

PELHAM HOUSE RESORT | BRUNCH

14 SEA STREET | DENNIS PORT | CAPE COD

Items Marked * = Free of Gluten

SMALL PLATES

Pelham House Clam Chowder | 11
Traditional New England Style

* **½ Dozen Dennis Oysters | 21**
Makers Mark Mignonette

* **Jumbo Poached Shrimp | 22**
Classic Cocktail Sauce, Lemon

Maple Brook Farm Burrata | 17
Red Belgian Endive, Heirloom Tomatoes,
Cape Gooseberries, Radish, Balsamic Kefir,
Grilled Country Bread

* **Heirloom Beet & Frisse Salad | 16**
Goat Cheese Mousse, Raw Honeycomb,
Spiced Walnuts, Beet Puree, Seasonal Citrus

Southwest Salad | 16
Baby Iceberg, Grilled Corn Salsa, Cotija Cheese,
Tortilla Crisps, Spicy Ranch

Fried Asparagus Frites | 18
Two Feather Brook Farms Eggs,
Classic Hollandaise, Sriracha Mayo, Toasted Chia

* **Crispy Fried Brussel Sprouts | 17**
Maple-Horseradish & Mustard Glaze,
Chili-Lime Cashews

Jerk Chicken Wings | 20
Pineapple Salsa, House Ranch

* **B.L.A.S.T- The Breakfast Taco | 17**
Apple Wood Smoked Bacon, Shredded Lettuce, Tomato,
Avocado, Scrambled Eggs, Cajun Remoulade

Pelham Toast | 17
Grilled Country Bread, Maple Brook Farm Stracciatella,
Pickled Tomato, Fried Avocado, Two Feather Brook
Farms Eggs Any Style

LARGE PLATES

Mushroom Benedict | 20
Feather Brook Farms Poached Eggs, Prosciutto, Spinach, Hollandaise,
Pomegranate & Balsamic Drizzle, Roasted Fingerling Potato

* **Fall Harvest Omelet | 18**
Three Eggs, Roasted Sweet Potato, Shaved Brussel Sprouts, Kale, Apple,
Cheddar Cheese, Roasted Fingerling Potato, Choice of Toast

Pumpkin Stuffed French Toast | 16
Country Bread, Pumpkin Cream Cheese, Cinnamon-Honey Butter, Warm
Maple Syrup

The Traditional | 17
Two Feather Brook Farms Eggs Any Style, Choice of Toast, Choice of Two
Sides (Truffle Fries +9)

* **Apple Pulled Pork Hash & Eggs | 20**
Two Feather Brook Farms Eggs Any Style, Apple Braised Pulled Pork,
Butternut Squash, Caramelized Onion, Classic Hollandaise, Roasted
Fingerling Potato

14 Sea Street Burger | 24
Feather Brook Farms Ground Beef, Onion Brioche Roll, PHR Pickles, Truffle
Mayo, Cabot Cheddar, Fries or Side Salad (Truffle Fries +9)
Add Feather Brook Farms Fried Egg 3

Roasted Butternut Squash & Buckwheat Vegan Burger | 19
Griddled Roll, Roasted Honey Crisp Apple, Red Cabbage Slaw, Vegan Special
Sauce,
Fries or Side Salad (Truffle Fries +9)

PHR Lobster Roll | 41
Toasted Bun, Lemon & Dill Aioli or Warm Buttered,
Fries or Side Salad (Truffle Fries +9)

Spicy Fried Chicken Sandwich | 22
Buttermilk Fried Chicken Breast, Onion Roll, PHR Pickles, Special Sauce,
Fries or Side Salad (Truffle Fries +9)

Jumbo Lump Crab Cake Sandwich | 28
Cajun Remoulade, Baby Arugula, Pickled Peppers, Fries or Side Salad (Truffle
Fries +9)
Add Feather Brook Farms Fried Egg 3

