

1716  
CONCORD'S  
**COLONIAL**  
*Inn*

*Executive Chef Anibal "Stew" Salguero*

## SHARES

Roasted Garlic &  
Red Pepper Hummus | 10 AGF  
Za'atar pita chips, mixed olives,  
celery, cucumbers, carrots

Rhode Island Calamari | 15 ☯  
Cherry peppers, marinara and tartar sauce

Fresh Lump Crab Cakes | 18  
Chipotle aioli, Thai cucumber salad

Flat Bread | 13  
Marinated roasted tomatoes, pesto, cheese blend,  
sweet balsamic glaze

Farmhouse Board | 17/21 AGF  
Artesian cheeses, cured meats, dried fruit jam,  
olives, whole grain apple mustard

Chicken Wings\* | 14 \*AGF  
Bone in or Boneless  
Buffalo, Bbq or \*Teriyaki Sauce

Crispy Brussel Sprouts | 10 ☯  
Maple bacon syrup, cranberry aioli

Sautéed Maine Mussels | 15  
Celery, onions tomato broth, white wine,  
garlic butter sauce, garlic toast

## SALADS & SOUPS

New England Clam Chowder ☯  
Cup: 7 / Bowl: 9

Chef's Soup  
Cup: 6 / Bowl: 8

Cobb Salad | 19 ☯  
Grilled chicken breast, romaine lettuce, avocado,  
bacon, crumbled blue cheese, hard-boiled egg,  
corn, tomatoes, olives, ranch dressing

Waldorf Salad | 14 ☯  
Field greens, apples, walnuts, celery, cranberry  
cheese, grapes, creamy tarragon dressing

Wedge Salad | 13 ☯  
Iceberg lettuce, cucumbers, tomatoes, bacon,  
blue cheese dressing

Farmer's Salad | 9/14 ☯  
Mix greens, cucumber, cherry  
tomatoes, carrot, shallot vinaigrette

Super Crunch Salad | 14 ☯  
Baby kale, shredded cabbage, carrots,  
mandarin oranges, edamame, sunflower seeds,  
toasted almonds, Thai sweet chili vinaigrette

Caesar Salad | 10/15 AGF  
Romaine, shaved parmesan, house-made croutons

**GIVE YOUR SALAD AN UPGRADE**

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

## 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\* | 15 AGF  
8oz patty, cheddar cheese, bacon, lettuce,  
tomato on a brioche bun

The Reuben | 16 AGF  
Corned beef, sauerkraut, Swiss, Russian dressing,  
rye bread

Chicken Caprese Sandwich | 15 AGF  
Grilled chicken, sliced tomato, fresh mozzarella,  
pesto, arugula on ciabatta

The Alcott | 15 AGF  
Turkey breast, brie cheese spread, arugula,  
apple mustard, cranberry ciabatta

Black Bean Burger | 15 AGF  
Pico de gallo, pepper jack cheese, chipotle aioli  
VEGETARIAN

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

Black & Blue Burger | 16 AGF  
Caramelized onions, Cajun spices, crumbled blue  
cheese, bacon, lettuce & tomato

## ENTRÉES

Chicken Pot Pie | 20  
Fresh pastry crust, mashed potato,  
green beans, cranberry relish

Steak Frites | 24 ☯  
6oz grilled steak, truffle fries  
and chimichurri sauce

Smoked Mozzarella  
& Basil Ravioli | 21  
Roasted tomatoes, pesto cream sauce,  
shaved parmesan cheese  
VEGETARIAN

Yankee Pot Roast\* | 22 ☯  
Mashed potato, green beans, pot roast gravy

Grilled Salmon | 27 AGF  
Jasmine rice, Thai cucumber salad,  
grilled broccolini, teriyaki sauce

Vegan Stir Fried Quinoa Bowl | 19 AGF  
Stir fried vegetables, Thai cucumber salad,  
sweet chili and mango drizzle  
(TOP IT OFF! Grilled Steak 9/ Grilled Chicken 7  
Salmon 9/ Shrimp 8)

Baked Scrod\* | 26  
Ritz topping, lemon-dill beurre blanc,  
served with mashed potatoes and green beans

Chicken Marsala | 23 AGF  
Sautéed chicken breast, mushrooms, marsala  
wine sauce, mashed potatoes, green beans

New England Fish & Chips\* | 21 ☯  
French fries, cole slaw, tartar sauce

Jambalaya | 24 AGF  
Sautéed chicken, shrimp, tasso ham, chorizo,  
jambalaya rice, red wine tomato broth

12oz NY Steak | 32 ☯  
Roasted potatoes, grilled broccolini,  
Merlot-shallot compound butter

## DESSERTS

Flourless Chocolate Cake | 9 ☯  
Raspberry sauce, whipped cream

Seasonal Cheesecake | 8  
Indian Pudding with Ice Cream | 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

	<i>glass</i>	<i>quartino</i>	<i>bottle</i>
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

	<i>glass</i>	<i>quartino</i>	<i>bottle</i>
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

	<i>abr</i>	<i>short</i>	<i>tall</i>
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
SAM ADAMS WICKED HAZY IPA   <i>Boston, Massachusetts</i>	6.8%	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

## NON-ALCOHOLIC

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



WiFi Password: 1776Colonial#