



Executive Chef Anibal "Stew" Salguerot

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
Shredded mozzarella, sliced marinated tomatoes, pesto, balsamic drizzle

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

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 | 16
Strawberries, blueberries, cranberries, mandarin oranges, pumpkin seeds, goat cheese, 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

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, French fries tossed in a garlic-herb truffle mayo, chimichurri

PAN SEARED SALMON* | 28
Garlic-ginger rice, grilled asparagus, tropical fruit salsa

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

SOUTHERN FRIED COUNTRY CHICKEN | 22
Corn on the cob, tajin, queso fresco, garlic mashed potato, lime-chipotle gravy

SOY MARINATED TOFU | 21
Garlic-ginger rice, grilled asparagus, Thai citrus-ginger sauce

14OZ NY STEAK* | 38
Herb roasted potatoes, grilled asparagus, black truffle butter

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

RED WINES

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

SPARKLING WINES

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

DRAUGHT BEER

	abv	short	tall
"1716" WACHUSETT COUNTRY ALE Westminster, Massachusetts	5.1%	7.5	9.0
ALLAGASH WHITE ALE Portland, Maine	5.1%	7	8.5
GUINNESS STOUT Ireland	4.2%	7	8.5
MAYFLOWER IPA Plymouth, Massachusetts	6.1%	7	8.5
HARPOON IPA Boston, Massachusetts	5.9%	7.5	9.0
SAM ADAMS SEASONAL Boston, Massachusetts	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!