Salad Enhancements

Lobster Salad | 36

Grilled Spicy Chicken Breast | 9

SIDES

French Fries | 5

Southwest Salad | 7

Russian Korean Carrot Salad | 5

Truffle Fries- Fresh Truffle, Truffle Mayo | 14

House Made Pastry of the Day | 5

Two Feather Brook Farms Eggs Any Style | 6

Apple Wood Smoked Bacon | 5

Apple Pulled Pork Hash | 5

Toast, Choice of- Country Bread, Texas White, Texas Wheat | 3

Roasted Fingerling Potato | 6

COCKTAILS

THE ROSEMARY RACER | 16

REDEMPTION HIGH-RYE BOURBON, ROSEMARY, CLASSIC JULEP MEETS FALL FLAVORS

HARVEST MOON | 18

BACARDI SILVER RUM, MYER'S DARK RUM, ALLSPICE, CHERRY, LIME, BITTERS

THE EX-PAT | 18

BIRBON SILVER TEQUILA, GRACIAS A DIOS MEZCAL, GRAPEFRUIT, PINEAPPLE, LIME

FLORADORA THE EXPLORA | 16

GRAY WHALE GIN, SLOE GIN, GINGER, LIME, BITTERS

CRUSH HOUR | 16

TITO'S VODKA, LEMON, BITTERS

MIMOSAS

MIMOSA | 14

CALIFORNIA BRUT WITH ORANGE JUICE

OTHER JUICES: CRANBERRY, RUBY RED GRAPEFRUIT, PINEAPPLE, OJ

BELLINI | 14

CALIFORNIA BRUT WITH PEACH PUREE

MANMOSA | 16

PINT GLASS WITH KETTLE ONE ORANJ, OJ AND BUBBLY

MAKE YOUR OWN MIMOSA KIT | 80

A BOTTLE CHANDON BRUT

CHOICE OF THREE JUICES: ORANGE, PINEAPPLE, RUBY RED GRAPEFRUIT, CRANBERRY UP-GRADE TO VEUVE CLICQUOT BRUT CHAMPAGNE | 110

