



Executive Chef Anibal "Stew" Salguero

SHARES

MEDITERRANEAN STYLE HUMMUS | 16 AGF

Mixed olives, cucumbers, feta, pumpkin seeds,
zaatar pita, crostini

FRESH LUMP CRAB CAKES | 20

Chipotle aioli, roasted corn relish

GOLDEN FRIED CALAMARI | 20

Rhode Island style with hot cherry peppers, tartar and marinara

FLATBREAD | 17

Shredded mozzarella, sliced marinated tomatoes,
pesto, balsamic drizzle

FARMHOUSE BOARD | 17/21 AGF

Artesian cheeses, cured meats, dried fruit jam,
olives, whole grain apple mustard

CRISPY CAULIFLOWER BITES | 15

Citrus sweet chili glaze, sesame seaweed salad

CHIPOTLE CHICKEN QUESADILLA | 17

Grilled chicken breast, tres quesos,
pico de gallo, chipotle aioli, flour tortilla

CHICKEN WINGS | 18 AGF

Bone in or Boneless Buffalo, Bbq or *Teriyaki Sauce

BEEF POUTINE | 16

Canadian classic with fries, braised
pot roast and cheddar cheese curds

STREET TACOS

(3) Corn tacos, shredded lettuce, pico de gallo,
lime chipotle aioli, queso fresco- Taco types:
Adobo pulled pork 17 Fried haddock 21
Grilled chicken 17 Steak 22 Shrimp 21
Add avocado 3

SALADS & SOUPS

NEW ENGLAND CLAM CHOWDER

CUP: 9 / BOWL: 12

COBB SALAD | 21

Grilled chicken breast, romaine lettuce, avocado, bacon, crumbled
blue cheese, hard-boiled egg, corn, tomatoes, olives, ranch dressing

WALDORF SALAD | 17

Field greens, apples, walnuts, celery,
cranberry cheese, grapes, creamy tarragon dressing

FARMER'S SALAD | 9/14

Mix greens, cucumber, cherry tomatoes, carrot, shallot vinaigrette

WATERMELON & STRAWBERRY SALAD | 16

Baby spinach, mandarin oranges, dried cranberries,
pumpkin seeds, feta, raspberry vinaigrette

CAESAR SALAD | 10/15 AGF

Romaine, shaved parmesan, house-made croutons

WEDGE SALAD | 16

Iceberg lettuce, cucumbers, tomatoes,
bacon, blue cheese dressing

SOUTHWEST SALAD* | 26

Sirloin tips, mixed greens, avocado, corn, black beans,
tomatoes, tortilla strips, lime-chipotle ranch

GIVE YOUR SALAD AN UPGRADE

Steak Tips*-14/Chicken-9/Shrimp-12/Salmon*-12

 Indicates Gluten Free Option

AGF = Available Gluten Free with Substitutions

*These items are served raw or undercooked, or contain or (may contain) raw or undercooked ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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

SANDWICHES AND BURGERS

Sandwiches and burgers served with your choice of fries, sweet potato fries, or a side of simple greens. truffle fries available | 2.00

THE "INN" BURGER* | 19 AGF

8oz patty, cheddar cheese, bacon, lettuce, tomato on a brioche bun

THE REUBEN | 19 AGF

Corned beef, sauerkraut, Swiss, russian dressing, rye bread

CHICKEN CAPRESE SANDWICH | 18 AGF

Grilled chicken, sliced tomato, fresh mozzarella, pesto, arugula on ciabatta

BLACK BEAN BURGER | 17 AGF

Pico de gallo, pepper jack cheese, chipotle aioli
VEGETARIAN

BLACK & BLUE BURGER* | 20 AGF

Caramelized onions, cajun spices, crumbled blue cheese, bacon, lettuce & tomato

LOBSTER ROLL | MARKET PRICE AGF

Sweet lobster piled into a warm brioche roll

THE ALCOTT | 18 AGF

Turkey breast, brie cheese spread, arugula, cranberry aioli, cranberry ciabatta

PULLED PORK SANDWICH | 17 AGF

Lettuce, tomato, crispy bacon, lime- chipotle aioli, pepper-jack cheese, brioche roll

ENTRÉES

CHICKEN POT PIE | 25

Fresh pastry crust, garlic mashed potato, butternut squash, cranberry relish

YANKEE POT ROAST | 25

Garlic mashed potato, butternut squash, pot roast gravy

BAKED SCROD | 28 AGF

Ritz topping, white wine & lemon butter sauce, served with garlic mashed potatoes & green beans

NEW ENGLAND FISH & CHIPS | 26

Fries, cole slaw, tartar sauce

STEAK FRITES* | 26

Sirloin steak tips, fries tossed in a garlic-herb truffle mayo, chimichurri

LOBSTER RAVIOLI | 32

Newberg lobster cream sauce, asparagus, roasted peppers, sweet corn. romano cheese

PAN SEARED SALMON* | 29

Spanish saffron rice, asparagus, mango and pineapple salsa

GARDEN FETTUCCINE PASTA | 19 AGF

Broccoli, roasted tomatoes, zucchini, peppers, onion, white wine, garlic-butter
Add chicken 9 / shrimp 12

JAMBALAYA | 28

Sauteed chicken, shrimp, tasso ham, chorizo, jambalaya rice, red wine tomato broth

