

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

GOLDEN FRIED CALAMARI | 18 
Rhode Island style with hot cherry peppers, tartar and marinara

FLATBREAD | 17
Mascarpone cheese, honey marinated figs, arugula

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

CRISPY CAULIFLOWER BITES | 14 
Citrus sweet chili glaze, sesame seaweed salad

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

STREET TACOS 
(3) Corn tacos, shredded lettuce, Pico De Gallo, lime chipotle aioli, queso fresco- Taco types: Adobo pulled pork 17 Fried haddock 18 Grilled chicken 16 Add avocado 2


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

BRUSSEL SPROUT AND MIXED GREENS | 15 
Dried cranberries, mandarin oranges, goat cheese, toasted pumpkin seeds, champagne 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

LOBSTER ROLL | MARKET PRICE AGF
Sweet lobster piled into a warm brioche roll

THE ALCOTT | 17 AGF
Turkey breast, brie cheese spread, arugula, cranberry aioli, cranberry ciabatta

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, garlic mashed potato, butternut squash, cranberry relish

YANKEE POT ROAST | 24 
Garlic mashed potato, butternut squash, pot roast gravy

BAKED SCROD | 27 AGF
Ritz topping, white wine & lemon butter sauce, served with garlic 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* | 28 
Roasted root vegetable, brussels sprouts, ginger-citrus sesame soy glaze

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

JAMBALAYA | 25 
Sauteed chicken, shrimp, tasso ham, chorizo, jambalaya rice, red wine tomato broth

CHICKEN MARSALA | 22 
Mushroom & marsala sauce, garlic mashed potato, green beans

MAPLE MARINATED TOFU | 20 
Roasted root vegetable, brussels sprouts, citrus ginger soy sauce

14OZ NY STEAK* | 36 
Roasted potatoes, brussels sprouts, bourbon steak sauce

DESSERTS

SEASONAL CHEESECAKE | 9

INDIAN PUDDING 
WITH ICE CREAM | 9

ICE CREAMS & SORBET | 8
Vanilla Bean, Salted Caramel, Raspberry Sorbet

 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

	glass	quartino	bottle
PINOT GRIGIO, BELLA SERA <i>Veneto, Italy</i>	10	13	38
PINOT GRIGIO, SANTA MARGHERITA <i>Valdadige, Italy</i>	15	19	58
SAUVIGNON BLANC, WHITEHAVEN <i>Marlborough, New Zealand</i>	13	17	50
SAUVIGNON BLANC, SAINT CLAIR <i>Dillon's Point, New Zealand</i>	15	19	58
SANCERRE, CHATEAU SANCERRE <i>Loire Valley, France</i>	16	20	62
RIESLING, FRISK <i>Victoria, Australia</i>	11	14	42
CHARDONNAY, WILLIAM HILL <i>North Coast, California</i>	11	14	42
CHARDONNAY, KENWOOD "SIX RIDGES" <i>Russian River, California</i>	14	18	54
CHARDONNAY, ROMBAUER <i>Carneros, California</i>			65
ROSE, FLEUR DE JOLIE <i>Mediterranee, France</i>	12	16	46

RED WINES

	glass	quartino	bottle
PINOT NOIR, MACMURRAY <i>Central Coast, California</i>	11	14	42
PINOT NOIR, STRAIGHT SHOOTER <i>Willamette Valley, Oregon</i>	14	18	54
PINOT NOIR, MIGRATION <i>Sonoma Coast, California</i>			70
MERLOT, CLOS DU BOIS <i>California</i>	10	13	38
SUPER TUSCAN, BRANCAIA "TRE" <i>Tuscany, Italy</i>	14	18	54
MALBEC, GASCON <i>Mendoza, Argentina</i>	11	14	42
RED BLEND, CAYMUS "WALKING FOOL" <i>Suisun Valley, California</i>	15	19	58
RED BLEND, ORIN SWIFT "8 YEARS IN THE DESERT" <i>California</i>			75
CABERNET SAUVIGNON, BONANZA <i>California</i>	11	14	42
CABERNET SAUVIGNON, JOSH "BOURBON BARRELL" <i>California</i>	13	17	50
CABERNET SAUVIGNON, SYNTHESIS <i>Napa Valley, California</i>	17	21	64
CABERNET SAUVIGNON, CAYMUS <i>Napa Valley, California</i>			98

SPARKLING WINES

	glass	quartino	bottle
PROSECCO, LA MARCA <i>Veneto, Italy</i>	11	14	42
PROSECCO ROSE, LA MARCA <i>Veneto, Italy</i>	11	14	42
CHAMPAGNE, VEUVE CLICQUOT <i>Champagne, France</i>			98

DRAUGHT BEER

	abv	short	tall
"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
COLONELS KOLSCH <i>Plymouth, Massachusetts</i>	4.5%	7	8.5
SAM ADAMS SEASONAL <i>Boston, Massachusetts</i>	5.4%	7	8.5

NON-ALCOHOLIC

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

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

SELTZER

HIGH NOON Assorted Flavors	7
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WIFI PASSWORD: COLONIAL1716!