

## STARTERS

**Steamed Mussels** – white wine garlic, shallot, parsley, butter.  
Served with toast -14

**Burrata & Prosciutto Ham** - kalamata olives, tomato basil salad, crostini- 14

**Bacon & Leek Flat Bread** – sautéed leeks, bacon, sour cream, gruyere cheese – 10

**Crispy Chicken Wings**- 10 Buffalo, Cajun dry rub or maple bbq with either blue cheese or Ranch and celery – 14

**Classic Shrimp Cocktail** – six jumbo shrimp, horseradish cocktail sauce, lemon -12

**Fried Calamari** – marinara, hot cherry peppers – 12

**Wedge Salad** – iceberg wedge, bacon, Plymouth blue cheese, chives, blue cheese dressing and tomato – 12

**Kale Caesar** - house Caesar dressing, croutons, parmesan - 9

**Roasted Beet and Whipped Goat Cheese Salad**  
Apple, walnuts, citrus maple vinaigrette -12

**Baked French Onion Soup** – Gruyere cheese- 8

**New England Clam Chowder**- bowl –8

**Chilled Gazpacho** - (Vegan) bowl 5

## MAINS

**Grilled Lemon Pepper Swordfish** – tomato, pepper cucumber and kale salad, olive oil, jasmine rice - 22

**Fried Shrimp** – seven jumbo shrimp in light beer batter, French fries and slaw -19

**Maple Dijon Glazed Salmon** – sautéed spinach, mashed potatoes – 22

**Lobster Roll**  
Touch of mayo or warmed in butter, Griddled brioche roll, house fries, slaw - 27

**Shrimp Scampi** – jumbo shrimp tossed with tomato, garlic lemon, parsley, white wine butter, linguine and parmesan -19

**SIDES** Market vegetables – 4, Mashed potatoes – 4 French Fries- 5, Sweet potato fries – 6 Steamed jasmine rice 3, Slaw 3

### House Made Desserts 7

Vanilla Custard Profiteroles - Belgian chocolate sauce

Tart au Citron – Berry sauce. whipped cream

Rhubarb & Almond Crumble Shortbread Tart – whipped cream

Baked Vanilla Cheese Cake – Berry sauce

Pink Grapefruit Sorbet, Vanilla or Chocolate Ice Cream – 2.75 per scoop

**Grilled Flat Iron Steak** – 10oz. Garlic herb butter and a choice of two sides -26

**Grilled Minced Lamb Kebab**- seasoned with Aleppo chili, parsley cumin and onion. Served with rice pilaf tomatocucumber and parsley salad - 21

**Grilled Chicken Shish** – jasmine rice, grilled vegetables, mint yogurt, red onion– 15

**Ricotta & Vegetable Gnocchi** – house made ricotta dumplings with mushrooms, market vegetables, marinara, parmesan – 16

**Vermont Burger**- Boyden farms beef, Cabot sharp cheddar, bacon, crispy onions, maple bourbon ketchup, house made brioche bun, French fries or slaw- 15

**Roasted Portabella Mushroom Sandwich** – pesto, cheddar, lettuce tomato, onion, toasted brioche, French fries -10

**Pulled Pork Sandwich** – toasted brioche bun, lettuce, tomato, onion, pickle, maple bbq sauce, French Fries or Slaw – 11