

starters

Farmstead Cheeses choice of 1-\$9, 2-\$16, 3-\$23

Local and imported selections served with fruit, nuts, jam, and local handmade bread

– choice of bleu, soft, or hard/semi-hard.

Charcuterie choice of 1-\$8, 2-\$14, 3-\$20

Carefully sourced and house made selections, house-pickled vegetables, Tiger mustard, local handmade bread

Mediterranean Sampler* \$14

House-made Mediterranean specialties, feta, carefully selected accoutrements, grilled Pita

Pastrami Salmon \$11

House cured salmon, herbed sour cream, pickled onions, fresh bread, olive oil, capers

Bistro Caesar Salad* \$9

Crisp romaine, ale seasoned croutons, shaved Grana Padano, house Greek yogurt based Caesar dressing

P.E.I. Mussels \$14

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

Raw Oysters \$3 each / \$16 ½ dozen

New England sourced fresh selections. Served with horseradish and house cocktail sauce.

Meatballs 3 for \$11/ 6 for \$17

House-made lamb meatballs with rice and Tzatziki sauce, bread (eggplant meatballs with herb pesto also available for \$10/\$16)

Chef's Hors D'oeuvres Tasting Board \$50

Put your trust in Chef's hands while he creates a one of a kind experience. Built for 4

Vegetarian Soup offering \$6

Soup of the Moment \$7

Flatbreads

The Sarah Wesson \$15

Caramelized pear, grilled chicken, Vermont cheddar Alfredo, bacon, candied walnut crumb

N.E. Native Squash* \$14

Mixed roasted squash purée, kale, grilled red onion, toasted sunflower seeds, shredded mozzarella

The 55 Pearl \$16

Figs, prosciutto, whipped goat cheese, wilted spinach, caramelized onion, pomegranate reduction

Entrees

Local Pasta \$16

Local Pappardelle, fresh mushrooms, spinach, fresh herbs, hand grated Parmesan, bread crumb, lemon Agravato
Add: Chicken-6 Shrimp-8 Bacon-4

The "Mansion" Burger \$16

Clover Springs Farm grass fed beef, peppered slab bacon, Vermont cheddar, sweet onion jam, farm fresh egg, local brioche bun, house cut fries

Noodle Bowl \$14

Buckwheat soba, Napa cabbage, sprouts, mushrooms, house-made ramen-style broth, soft egg, scallions
Add: Chicken-6 Beef-9 Tofu-4 Shredded Pork-6

Vegetable Lasagna* \$14

Roasted squash, onion, spinach, fresh sage béchamel, fresh bread

Fish n' Chips \$17

Cajun beer-battered haddock, house-cut fries, malt vinegar aioli, house tartar sauce

Chicken n' Waffles \$16

Southern-style fried chicken thighs, warm-spiced Belgian waffle, fresh pumpkin cream, spiced local maple syrup

Salmon \$22

Warm shaved Brussels sprout, fresh herbs, golden beet slaw, sweet potato purée, seasonal chutney

Bistro Filet \$32

Pan-fried potato cake, seasonal vegetables, rosemary red wine demi-glace

Southwest Veggie Burger* \$14

Roasted corn, black beans, sweet potato, cilantro-cumin lime crema, Local brioche bun, sweet potato fries
Add: Cheddar-\$1

Coffee-Braised Pork Shank \$24

Roasted potato, cider caraway braised cabbage, pan gravy

4- Bone Domestic Lamb Rack \$34

Mushroom risotto, roasted root vegetables, minted mustard seed relish



*denoted items can be prepared vegan upon request, ask server about items that can be prepared without gluten.

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.