

# 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

Flat Bread | 12.99  
Marinated roasted tomatoes, pesto,  
cheese blend

Chicken Wings\* | 12.99 ☒  
Bone In | Buffalo or BBQ  
Crispy Brussel Sprouts | 9.99 ☒  
Maple bacon syrup, cranberry aioli

## 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

GIVE YOUR SALAD  
AN UPGRADE  
Steak\* | 9 Chicken | 7\*  
Shrimp\* | 8

## SANDWICHES AND BURGERS

Sandwiches and burgers served with your choice of fries, sweet potato fries, or a side of simple greens. Truffle fries available | 2.00

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

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

Chicken  
Caprese Sandwich | 14.99 AGF  
Grilled chicken, sliced tomato, fresh mozzarella,  
pesto, arugula on ciabatta

## ENTRÉES

Chicken Pot Pie | 19.99  
Fresh pastry crust, mashed potato,  
green beans, cranberry relish

Yankee Pot Roast\* | 20.99 ☒  
Mashed potato, green beans,  
pot roast gravy

Baked Scrod\* | 24.99  
Ritz topping, lemon dill beurre blanc,  
served with mashed potatoes and green beans

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

Steak Frites | 22.99 ☒  
6oz grilled flat iron steak, truffle fries  
and chimichurri sauce

Butternut Squash Ravioli | 19.99  
Maple sage cream, dried cranberries,  
goat cheese

## 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
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
ROSE, Fleur de Mer   <i>Provence, France</i>	12	16	46

## 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

## NON-ALCOHOLIC

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

## WINTER FAVORITES

### Blackberry Mule

New Amsterdam Berry Vodka, Blackberry Puree, Goslings Ginger Beer, lime and fresh mint

### Chocolate Peanut Butter Cup

Skrewball Peanut Butter Whiskey, Smirnoff Vanilla Vodka, Godiva White Chocolate Liqueur in a chocolate drizzled martini glass

### Coco Espresso Martini

RumHaven Coconut Rum, Baileys and espresso in a chocolate and coconut rimmed martini glass

### Cranberry Margarita

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

### Winter Spiced Sangria

Apple cider, Merlot, Cinnamon Schnapps, apples, oranges and cranberries

### Eggnog Martini

Captain Morgan Spiced Rum, Smirnoff Vanilla Vodka, egg nog, sprinkled with cinnamon and nutmeg and served in a gingerbread cookie rimmed glass

### Hot Scotch

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

### Peppermint Mocha

Mocha coffee with Peppermint Schnapps topped with whipped cream, a drizzle of chocolate and crushed candy canes

### Red Velvet Cupcake

Baileys Red Velvet, Smirnoff Vanilla Vodka and Godiva Chocolate Liqueur topped with whipped cream and mini chocolate chips