

Menu

starters

Farmstead Cheeses choice of 1-\$8, 2-\$15, 3-\$22

Locally sourced cheeses served with seasonal accoutrements, including breads & nuts - varieties include bleu, soft, or hard/semi-hard.

Charcuterie choice of 1-\$7, 2-\$13, 3-\$19

Carefully selected cured meats, house pickled vegetables, mustard, seasonal accompaniments

Raw Oysters \$3.00 each / \$14 ½ dozen

Locally sourced fresh selections. Served with house cocktail sauce, house cold smoked tomato mignonette, citrus granita

Maine Mussels \$12

Coconut-curry broth, ginger, fresh herbs, chili, crostini

Mixed Baby Green \$8

Squash croutons, toasted sunflower seeds, pear, local goat's milk cheese, mulled cider vinaigrette

Pastrami Salmon \$10

House cured salmon, herbed sour cream, grilled bread, olive oil

Grilled Seasonal Vegetables \$9

Wild mushrooms, winter squash, eggplant, fresh farm egg, local greens

Vegetarian Soup offering \$5

Soup of the Moment \$6

Flatbreads

Asian BBQ Chicken \$16

Fried Brussels sprouts, pumpkin puree, caramelized onion, and shredded mozzarella

Sweet potato & Spicy Sausage \$15

Sage, oven roasted tomato, Gorgonzola Alfredo

Roasted Beet \$14

Local goats milk cheese, baby arugula, herb pistou, sunflower seeds, and maple sherry reduction

Entrees

Grilled Delmonico \$29

Brussels sprouts, savory grits, mulled red wine butter

Stuffed Native Squash \$14

Quinoa, puffed farro, cranberry, tender herbs, pecorino crisps, root vegetable nage

Salmon \$18

Sweet potato purée, house made spaetzle, braised collard greens

The "Mansion" Burger \$16

Local grass fed beef, braised heritage pork, Grafton 1yr cheddar, creamy slaw, pancetta bacon, brioche, house cut French fries

Quinoa & "Tongue of Fire" Bean Burger \$12

Lettuce, tomato, fried onion strings, malted vinegar aioli, house cut sweet potato fries

Moroccan Lamb Tagine \$20

Tomato, Yukon Gold potato, carrot, couscous, spices

Quiche \$14

Bell peppers, red onion, baby spinach, tomato, local cheeses, tender herbs

Chicken & Waffles \$16

Buttermilk fried chicken thigh, pumpkin scallion waffle, spiced local maple syrup, pumpkin espuma

Local Fresh Pasta \$16

Pappardelle, wild mushroom, herbs, goat's milk cheese, cream, breadcrumb, lemon agrumato

Beer Braised Pork Shank \$22

Caraway apple cabbage, roasted potato, lemon herb gremolata, tomato-Gansett beer gravy

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.

Executive Chef, Gary Ankin

www.bullmansion.com