

Executive Chef Anibal "Stew" Salguero

SHARES

SAVORY PUMPKIN HUMMUS | 16 AGF

Za'atar pita chips, cucumbers, olives, dried cranberries, roasted peppers, toasted pumpkin seeds

FRESH LUMP CRAB CAKES | 20

Chipotle aioli, roasted corn relish

GOLDEN FRIED CALAMARI | 19

Hot cherry peppers, tatar 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 | 14

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 | 15

Canadian classic with French 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 18
Grilled chicken 16 Add avocado 2

SALADS & SOUPS

NEW ENGLAND CLAM CHOWDER

CUP: 8 / BOWL: 10

COBB SALAD | 21

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

SPINACH SALAD | 16

Strawberries, blueberries, cranberries, mandarin oranges, pumpkin seeds, goat cheese, raspberry vinaigrette

WALDORF SALAD | 16

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

FARMER'S SALAD | 9/14

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

CAESAR SALAD | 10/15 AGF

Romaine, shaved parmesan, house-made croutons

WEDGE SALAD | 14

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

STEAK & AVOCADO SALAD* | 25

Grilled flat iron steak, spring mixed lettuce, black beans, corn, cherry tomatoes, tortilla strips, chipotle ranch

GIVE YOUR SALAD AN UPGRADE

Steak* | 12 Chicken | 9 Shrimp | 11 Salmon* | 12

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 | 18 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 | 24

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

YANKEE POT ROAST | 24

Garlic mashed potato, butternut squash, pot roast gravy

BAKED SCROD | 27 AGF

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

STEAK FRITES* | 25

Grilled flat iron steak, French fries tossed in a garlic-herb truffle mayo, chimichurri

PAN SEARED SALMON* | 29

Garlic-ginger rice, roasted brussels sprouts, honey-garlic maple glaze

SCAMPI PASTA | 19 AGF

Linguini pasta, white wine, cherry tomatoes, spinach, garlic, butter, Romano cheese
Add chicken 9 / shrimp 11

NEW ENGLAND FISH & CHIPS | 25

French fries, cole slaw, tartar sauce

JAMBALAYA | 26

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

BUTTERNUT SQUASH TORTELLACCI | 24

Mushroom marsala, Romano Cheese

12OZ NY STEAK* | 38

Herb roasted potatoes, roasted brussels sprouts, black truffle butter

 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.



WHITE WINE

	glass	quartino	bottle
PINOT GRIGIO, BELLA SERA Veneto, Italy	10	13	38
PINOT GRIGIO, SANTA MARGHERITA Valdadige, Italy	15	19	58
SAUVIGNON BLANC, CHATEAU SOUVERAIN California	10	13	38
SAUVIGNON BLANC, WHITEHAVEN Marlborough, New Zealand	13	17	50
SANCERRE, CHATEAU SANCERRE Loire Valley, France	16	20	62
RIESLING, FRISK Victoria, Australia	11	14	42
CHARDONNAY, WILLIAM HILL North Coast, California	11	14	42
CHARDONNAY, ROMBAUER Carneros, California	16	20	62
ROSE, FLEUR DE JOLIE Mediterranee, France	12	16	46

RED WINES

	glass	quartino	bottle
PINOT NOIR, ANGELINE Mendocino, California	10	13	38
PINOT NOIR, STRAIGHT SHOOTER Willamette Valley, Oregon	14	18	54
MERLOT, EDNA VALLEY Central Coast, California	10	13	38
SUPER TUSCAN, BRANCAIA "TRE" Tuscany, Italy	14	18	54
MALBEC, GASCON Mendoza, Argentina	11	14	42
RED BLEND, CAYMUS "WALKING FOOL" Suisun Valley, California	15	19	58
RED BLEND, ORIN SWIFT "8 YEARS IN THE DESERT" California			75
CABERNET SAUVIGNON, BONANZA California	11	14	42
CABERNET SAUVIGNON, JOSH "BOURBON BARRELL" California	13	17	50
CABERNET SAUVIGNON, HESS "MAVERIC RANCH" Paso Robles, California	15	19	58
CABERNET SAUVIGNON, CAYMUS Napa Valley, California			98

SPARKLING WINES

	glass	quartino	bottle
PROSECCO, LA MARCA Veneto, Italy	11	14	42
PROSECCO ROSE, LA MARCA Veneto, Italy	11	14	42
CHAMPAGNE, VEUVE CLICQUOT Champagne, France			98

DRAUGHT BEER

	abv	short	tall
"1716" WACHUSETT COUNTRY ALE Westminister, Massachusetts	5.1%	7.5	9.0
ALLAGASH WHITE ALE Portland, Maine	5.1%	7	8.5
GUINNESS STOUT Ireland	4.2%	7	8.5
MAYFLOWER IPA Plymouth, Massachusetts	6.1%	7	8.5
HARPOON IPA Boston, Massachusetts	5.9%	7.5	9.0
SAM ADAMS SEASONAL Boston, Massachusetts	5.4%	7	8.5

NON-ALCOHOLIC

CLAUSTHALER ORIGINAL	6
COLONIAL ROOT BEER	4
GOSLING'S GINGER BEER	4

BOTTLED BEER

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

SELTZER

HIGH NOON Assorted Flavors	7
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WIFI PASSWORD: Colonial1716!