

## SMALL PLATES

### CHARCUTERIE \$7/EA

A rotation of air dried and cured meats with mustard, olives, pickled veg, rustic bread

### FARMSTEAD CHEESES \$8/EA

Choice of: Bleu, semi, soft, and hard. Served with seasonal fruit, nuts, jam, honey, and rustic bread

### IGGY'S BREAD BASKET \$4/8

Cranberry nut oatmeal, olive loaf, and francese with house honey butter

### RAW OYSTERS \$3/EA

Local rotation with lemon, cocktail sauce, horseradish

### DEVILED EGGS \$9

Bacon relish, pickled jalapeno

### PASTRAMI SALMON \$14

House cured wild salmon, pickled red onion, herbed sour cream, Iggy's Olive Bread

### FRIED PICKLES \$7

With house-made spicy mayo

### BULL MANSION POUTINE \$14

House cut fries, pork gravy, cheese curds, fresh herbs

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



**Bull Mansion**  
New American Bistro

## SOUPS & SALADS

### VEG SOUP \$7

Changes weekly based upon season

### HADDOCK CHOWDER \$9

North Atlantic haddock, potato, celery, onion

### THE BISTRO CAESAR \$10

Romaine, brioche beer croutons, greek yogurt dressing

*Add Salmon 10 - Shrimp 8 - Chicken 6*

### FIELD GREEN SALAD \$11

Apricot, cranberry, currants, citrus vinaigrette

## SIDES

### GARLICKY KALE \$7

### ROASTED ROOT VEGETABLES \$7

### POTATO LATKES \$8

### MAPLE GLAZED CARROTS \$6

### WILD MUSHROOM RISOTTO \$9

### SEASONED FRENCH FRIES \$6

### SIDE GARDEN SALAD \$4

### SIDE CAESAR SALAD \$5

## LARGER PLATES

### THE SARAH WESSON FLATBREAD \$15

Caramelized pear, grilled chicken, Vermont cheddar alfredo, bacon, candied walnut

### N.E. VEGGIE FLATBREAD \$14

Roasted garlic, spinach, mushroom, caramelized onion, pesto, mozzarella

### THE MANSION BURGER \$17

House ground beef, farm egg, onion jam, malt mayo, Iggy's brioche roll, house cut fries *(Add pork belly \$4)*

### CHICKEN & WAFFLES \$17

Southern fried chicken thigh, buttermilk waffle, honey butter, spicy maple syrup, garden greens

### FISH FRY \$22

North Atlantic long line caught haddock, house cut fries, tartar sauce, lemon

### ORGANIC SALMON \$24

Warm apple & pear slaw, garlicky kale

### CENTER CUT FILET \$36

Certified Angus beef, Rosemary red wine demi-glace, potato latkes

## SHARABLE PLATES

### PAPPARDELLE \$26

Local handmade pasta, wild mushroom, spinach, fresh herbs, romano, lemon cream sauce, bread crumbs

*Add: Chicken 6 - Shrimp 8 - Bacon 4*

### ROASTED CHICKEN \$32

Half antibiotic/hormone free chicken, linguica and cornbread stuffing, pan gravy

### 32oz PORTERHOUSE \$72

Herbed parmesan truffle fries and garden salad