

1716
CONCORD'S
COLONIAL
Inn

Executive Chef Anibal "Stew" Salguero

SHARES

Roasted Garlic & Red Pepper Hummus | 14 AGF
Za'atar pita chips, mixed olives, celery, cucumbers, carrots

Fresh Lump Crab Cakes | 18
Chipotle aioli, cole slaw

Portuguese Calamari | 18
Golden fried rings and tentacles, spicy linguica and marinara

Flatbread | 16
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

Fried Cauliflower Bites | 14 * AGF
buffalo, BBQ or *teriyaki served with blue cheese dip, carrot and celery

Street Tacos 🌱

(3) Corn tacos, shredded lettuce, Pico De Gallo, lime chipotle aioli, queso fresco- Taco types:

Adobo pulled pork 17 Fried haddock 18
Adobo chicken 16 Add acocado 2

Chipotle Chicken Quesadilla | 16
Grilled chicken breast, tres quesos, pico de gallo, chipotle aioli, flour tortilla

Chicken Wings | 17 *AGF
Bone in or Boneless
Buffalo, Bbq or *Teriyaki Sauce

Beef Poutine | 15
Canadian classic with French fries, braised pot roast and cheddar cheese curds

SALADS & SOUPS

New England Clam Chowder
Cup: 8 / Bowl: 9.5

Chef's 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 | 15 🌱
Field greens, apples, walnuts, celery, cranberry cheese, grapes, creamy tarragon dressing

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

Spinach Salad | 15 🌱
Mandarin oranges, strawberries, blueberries, goat cheese, walnuts, raspberry vinaigrette

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

Wedge Salad | 14 🌱
Iceberg lettuce, cucumbers, tomatoes, bacon, blue cheese dressing

Steak & Avocado Salad* | 24 🌱
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 | 10 Salmon* | 11

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

Pulled Pork Sandwich | 16 AGF
Lettuce, tomato, crispy bacon, lime- chipotle aioli, pepper-jack cheese, brioche roll

ENTRÉES

Chicken Pot Pie | 24
Fresh pastry crust, mashed potato, butternut squash, cranberry relish

Yankee Pot Roast | 24 🌱
Mashed potato, butternut squash, pot roast gravy

Baked Scrod | 27
Ritz topping, white wine & lemon butter sauce, served with mashed potatoes & green beans

New England Fish & Chips | 24 🌱
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, broccoli topped with a lobster and corn brandy-beurre blanc

Scampi Pasta | 19
Linguini pasta, white wine, cherry tomatoes, spinach, garlic, butter, Romano cheese
Add chicken 8 / shrimp 10

Jambalaya | 25 🌱
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 🌱
Broccoli, cauliflower, peppers, zucchini, summer squash, crumbled feta, balsamic glaze
Add: Grilled Steak* 10 / Grilled Chicken 8
Shrimp 10 / Salmon* 11

14oz NY Steak* | 36 🌱
Grilled broccoli, roasted potatoes, herb merlot-compound butter

DESSERTS

Seasonal Cheesecake | 9

Indian Pudding with Ice Cream | 9

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.

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>			75
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, Rotating	15	19	58
RIESLING, Frisk <i>Victoria, Australia</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>
"1716" WACHUSETT COUNTRY ALE <i>Westminster, Massachusetts</i>	5.1%	7.5	9.0
ALLAGASH WHITE ALE <i>Portland, Maine</i>	5.1%	7	8.5
GUINNESS STOUT <i>Ireland</i>	4.2%	7	8.5
MAYFLOWER IPA <i>Plymouth, Massachusetts</i>	6.1%	7	8.5
SAM ADAMS WICKED HAZY IPA <i>Boston, Massachusetts</i>	6.8%	7	8.5
SAM ADAMS SEASONAL <i>Boston, Massachusetts</i>	5.4%	7	8.5

BOTTLED BEER

AMSTEL LIGHT	7
COORS LIGHT	7
CORONA	7
DOWNEAST CIDER (GF)	7
HEINEKEN	7
MILLER LITE	7
SAM ADAMS LAGER	7
WACHUSETT BLUEBERRY	8

NON-ALCOHOLIC

CLAUSTHALER ORIGINAL	6
COLONIAL ROOT BEER	4
GOSLING'S GINGER BEER	4

SELTZER

HIGH NOON Assorted Flavors	7
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