

1716
CONCORD'S
COLONIAL
Inn

Executive Chef Anibal "Stew" Salguero

SHARES

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| <p>Roasted Garlic &
Red Pepper Hummus 12 AGF
Za'atar pita chips, mixed olives,
celery, cucumbers, carrots</p> <p>Rhode Island Calamari 15 ☯
Cherry peppers, marinara and tartar sauce</p> <p>Fresh Lump Crab Cakes 18
Chipotle aioli, Thai cucumber salad</p> | <p>Flat Bread 13
Marinated roasted tomatoes, pesto, cheese blend,
sweet balsamic glaze</p> <p>Farmhouse Board 17/21 AGF
Artesian cheeses, cured meats, dried fruit jam,
olives, whole grain apple mustard</p> <p>Mango & Chipotle Chicken Quesadilla 14
Grilled chicken, diced mango, tres quesos,
pico de gallo, chipotle aioli, griddle flour tortilla</p> | <p>Chicken Wings* 15 *AGF
Bone in or Boneless
Buffalo, Bbq or *Teriyaki Sauce</p> <p>Crispy Brussel Sprouts 10 ☯
Maple bacon syrup, cranberry aioli</p> <p>Sautéed Maine Mussels 15
Celery, onions tomato broth, white wine,
garlic butter sauce, garlic toast</p> |
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SALADS & SOUPS

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| <p>New England Clam Chowder ☯
Cup: 7 / Bowl: 9</p> <p>Chef's Soup
Cup: 6 / Bowl: 8</p> <p>Cobb Salad 19 ☯
Grilled chicken breast, romaine lettuce, avocado,
bacon, crumbled blue cheese, hard-boiled egg,
corn, tomatoes, olives, ranch dressing</p> | <p>Waldorf Salad 14 ☯
Field greens, apples, walnuts, celery, cranberry
cheese, grapes, creamy tarragon dressing</p> <p>Farmer's Salad 9/14 ☯
Mix greens, cucumber, cherry
tomatoes, carrot, shallot vinaigrette</p> <p>Caesar Salad 10/15 AGF
Romaine, shaved parmesan, house-made croutons</p> | <p>Wedge Salad 13 ☯
Iceberg lettuce, cucumbers, tomatoes,
bacon, blue cheese dressing</p> <p>Kale & Quinoa Salad 14 ☯
Roasted butternut squash, carrots,
dried cranberries, goat cheese,
pumpkin seeds, maple vinaigrette</p> |
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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

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| <p>The "Inn" Burger* 17 AGF
8oz patty, cheddar cheese, bacon, lettuce,
tomato on a brioche bun</p> <p>The Reuben 16 AGF
Corned beef, sauerkraut, Swiss, Russian dressing,
rye bread</p> | <p>Chicken Caprese Sandwich 16 AGF
Grilled chicken , sliced tomato, fresh mozzarella,
pesto, arugula on ciabatta</p> <p>Black Bean Burger 15 AGF
Pico de gallo, pepper jack cheese, chipotle aioli
VEGETARIAN</p> <p>Black & Blue Burger 17 AGF
Caramelized onions, Cajun spices, crumbled blue
cheese, bacon, lettuce & tomato</p> | <p>The Alcott 16 AGF
Turkey breast, brie cheese spread, arugula,
apple mustard, cranberry ciabatta</p> <p>Lobster Roll Market Price AGF
Sweet lobster piled into a warm brioche roll</p> |
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ENTRÉES

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| <p>Chicken Pot Pie 21
Fresh pastry crust, mashed potato,
green beans, cranberry relish</p> <p>Yankee Pot Roast* 22 ☯
Mashed potato, green beans, pot roast gravy</p> <p>Baked Scrod* 26
Ritz topping, lemon-dill beurre blanc,
served with mashed potatoes and green beans</p> <p>New England Fish & Chips* 21 ☯
French fries, cole slaw, tartar sauce</p> | <p>Steak Frites 25 ☯
6oz grilled steak, truffle fries
and chimichurri sauce</p> <p>Grilled Salmon 28 AGF
Jasmine rice, Thai cucumber salad,
grilled broccolini, teriyaki sauce</p> <p>Chicken Marsala 23 AGF
Sautéed chicken breast, mushrooms, marsala
wine sauce, mashed potatoes, green beans</p> <p>Jambalaya 24 AGF
Sautéed chicken, shrimp, tasso ham, chorizo,
jambalaya rice, red wine tomato broth</p> | <p>Pumpkin Stuffed Ravioli 22
Maple-sage cream, dried cranberries,
goat cheese, pumpkin seeds</p> <p>Mexican Style Quinoa 20 ☯
Fire Roasted corn, black beans,
bell peppers and onions, topped with
pico de gallo, chipotle aioli,
corn tortilla strips
ADD: GRILLED STEAK 9 / GRILLED CHICKEN 7
SALMON 9 / SHRIMP 8</p> <p>12oz NY Steak 32 ☯
Roasted potatoes, grilled broccolini,
Merlot-shallot butter</p> |
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DESSERTS

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| <p>Seasonal Cheesecake 8</p> | <p>Indian Pudding with Ice Cream 8</p> | <p>Ice Creams & Sorbet 7 ☯
Vanilla Bean, Salted Caramel, Raspberry Sorbet</p> |
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☯ 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: Colonial1716!