SOFRITO QUINOA BOWL | 22

Roasted corn relish, mango and pineapple salsa, shredded lettuce, cilantro vinaigrette
Steak* 14, Chicken 9, Shrimp 12, Salmon* 12

120Z NY STEAK* | 38

Herb roasted potatoes, asparagus, black truffle butter

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WHITE WINE

	glass	quartino	bottle
PINOT GRIGIO, BELLA SERA <i>Veneto, Italy</i>	10	15	38
PINOT GRIGIO, SANTA MARGHERITA <i>Valdadige, Italy</i>	17	25	68
SAUVIGNON BLANC, CHATEAU SOUVERAIN <i>California</i>	10	15	38
SAUVIGNON BLANC, WHITEHAVEN <i>Marlborough, New Zealand</i>	14	21	54
SANCERRE, BARTON & GUESTIER <i>Loire Valley, France</i>	19	28	74
RIESLING, FRISK <i>Victoria, Australia</i>	11	16	42
CHARDONNAY, WILLIAM HILL <i>North Coast, California</i>	11	14	42
CHARDONNAY, CLINE "GUST" <i>Petaluma Gap, Sonoma, California</i>	16	24	62
CHARDONNAY, ROMBAUER <i>Carneros, California</i>	-	-	75
ROSE, FLEUR DE JOLIE <i>Mediterranee, France</i>	12	18	46

RED WINES

	glass	quartino	bottle
PINOT NOIR, ANGELINE <i>Sonoma, California</i>	11	16	42
PINOT NOIR, STRAIGHT SHOOTER <i>Willamette Valley, Oregon</i>	14	21	56
MERLOT, CLOS DU BOIS <i>California</i>	10	15	38
SUPER TUSCAN, BRANCAIA "TRE" <i>Tuscany, Italy</i>	15	22	58
MALBEC, GASCON <i>Mendoza, Argentina</i>	11	16	42
RED BLEND, CAYMUS "WALKING FOOL" <i>Suisun Valley, California</i>	15	22	58
RED BLEND, ORIN SWIFT "8 YEARS IN THE DESERT" <i>California</i>			75
CABERNET SAUVIGNON, BONANZA <i>California</i>	11	16	42
CABERNET SAUVIGNON, JOSH "BOURBON BARRELL" <i>California</i>	13	17	50
CABERNET SAUVIGNON, HESS "MAVERICK RANCH" <i>Paso Robles, California</i>	15	22	58
CABERNET SAUVIGNON, CAYMUS <i>Napa Valley, California</i>			98

SPARKLING WINES

	glass	quartino	bottle
PROSECCO, LA MARCA <i>Veneto, Italy</i>	11	16	42
PROSECCO ROSE, LA MARCA <i>Veneto, Italy</i>	11	16	42
CHAMPAGNE, VEUVE CLICQUOT <i>Champagne, France</i>			98



COCKTAILS

NEW ENGLAND MAPLE RYE 14

Putnam Rye Whiskey, maple syrup, lemon juice

MONUMENT WATERMELON COSMO 14

Watermelon Vodka, Orange Liqueur, cranberry, lime

LIBERTY LIBATION 12

Tanqueray Gin, Limoncello, soda water, topped with La Marca Prosecco

MINUTEMAN MANHATTAN 15

Jefferson's Bourbon, Sweet Vermouth, bitters

COLONIAL SANGRIA 12

Red or White

WALDEN COLLINS 13

Ketel One Vodka, REAL blueberry puree, soda water, lemon juice

FLINTLOCKE 14

Bulleit Bourbon, Apple Brandy, Creme de Cocoa, Grenadine, lemon juice

ALCOTT'S MIDNIGHT MARTINI 14

Absolut Vanilla Vodka, Mr. Black Coffee Liqueur, espresso, Baileys

CANS

SOUL PURPOSE "CRUSH GROOVE" IPA \$9

CARLSON'S DRY CIDER \$9

DRAUGHT BEER

	abv	short	tall
"1716" WACHUSETT COUNTRY ALE <i>Westminster, Massachusetts</i>	5.1%	7.5	9.0

ALLAGASH WHITE ALE <i>Portland, Maine</i>	5.1%	7	8.5
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GUINNESS STOUT <i>Ireland</i>	4.2%	7	8.5
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MAYFLOWER IPA <i>Plymouth, Massachusetts</i>	6.1%	7	8.5
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HARPOON IPA <i>Boston, Massachusetts</i>	5.9%	7.5	9
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SAM ADAMS SEASONAL <i>Boston, Massachusetts</i>	5.4%	7	8.5
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BOTTLED BEER

AMSTEL LIGHT	7
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COORS LIGHT	7
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CORONA	7
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DOWNEAST CIDER (GF)	9
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HEINEKEN	7
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MILLER LITE	7
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SAM ADAMS LAGER	7
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WACHUSETT BLUEBERRY	8
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NON-ALCOHOLIC

CLAUSTHALER ORIGINAL	6
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GUINNESS 0	9
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COLONIAL ROOT BEER	4
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GOSLING'S GINGER BEER	4
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VODKA SELTZERS

HIGH NOON <i>Assorted Flavors</i>	9
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SURFSIDE	9
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WIFI PASSWORD: Colonial1716!