

We proudly utilize Salem Cross farm grown ingredients and support local agriculture whenever available.

Due to the current COVID conditions, we appreciate you limiting your time at the table to 90 minutes....thank you

... STARTERS ...

GF **Onion Soup Gratinée** 7 **New England Seafood Chowder** 6

GF **Classic Shrimp Cocktail** 13

GF **Hummus bi Tahini**... olive relish, pita, crudité 7

GF **Bacon Wrapped Scallops** local maple drizzle 13

New England Crab Cakes... pan seared, chipotle aioli 14

...SALADS...

GF **House Salad** 6 GF **Salad of the Day** 10

Choice of dressings...

creamy Italian, blue cheese, roasted garlic spinach vinaigrette, balsamic vinaigrette

GF **Warm Brussel Sprout "Caesar"** ... bacon, crouton, shaved reggiano 10

Add...grilled chicken 7 grilled salmon 8 seared shrimp 8 seared scallops 10

...SANDWICHES...

Served with housemade pickles, choice of fries, chips, house salad

GF **Salem Cross Farm Burger**... pasture raised ground beef, lettuce, tomato, onion, brioche roll 12
add: bacon 2 cheese 1

Grilled Chicken Buratta Sandwich... tomato, arugula, roasted garlic, buratta, pickled red onion, housemade focaccia 12

Farmer's Daughter Turkey Sandwich ...warm Boar's Head turkey & strawberry rhubarb compote, blue cheese dressing on toasted housemade sourdough bread 12

...ENTREES...

GF **Maple Jack Chicken**... Monterey jack, local maple syrup, bacon, roasted tomatoes, starch & vegetable 20

GF **Buddha Bowl**... quinoa, farro, wheat berry, mixed greens, thinly sliced vegetables, dried cranberry, sliced almonds, & roasted garlic spinach vinaigrette 14

add ... grilled chicken 7 grilled salmon 8 seared shrimp 8 seared scallops 10

GF **Salem Cross Farm's Short Ribs**... rich braising sauce over mashed potatoes & vegetable 24

GF **Pan Seared Scallops**... roasted garden fresh summer squash & savory purée, starch & vegetable 24

GF **Filet Mignon**...rosemary demi-glaze 34

GF **Cedar Plank Salmon**...cast iron seared & topped with local peach, almond & freshly picked rosemary agrodolce starch & vegetable 6 oz - 19 8 oz - 23

Chicken Pot Pie...chicken, carrots, supreme sauce, buttermilk biscuit starch & vegetable 14

GF **New England Baked Haddock**...lemon zest herbed crumb topping starch & vegetable 6oz - 17 8oz - 21

GF **Lavender Duck**...seared breast, duck leg confit, lavender demi-glaze starch & vegetable 28

GF **Herbed Grilled Lamb Loin Chop**... mint jelly demi-glaze starch & vegetable 28

GF All items marked GF can be prepared gluten free if requested

8-25-20

...DESSERTS...

CHEESE CAKE SHOOTERS 3 INDIVIDUAL PIE 7 FRESH BERRY SHORTCAKE 8 ICE CREAM PUFF 7 CHOCOLATE CHIP COOKIE SUNDAE 7 PECAN CUSTARD BREAD PUDDING 5 GF CHOCOLATE GANACHE PIE 7

WINE

		Glass	Bottle
305	Lamarca Prosecco (Veneto, Italy)	7.5	35
101	Snapdragon Chardonnay (Sonoma, California) <i>Tangerine, Nectarine, Pear, Apple & Melon</i>		20
110	Nobilo Sauvignon Blanc (Marlborough, New Zealand) <i>Passion Fruit, Pineapple & Hint of Grapefruit</i>	7	23
114	Caposaldo Rose <i>Cherries & Black Currants</i>	7	20
113	Beringer Moscato (Napa Valley, California) <i>Stone Fruit, Honey Dew Melon, Fuji Apple & Pear</i>	6	17
112	Beringer White Zinfandel (Napa Valley, California) <i>Strawberry & A Hint of Cherry & Citrus</i>		17
207	Bogle Merlot (Clarksburg, CA) <i>Black Cherry, Cassis, Hint of Vanilla & Toasty Oak</i>	6.5	20
217	Stemmari Pinot Noir (Sicily, Italy) <i>Red Berry, Cola, Black Cherry & Hint of Chocolate</i>	7	22
200	Seaglass Cabernet Sauvignon (Santa Barbara, CA) <i>Blackberry, Black Cherry & Spicy Oak</i>		26
108	Pighin Pinot Grigio (Friuli, Italy) <i>Melon, Nectarine & Notes of Yellow Rose & Stone Fruit</i>	7.5	30
119	August Kessler Riesling (Rheingau, Germany) <i>Apple, Peaches & Tangerine</i>	7.5	29

Half Bottles

#109	Josh Cellars Chardonnay <i>Citrus & honey, oak & juicy peach</i>		14
#100	Kendall Jackson Chardonnay <i>Baked apple, allspice & buttered toast</i>		16
#206	Josh Cellars Cabernet <i>Blackberry, cherry & toasted oak</i>		16
#Kendall	Kendall Jackson Cabernet <i>Cedar, vanilla & mocha</i>		17

SEASONAL COCKTAILS

HUCKLEBERRY POMEGRANATE MARTINI 9 44° North Mountain Huckleberry vodka, Triple Sec, pomegranate juice
HUCKLEBERRY LEMONADE 9 44° North Huckleberry vodka, lemonade
STRAWBERRY WATERMELON SANGRIA 8 rosé, cognac, lemonade, strawberries, watermelon, club soda
WATERMELON BASIL LEMONADE 9 house infused watermelon basil vodka & lemonade
MOJITO 9 fresh mint, lime, simple syrup, Bacardi, splash of soda
"WATERMELON SUGAR" MARTINI 9 fresh watermelon puree & vodka...chilled, sugared rim
"BLUEBERRY THRILL" MARGARITA 9.5 local blueberry simple syrup, lime juice, sour mix, Don Julio tequila, salted rim

BEERS & SELTZERS

BAYSTATE BREWING "BLING SELTZERS" 16 oz 7
lemon or pineapple

DOMESTIC BEER 3.75

Budweiser - Bud Light - Coors Lite
O'Doul's (nonalcoholic)

IMPORTS & MICROS

Belgium Fat Tire "Belgian White" 12 oz 6

Sam Adams "Boston Lager" 12 oz 6

Berkshire Brewing Company "Steel Rail Pale Ale" 16 oz 6

Wachusett Brewery "Wally IPA" 12 oz 6.5

Baystate Brewing "Off the Rails Lager" 16oz. 7

Baystate Brewing "Sinshine IPA" 16 oz 7.5

Greater Good "Pulp Daddy" 16 oz 9