

1716
CONCORD'S
COLONIAL
Inn

Executive Chef Anibal "Stew" Salguero

SHARES

- Roasted Garlic & Red Pepper Hummus | 13 AGF
Zaatar pita chips, mixed olives, celery, cucumbers, carrots
- Rhode Island Calamari | 17 ☯
Cherry peppers, marinara and tartar sauce
- Fresh Lump Crab Cakes | 18
Chipotle aioli, Thai cucumber salad

- Flat Bread | 15
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
- Crispy Brussel Sprouts | 13 ☯
Roasted garlic & parmesan truffle aioli

- Chipotle Chicken Quesadilla | 15
Grilled chicken breast, tres quesos, pico de gallo, chipotle aioli, flour tortilla
- Chicken Wings | 16 *AGF
Bone in or Boneless
Buffalo, Bbq or *Teriyaki Sauce
- Beef Poutine | 14 ☯
Canadian classic with French fries, braised pot roast and cheddar cheese curds

SALADS & SOUPS

- New England Clam Chowder
Cup: 7 / Bowl: 9
- Chefs Soup
Cup: 6 / Bowl: 8
- Cobb Salad | 20 ☯
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
- Farmers Salad | 9/14 ☯
Mix greens, cucumber, cherry tomatoes, carrot, shallot vinaigrette

- Caesar Salad | 10/15 AGF
Romaine, shaved parmesan, house-made croutons
- Wedge Salad | 13 ☯
Iceberg lettuce, cucumbers, tomatoes, bacon, blue cheese dressing

- Steak & Avocado Salad* | 22 ☯
Grilled flat iron steak, spring mixed lettuce, black beans, corn, cherry tomatoes, tortilla strips, chipotle ranch

GIVE YOUR SALAD AN UPGRADE
 Steak* | 10 Chicken | 8 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* | 18 AGF
8oz patty, cheddar cheese, bacon, lettuce, tomato on a brioche bun
- The Reuben | 17 AGF
Corned beef, sauerkraut, Swiss, Russian dressing, rye bread
- Chicken Caprese Sandwich | 17 AGF
Grilled chicken, sliced tomato, fresh mozzarella, pesto, arugula on ciabatta

- Black Bean Burger | 16 AGF
Pico de gallo, pepper jack cheese, chipotle aioli
VEGETARIAN
- Black & Blue Burger* | 19 AGF
Caramelized onions, Cajun spices, crumbled blue cheese, bacon, lettuce & tomato

- The Alcott | 17 AGF
Turkey breast, brie cheese spread, arugula, cranberry aioli, cranberry ciabatta
- Lobster Roll | Market Price AGF
Sweet lobster piled into a warm brioche roll
- Chipotle Chicken Sandwich | 16 AGF
Pepper-jack cheese, chipotle aioli, crispy bacon, lettuce, tomato, brioche bun

ENTRÉES

- Chicken Pot Pie | 22
Fresh pastry crust, mashed potato, butternut squash, cranberry relish
- Yankee Pot Roast | 23 ☯
Mashed potato, butternut squash, pot roast gravy
- Baked Scrod | 26
Ritz topping, white wine & lemon butter sauce, served with mashed potatoes & green beans
- New England Fish & Chips | 23 ☯
French fries, cole slaw, tartar sauce

- Steak Frites* | 25 ☯
Grilled flat iron steak, truffle-mayo, French fries, chimichurri sauce
- Pan Seared Salmon* | 29 ☯
Jasmine rice, vegetable medley, cucumber slaw, black sesame seeds, Thai sweet chili sauce
- Chicken Marsala | 24 AGF
Sautéed chicken breast, mushrooms, marsala wine sauce, mashed potatoes, green beans

- Jambalaya | 24 AGF
Sautéed chicken, shrimp, tasso ham, chorizo, jambalaya rice, red wine tomato broth
- Smoked Mozzarella & Basil Ravioli | 22
Roasted tomato, pesto cream sauce, Romano cheese
- Garden Quinoa Bowl | 20 Vegan/☯
Seasonal mixed vegetables, fried carrots, sweet balsamic drizzle
Add: Grilled Steak* 9 / Grilled Chicken 7
Shrimp 8 / Salmon* 9
- 12oz NY Steak* | 34 ☯
Roasted potatoes, vegetable medley, wild mushroom demi-glaze

DESSERTS

- Seasonal Cheesecake | 9
- Indian Pudding with Ice Cream | 8
- Ice Creams & Sorbet | 8 ☯
Vanilla Bean, Salted Caramel, Raspberry

☯ Indicates Gluten Free Option

AGF = Available Gluten Free with Substitutions

*These items are served raw or undercooked, or contain or (may contain) raw or undercooked ingredients

*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, Perrier Joet <i>Champagne, France</i>			65
PINOT GRIGIO, Bella Sera <i>Veneto, Italy</i>	10	13	38
PINOT GRIGIO, Santa Margherita <i>Trentino-Alto Adige, Italy</i>	14	18	54
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, Hogue <i>Columbia Valley, Washington</i>	10	13	38
CHARDONNAY, William Hill <i>Central Coast, California</i>	11	14	42
CHARDONNAY, Daou <i>Paso Robles, California</i>	13	17	50
ROSE, Fleur de Prairie <i>Provence, France</i>	12	16	46

RED WINES

	<i>glass</i>	<i>quartino</i>	<i>bottle</i>
PINOT NOIR, MacMurray <i>Central Coast, California</i>	11	14	42
PINOT NOIR, Evolution <i>Willamette Valley, Oregon</i>	14	18	54
PINOT NOIR, Crossbarn <i>Sonoma Coast, California</i>			65
MERLOT, Dark Horse <i>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, The Pessimist <i>Paso Robles, California</i>	13	17	50
RED BLEND, Caymus "Walking Fool" <i>Suisun Valley, California</i>			65
BORDEAUX, Chateau Boutisse <i>St. Emilion, France</i>			65
CABERNET SAUVIGNON, Bonanza by Caymus <i>California</i>	10	13	38
CABERNET SAUVIGNON, Louis Martini <i>Sonoma County, California</i>	13	17	50
CABERNET SAUVIGNON, Charles Krug <i>Napa Valley, California</i>	16	20	62
CABERNET SAUVIGNON, Faust <i>Napa Valley, California</i>			80

DRAUGHT BEER

	<i>abr</i>	<i>short</i>	<i>tall</i>
ALLAGASH WHITE ALE <i>Portland, Maine</i>	5.1%	6.50	8
GUINNESS STOUT <i>Ireland</i>	4.2%		8
MAYFLOWER IPA <i>Plymouth, Massachusetts</i>	6.1%	6.50	8
SAM ADAMS WICKED HAZY IPA <i>Boston, Massachusetts</i>	6.8%	6.50	8
SAM ADAMS SEASONAL <i>Boston, Massachusetts</i>	5.4%	6.50	8

BOTTLED BEER

AMSTEL LIGHT	6
COORS LIGHT	6
CORONA	6
DOWNEAST CIDER (GF)	7
HEINEKEN	6
MILLER LITE	6
SAM ADAMS LAGER	7
WACHUSETT BLUEBERRY	7

NON-ALCOHOLIC

CLAUSTHALER ORIGINAL	4
COLONIAL ROOT BEER	4
GOSLING'S GINGER BEER	4

SELTZER

HIGH NOON Assorted Flavors	7
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