



# Dinner Menu

## STARTERS

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

## HANDHELDS

*Served with Fries or Greens*

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

## SALADS

6oz Grilled Chicken 6

\*4oz VT Sirloin Flap 9

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

## ENTREES

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

## PASTAS

*Served with Crusty Bread*

<b>FARMSTEAD CHEDDAR MAC &amp; CHEESE (V)</b>	20
<i>Fresh Pasta, Cheddar Cream Sauce, Garlic Bread Crumbs.</i>	
<b>BLACK TRUFFLE SACCHETTI ALFREDO (V)</b>	23
<i>Truffle &amp; Ricotta Filled Sacchetti, White Wine, Parmesan Cream, Cracked Black Pepper.</i>	
<b>WOODCUTTERS PASTA</b>	24
<i>Fresh Pasta, Italian Sausage, Forest Mushrooms, Crushed Tomato, and Parmesan Cheese.</i>	
<b>RADIATORI ALLA VODKA</b>	20
<i>Radiator Pasta, Tito's Vodka Sauce, Parmesan &amp; 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)** 11

*Maldon Sea Salt, Chipotle Aioli, Lemon Garlic Remoulade.*

**CRISPY PORK BELLY** 14

*Maple Glaze, Apple Mostarda*

**FRIED RAVIOLI (V)** 14

*Crispy Cheese Filled Ravioli Served with Tito's Vodka Sauce.*

**FORAGERS CROSTINI** 17

*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)** 16

*Beets, Pears, Candied Pecans, Dried Cranberries, Goat Cheese & Maple Cinnamon Balsamic.*

**ON THE GREEN (GF) (V)** 15

*House Greens, Cherry Tomatoes, Lemon Dill Cucumbers, and Red Onion served with a Honey Vinaigrette dressing.*

**THE BRUTUS (V)** 14

*Crisp Romaine, Parmesan Cheese, Caesar Dressing, Garlic Butter Bread Crumbs.*

## HANDHELDS

*Served with Fries or Greens*

**\*LOCAL ALL BEEF BURGER** 19

*All Beef Burger served on a Brioche Bun with Lettuce, Tomato, and Onion.*

*Optional Choice of Cheese and Bacon*

**THE PAR THREE** 16

*House-Sliced Roast Beef, Maple BBQ Sauce, Herb Mayo, American Cheese, served on a Brioche Bun.*

**THE BIRDIE** 17

*Oven-Roasted Turkey, Maple Bacon, Lettuce, Tomato, Herb Mayo, Cheddar Cheese, served on Toasted Italian Bread.*

**THE GAME DAY** 18

*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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