i>Washington</i>	10	13	38
CHARDONNAY, William Hill <i>Central Coast, California</i>	11	14	42
CHARDONNAY, Frei Brothers <i>Russian River Valley, California</i>	13	17	50
CHARDONNAY, Chalone <i>Central Coast, California</i>			50

PINK WINES

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

RED WINES

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

DRAUGHT BEER

	abr	short	tall
ALLAGASH WHITE ALE <i>Portland, Maine</i>	5.1%	6.50	8.00
GUINNESS STOUT <i>Ireland</i>	4.2%		8.00
MAYFLOWER IPA <i>Plymouth, Massachusetts</i>	6.1%	6.50	8.00
NIGHT SHIFT NITE LITE <i>Everett, Massachusetts</i>	4.3%	6.00	7.50
WORMTOWN BREWERY ROTATING SEASONAL	4.5%-6%	6.50	8.00
1716 COLONIAL ALE <i>Boston, Massachusetts</i>	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
GOSLING'S GINGER BEER	4.00

COCKTAILS & WINTER FAVORITES

New England Maple Rye

Gunpowder Rye, Grand Marnier, local maple syrup and lemon

Colonial Cranberry Margarita

Camarena Silver Tequila, Triple Sec, sour and cranberry juice garnished with candied cranberries

Mint Chocolate Martini

Godiva Chocolate Liqueur, Peppermint Schnapps and Baileys Irish Cream

Coco Espresso Martini

RumHaven Coconut Rum, Baileys and espresso topped with shaved coconut

Red Velvet Cupcake

Baileys Red Velvet and hot chocolate or coffee with whipped cream

White Chocolate Peppermint Pattie

Godiva White Chocolate Liqueur, Peppermint Schnapps with hot chocolate or coffee with whipped cream

Red Velvet Martini

Baileys Red Velvet and Vanilla Vodka

Hot Scotch

RumHaven Coconut Rum, Butterscotch Schnapps, hot chocolate topped with whipped cream

Sangria

Our Signature Red or Pomegranate