



Dinner Menu

STARTERS

CRISPY PORK BELLY	16
<i>Maple Glaze, Apple Mostarda.</i>	
FORAGERS CROSTINI (V)	18
<i>Forest Mushrooms with Goat Cheese, Caramelized Onions, Savory Honey.</i>	
CRISPY COTTAGE FRIES (V)	13
<i>Maldon Sea Salt, Chipotle Aioli, Lemon Garlic Remoulade.</i>	
APPLE BACON WINGS	18
<i>Crispy Fried Wings, Apple & Bacon Jams, Fresh Herbs, Bacon.</i>	
FRIED RAVIOLI (V)	15
<i>Crispy Cheese Filled Ravioli Served with Tito's Vodka Sauce.</i>	

HANDHELDS

Served with Fries or Greens

*LOCAL ALL BEEF BURGER	21
<i>All Beef Burger served on a Brioche Bun with Lettuce, Tomato, and Onion.</i>	
<i>Optional Choice of Cheese and Bacon</i>	
CHILI MAPLE CHICKEN SANDWICH	18
<i>Crispy Fried Chicken, Maple Gochujang Glaze, Lettuce, Tomato, Pickles & Toasted Brioche Bun.</i>	
WICKED MEATLOAF SANDWICH	19
<i>Housemade Meatloaf, American Cheese, Pickles, Lettuce, Crispy Onions, Chipotle Aioli & Toasted Brioche Bun.</i>	

SALADS

6oz Grilled Chicken	6
*4oz VT Sirloin Flap	9
PEAR & BEET SALAD (GF) (V)	18
<i>Beets, Pears, Candied Pecans, Dried Cranberries, Goat Cheese & Maple Cinnamon Balsamic.</i>	
ON THE GREEN (GF) (V)	16
<i>House Greens, Cherry Tomatoes, Lemon Dill Cucumbers, and Red Onion served with a Honey Vinaigrette dressing.</i>	
THE BRUTUS (V)	16
<i>Crisp Romaine, Parmesan Cheese, Caesar Dressing, Garlic Butter Bread Crumbs.</i>	

ENTREES

*THE WAUMBEEK RIBEYE	52
<i>16oz Boyden Farms VT Ribeye, Compound Butter, Asparagus, and Whipped Garlic Sea Salt Mashed Potato.</i>	
*HIGHLAND STEAK FRITES	32
<i>12oz New England Farm Raised Sirloin Flap, House Dry Rub, Asparagus and Garlic Parmesan Frites.</i>	
WINTER CITRUS SALMON	29
<i>Grilled Salmon Filet, Blood Orange Gremolata, Whipped Butternut Puree, Grilled Asparagus.</i>	
THE PORKERHOUSE (GF)	31
<i>14oz Porterhouse Pork Chop, Whipped Garlic Sea Salt Mashed Potato, Pear Chimichurri, Honey Roasted Carrots.</i>	
NORTH COUNTRY MEATLOAF	27
<i>Housemade Meatloaf, Moxie BBQ, Crispy Onions, Whipped Garlic Sea Salt Mashed Potato, Honey Roasted Carrots.</i>	
THE FAIRWAY CHICKEN (GF)	24
<i>8oz Airline Chicken Breast, Blueberry Gastrique, Whipped Butternut Puree, Grilled Asparagus.</i>	

PASTAS

Served with Crusty Bread

FARMSTEAD CHEDDAR MAC & CHEESE (V)	20
<i>Fresh Pasta, Cheddar Cream Sauce, Garlic Bread Crumbs.</i>	
BLACK TRUFFLE SACCHETTI ALFREDO (V)	23
<i>Truffle & Ricotta Filled Sacchetti, White Wine, Parmesan Cream, Cracked Black Pepper.</i>	
WOODCUTTERS PASTA	24
<i>Fresh Pasta, Italian Sausage, Forest Mushrooms, Crushed Tomato, and Parmesan Cheese.</i>	
RADIATORI ALLA VODKA	20
<i>Radiator Pasta, Tito's Vodka Sauce, Parmesan & Crispy Housemade Pancetta.</i>	

NH Food and Meals tax (8.5%) has been included in our prices.

(V): Vegetarian item

(GF): Gluten free item

Ask your server about Vegan options



*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.

Please notify your server if you or a person in your party has a food allergy.



Lunch Menu

STARTERS

- CRISPY COTTAGE FRIES (V)** 13
Maldon Sea Salt, Chipotle Aioli, Lemon Garlic Remoulade.
- CRISPY PORK BELLY** 16
Maple Glaze, Apple Mostarda
- FRIED RAVIOLI (V)** 15
Crispy Cheese Filled Ravioli Served with Tito's Vodka Sauce.
- FORAGERS CROSTINI** 18
Forest Mushrooms with Goat Cheese, Caramelized Onions, and Savory Honey

SALADS

- 6oz Grilled Chicken 6
*4oz VT Sirloin Flap 9

- PEAR & BEET SALAD (GF) (V)** 18
Beets, Pears, Candied Pecans, Dried Cranberries, Goat Cheese & Maple Cinnamon Balsamic.
- ON THE GREEN (GF) (V)** 16
House Greens, Cherry Tomatoes, Lemon Dill Cucumbers, and Red Onion served with a Honey Vinaigrette dressing.
- THE BRUTUS (V)** 16
Crisp Romaine, Parmesan Cheese, Caesar Dressing, Garlic Butter Bread Crumbs.

HANDHELDS

Served with Fries or Greens

- *LOCAL ALL BEEF BURGER** 21
*All Beef Burger served on a Brioche Bun with Lettuce, Tomato, and Onion.
Optional Choice of Cheese and Bacon*
- THE PAR THREE** 17
House-Sliced Roast Beef, Maple BBQ Sauce, Herb Mayo, American Cheese, served on a Brioche Bun.
- THE BIRDIE** 18
Oven-Roasted Turkey, Maple Bacon, Lettuce, Tomato, Herb Mayo, Cheddar Cheese, served on Toasted Italian Bread.
- THE GAME DAY** 19
Grilled Chicken Breast, House Buffalo Sauce, Creamy Chive Spread, Lettuce & Tomato served on a Brioche Bun.
- CHIPOTLE BLT** 16
Crispy Bacon, Lettuce, Tomato, Chipotle Aioli, Toasted Italian Bread.

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