PELHAM PRIX-FIXE MENU

LUNCH MENU

CHOOSE ONE SMALL PLATE OR DESSERT & ONE ENTRÉE

$25 PER PERSON

SMALL PLATES

PELHAM HOUSE CLAM CHOWDER
TRADITIONAL NEW ENGLAND STYLE

WEDGE SALAD
ICEBERG LETTUCE, CRUMBLED BLUE CHEESE, BACON, RANCH DRESSING

HEIRLOOM BEET & FRISÉE SALAD
GOAT CHEESE MOUSSE, RAW HONEYCOMB, SPICED WALNUTS, BEET PUREE, SEASONAL CITRUS

SOUTHWEST SALAD
BABY ICEBERG, GRILLED CORN SALSA, COTIJA CHEESE, TORTILLA CRISPS, SPICY RANCH

FRIED ASPARAGUS FRITES
SRIRACHA MAYO, UNAGI SAUCE, TOBIKO, SCALLION

CRISPY FRIED BRUSSELS SPROUTS
MAPLE-HORSERADISH & MUSTARD GLAZE, CHILI-LIME CASHEWS

LARGE PLATES

14 SEA STREET BURGER
FEATHER BROOK FARMS GROUND BEEF, ONION BRIOCHE ROLL, PHR PICKLES, TRUFFLE MAYO, CABOT CHEDDAR, CHOOSE ONE SIDE (TRUFFLE FRIES +9)
ADD FEATHER BROOK FARMS FRIED EGG 3

ROASTED BUTTERNUT SQUASH & BUCKWHEAT VEGAN BURGER
GRIDDLED ROLL, ROASTED HONEY CRISP APPLE, RED CABBAGE SLAW, VEGAN SPECIAL SAUCE
CHOOSE ONE SIDE (TRUFFLE FRIES +9)

SPICY FRIED CHICKEN SANDWICH
BUTTERMILK FRIED FEATHER BROOK FARMS CHICKEN BREAST, ONION ROLL, PHR PICKLES, SPECIAL SAUCE, CHOOSE ONE SIDE (TRUFFLE FRIES +9)

JERK CHICKEN WINGS
PINEAPPLE SALSA, HOUSE RANCH

THE GRILLED CHEESE
FEATHER BROOK FARMS MEATBALLS, BLISTERED TOMATO, SOURDOUGH, CHEDDAR, ARUGULA, CHOOSE ONE SIDE (TRUFFLE FRIES +9)

CAJUN SHRIMP SCAMPI
CAJUN SHRIMP, BLISTERED TOMATOES, SPINACH, LEMON SCAMPI SAUCE, GRILLED CIABATTA

PELHAM B.L.T
CHAR SUI PORK BELLY, BIBB LETTUCE, PICKLED GREEN TOMATO, CAJUN REMOULADE, THICK CUT TEXAS TOAST

DESSERT

ESPRESSO BROWNIE
ESPRESSO CHIP ICE CREAM, FRANGELICO CARAMEL, TOASTED HAZELNUTS

PEARS & CREAM
CARDAMOM CUSTARD, CARAMEL GINGER ASIAN PEARS, BROWN BUTTER SPONGE CAKE, SPICED CRUMBLE

PUMPKIN CHEESECAKE
MAPLE MOUSSE, SPICED CANDIED PECANS, MAPLE BOURBON REDUCTION

APPLE PIE SHORTCAKE
GRIDDLED CHEDDAR BISCUIT, APPLE PIE FILLING, CINNAMON SWIRL ICE CREAM

ICE CREAM & SORBET
ROTATING FLAVORS

DINNER MENU

CHOOSE ONE SMALL PLATE OR DESSERT & ONE ENTRÉE

$35 PER PERSON

PELHAM PRIX-FIXE MENU

SMALL PLATES

WEDGE SALAD
ICEBERG LETTUCE, CRUMBLED BLUE CHEESE, BACON, RANCH DRESSING

HEIRLOOM BEET & FRISÉE SALAD
GOAT CHEESE MOUSSE, RAW HONEYCOMB, SPICED WALNUTS, BEET PUREE, SEASONAL CITRUS

SOUTHWEST SALAD
BABY ICEBERG, GRILLED CORN SALSA, COTIJA CHEESE, TORTILLA CRISPS, SPICY RANCH

MAPLE BROOK FARM BURRATA
RED BELGIAN ENDIVE, HEIRLOOM TOMATOES, CAPE GOOSEBERRIES, RADISH, BALSAMIC KEFIR, GRILLED COUNTRY BREAD

FRIED ASPARAGUS FRITES
SRIRACHA MAYO, UNAGI SAUCE, TOBIKO, SCALLION

CRISPY FRIED BRUSSELS SPROUTS
MAPLE-HORSERADISH & MUSTARD GLAZE, CHILI-LIME CASHEWS

LARGE PLATES

LEMON & MISO CAVATELLI
SLOW ROASTED JAPANESE EGGPLANT, CASHEW-WHITE MISO CREAM SAUCE, LOCAL SHIITAKE MUSHROOMS, BLISTERED TOMATO, WALNUT & NORI CRUMB

PAN SEARED ARCTIC CHAR
GREEN BAMBOO RICE, GRILLED BROCCOLINI, GINGER-SOY GLAZE

GRILLED NORTHEASTERN HALIBUT
FRIED TOSTONES, CHARRED ASPARAGUS, SAUCE VERA CRUZ

PAN SEARED STATLER CHICKEN BREAST
PLIMOTH GRIS MILL BLUE CORN POLENTA CAKE, FRIED BRUSSELS SPROUTS, BLUE LEDGE FARM BLUE CHEESE CREAM SAUCE

DESSERT

ESPRESSO BROWNIE
ESPRESSO CHIP ICE CREAM, FRANGELICO CARAMEL, TOASTED HAZELNUTS

PEARS & CREAM
CARDAMOM CUSTARD, CARAMEL GINGER ASIAN PEARS, BROWN BUTTER SPONGE CAKE, SPICED CRUMBLE

PUMPKIN CHEESECAKE
MAPLE MOUSSE, SPICED CANDIED PECANS, MAPLE BOURBON REDUCTION

APPLE PIE SHORTCAKE
GRIDDLED CHEDDAR BISCUIT, APPLE PIE FILLING, CINNAMON SWIRL ICE CREAM

ICE CREAM & SORBET
ROTATING FLAVORS