

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

Roasted Garlic &
Red Pepper Hummus | 9.99 AGF
Za'atar pita chips, mixed olives,
celery, cucumbers, carrots

Chicken Wings* | 12.99 ☒
Bone in or boneless, Buffalo or BBQ

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

Shrimp Cocktail* ☒
6 pc. | 7.99 12 pc. | 13.99
Cocktail sauce, lemon

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

Flat Bread | 12.99
Sundried tomato, pesto, cheese blend

SALADS & SOUPS

New England Clam Chowder ☒
Cup: 6.99 / Bowl: 8.99

Chef's Soup
Cup: 5.99 / Bowl: 7.99

Farmer's Salad | 8.99/13.99 ☒
Mix greens, cucumber, cherry
tomatoes, carrot, shallot vinaigrette

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

Red Vine Ripe Tomato &
Mozzarella Salad | 9.99 ☒
Pesto, arugula, sweet balsamic glaze, olive oil

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

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

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, or a side of simple greens.

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

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

Portobello Caprese Sandwich | 14.99 AGF
Grilled Portobello mushroom, sliced tomato,
fresh mozzarella, pesto, arugula on ciabatta

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

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

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

Chicken Cordon Bleu* | 14.99 AGF
Fried boneless chicken, sliced ham, Swiss cheese,
honey mustard, coleslaw on a brioche bun

ENTRÉES

Chicken Pot Pie | 19.99
Fresh pastry crust, mashed potato,
Vegetable medley, cranberry relish

Yankee Pot Roast* | 20.99 ☒
Mashed potato, vegetable medley,
pot roast gravy

Baked Scrod* | 24.99
Ritz topping, lemon dill beurre blanc,
served with mashed potatoes and
vegetable medley

New England Fish & Chips* | 20.99 ☒
French fries, cole slaw, tartar sauce

Spinach & Cheese
Stuffed Ravioli | 19.99
Chopped tomato, garlic white wine,
pesto cream sauce, shaved parmesan cheese

6oz Flat Iron Steak* | 21.99 ☒
Mushroom demi served with vegetable medley,
mashed potatoes

Chicken Picatta | 21.99 ☒
Lemon caper butter sauce, tomatoes,
vegetable medley, mashed potatoes

North Atlantic Salmon | 26.99
Sauce vierge, potato ragout with cherry
tomatoes, red onions, artichokes and
red peppers

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

DESSERTS

Flourless Chocolate Cake | 9 ☒
Raspberry sauce, whipped cream

Seasonal Cheesecake | 8

Ice Creams & Sorbet | 7 ☒
Vanilla Bean Salted Caramel
Raspberry Sorbet

☒ 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 Dolcea <i>Piedmonte, Italy</i>	10	13	38
CHAMPAGNE, Veuve Clicquot <i>Champagne, France</i>			75
PINOT GRIGIO, Salvalai <i>Delle Venezie, 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
SAM ADAMS SEASONAL <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
HEINEKEN	6.00
MILLER LITE	5.50
SAM ADAMS LAGER	7.00
WACHUSETT BLUEBERRY	7.00
NIGHT SHIFT BREWING ROTATING IPA	7.50
WORMTOWN ROTATING	7.50
STONE DELICIOUS IPA (GLUTEN REMOVED)	7.00

HARD SELTZERS

HIGH NOON GRAPEFRUIT	6.50
HIGH NOON LIME	6.50
HIGH NOON PEACH	6.50
HIGH NOON PINEAPPLE	6.50

NON-ALCOHOLIC

CLAUSTHALER ORIGINAL	4.00
COLONIAL ROOT BEER	3.75
GOSLING'S GINGER BEER	4.00

PATIO FAVORITES

Sangria

Our homemade Red or
Lemon Berry White

Blueberry Lemonade

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

Tropical Mule

Rum Haven Coconut Rum, New Amsterdam Vodka,
pineapple juice, lime juice and Goslings Ginger Beer

Liberty Spritzer

La Marca Prosecco, Select Apertif Liqueur,
splash of soda and a green olive

Margarita

Camarena Silver or Reposado Tequila, simple syrup,
fresh lime juice and Triple Sec
*Also available in peach, strawberry or raspberry

Watermelon Cosmo

New Amsterdam Watermelon Vodka, Triple Sec,
lime juice and a splash of cranberry juice