BLOODY MARYS

PELHAM BLOOD MARY | 16

TITO'S VODKA, HOMEMADE BLOODY MARY MIX WITH ALL THE CLASSIC GARNISHES

ADD POACHED JUMBO SHRIMP | 4.50

ADD APPLEWOOD SMOKED BACON | 1.50

ADD BLUE CHEESE OLIVE | 1

ADD PEPPER STUFFED OLIVE | 1

ADD PICKLE STUFFED OLIVE | 1

BLOODY MARIA | 18

TANTEO TEQUILA, HOMEMADE BLOODY MARY MIX WITH A JALAPEÑO SALT RIM

BEER

DRAFT

BLOOD ORANGE WHEAT, JACK'S ABBY BREWING, FRAMINGHAM, MA | 4% | 8

TASTING NOTES: GERMAIN-STYLE RADLER, JUICY, BLOOD ORANGE

PULP DADDY IPA, GREATER GOOD BREWING, WORCESTER, MA | 8% | 12

TASTING NOTES: JUICY IPA, CITRUS AROMA, IMPERIAL

HANDLINE KÖLSCH, DEVILS PURSE BREWING, DENNIS, MA | 5% | 8

TASTING NOTES: LEMON ZEST, EARTHY, DRY FINISH

SHIPYARD PUMPKINHEAD ALE | 4.5% | 10

TASTING NOTES: PUMPKIN, SPICE, CINNAMON, NUTMEG

GRIPAH GRAPEFRUIT IPA, CISCO BREWERS, NANTUCKET, MA | 5.5% | 9

TASTING NOTES: TROPICAL FLAVORS, RUBY RED, SWEET & TART

BEACH BLONDE ALE, CAPE COD BEER, HYANNIS, MA | 4.9% | 8

TASTING NOTES: GOLDEN ALE, TOASTED MALTS, CLEAN FINISH

OUTERMOST IPA, HOG ISLAND BREWING, ORLEANS, MA | 6.2% | 9

TASTING NOTES: CITRUS AROMA, AMERICAN IPA, CRISP FINISH

GREEN STATE LAGER, ZERO GRAVITY, BURLINGTON, VT | 4.9% | 9

TASTING NOTES: CRISP, EASY DRINKING PILSNER, NOBLE HOPS

CLOUD CANDY, MIGHTY SQUIRREL, WALTHAM, MA | 6.5% | 11

TASTING NOTES: GOLDEN ORANGE, MANGO, CITRUS

GUINNESS DRAFT, GUINNESS BREWING, DUBLIN, IRELAND | 4.2% | 10

TASTING NOTES: HOPPY BITTERNESS, COFFEE, CHOCOLATE

BOTTLES

BUDWEISER 6 | BUD LIGHT 6 | COORS LIGHT | 6 MILLER LITE 6 | STELLA 8 | MICH

ULTRA 7 | CORONA EXTRA 8 | SAM ADAMS SEASONAL 8 | BECKS NA 6

CANS

DOWNEAST CIDER | 8

HIGHNOON SELTZERS | PINEAPPLE, WATERMELON, MANGO, PEACH | 10

BRUNCH DRINKS

PELHAM HOUSE RESORT

WHITE

SAUVIGNON BLANC

WHITEHAVEN, MARLBOROUGH, NEW ZEALAND 13 | 48

SILVER OAK 'TWOOMEY', NAPA/SONOMA, CALIFORNIA 15 | 56

CLOUDY BAY, MARLBOROUGH, NEW ZEALAND 20 | 80

PINOT GRIGIO

CAVALIERE D'ORO, VENETO, ITALY 11 | 40

SANTA MARGHERITA, ALTO-ADIGE, ITALY 17 | 64

CHARDONNAY

JOSH CELLARS, CALIFORNIA 11 | 40

CAVA DE LUGNY, MACON-LUGNY, FRANCE 13 | 48

SONOMA-CUTRER, SONOMA COAST, CALIFORNIA 15 | 56

SINGLE WHITES

PINOT GRIS, TRIMBACH, ALSACE, FRANCE 15 | 56

REISLING, DR. LOOSEN, MOSEL, GERMANY 11 | 40

CHENIN BLANC + VIOGNIER, PINE RIDGE, NAPA VALLEY, CALIFORNIA 12 | 44

ELITE ENOMATIC WHITE WINES BY THE GLASS

CHABLIS, DOMAINE WILLIAM FEVRE, BURGUNDY, FRANCE 18 | 72

SANCERRE, DOMAINE CELESTIN, BLONDEAU, LOIRE VALLEY, FRANCE 18 | 72

CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY, CALIFORNIA 22 | 88

CHARDONNAY, ROMBAUER, CARNEROS, CALIFORNIA 25 | 96

RED

PINOT NOIR

ANGELINE, CALIFORNIA 11 | 40

ELOUAN, OREGON 14 | 52

THE FOUR GRACES, WILLIAMETTE VALLEY, OREGON 16 | 60

MERLOT

J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CALIFORNIA 11 | 40

DUCKHORN 'DECOY', SONOMA, CALIFORNIA 13 | 48

CABERNET SAUVIGNON

JOSH CELLARS, CALIFORNIA 12 | 44

JOE CARR, NAPA VALLEY, CALIFORNIA 15 | 56

JUSTIN, PASO ROBLES, CENTRAL COAST, CALIFORNIA 18 | 68

RED BLENDS

CONUNDRUM, CALIFORNIA 11 | 40

GOLDSCHMIDT 'FIDELITY', ALEXANDER VALLEY, CALIFORNIA 13 | 48

MALBEC

ARUMA, MENDOZA, ARGENTINA 14 | 52

ELITE ENOMATIC RED WINES BY THE GLASS

ZINFANDEL BLEND, ORIN SWIFT '8 YEARS IN THE DESSERT', CALIFORNIA 25 | 100

PINOT NOIR, FLOWERS, SONOMA COAST, CALIFORNIA 32 | 128

CABERNET SAUVIGNON, FAR NIENTE, 'POST + BEAM', NAPA VALLEY, CALIFORNIA 30 | 120

CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CALIFORNIA 38 | 152

BUBBLY

CHAMPAGNE

VEUVE CLICQUOT BRUT, REIMS, FRANCE 18 | 85

VEUVE CLICQUOT ROSÉ, REIMS, FRANCE 19 | 90

MOET & CHANDON IMPERIAL, EPERNAY, FRANCE 19 | 90

RUINART 'BLANC DE BLANCS', REIMS, FRANCE | 156

DOM PERIGNON, EPERNAY, FRANCE | 300

PROSECCO

JOSH CELLARS, ITALY 11 | 50

SPARKLING

DOMAINE CHANDON, BRUT, CALIFORNIA 13 | 60

DOMAINE CHANDON, BRUT ROSÉ, CALIFORNIA 14 | 65

CUVÉE BRUT, J VINEYARD, HEALDSBURG, CALIFORNIA 15 | 70

ROSÉ

CHATEAU MINUTY, COTES DE PROVENCE, FRANCE 14 | 52

WHISPERING ANGEL, PROVENCE, FRANCE 15 | 56

FLOWERS, SONOMA COAST, CALIFORNIA 17 | 64

PLEASE ASK YOUR SERVER TO SEE A FULL WINE LIST

PELHAM HOUSE RESORT | LUNCH

14 SEA STREET | DENNIS PORT | CAPE COD

SMALL PLATES

Pelham House Clam Chowder | 11

Traditional New England Style

* **½ Dozen Dennis Oysters | 21**

Makers Mark Mignonette

* **Jumbo Poached Shrimp | 22**

Classic Cocktail Sauce, Lemon

* **½ Dozen Marinated New Zealand Mussels | 15**

Gently Poached, Champagne Vinaigrette

Maple Brook Farm Burrata | 17

Red Belgian Endive, Heirloom Tomatoes, Cape Gooseberries, Radish, Balsamic Kefir, Grilled Country Bread

* **Heirloom Beet & Frisse Salad | 16**

Goat Cheese Mousse, Raw Honeycomb, Spiced Walnuts, Beet Puree, Seasonal Citrus

Southwest Salad | 16

Baby Iceberg, Grilled Corn Salsa, Cotija Cheese, Tortilla Crisps, Spicy Ranch

Fried Asparagus Frites | 18

Sriracha Mayo, Unagi Sauce, Tobiko, Scallion

* **Crispy Fried Brussel Sprouts | 17**

Maple-Horseradish & Mustard Glaze, Chili-Lime Cashews

Jerk Chicken Wings | 20

Pineapple Salsa, House Ranch

* **Cajun Shrimp Scampi | 23**

Cajun Shrimp, Blistered Tomatoes, Spinach, Lemon Scampi Sauce, Grilled Ciabatta

Salad Enhancements

Lobster Salad | 36

Pan Seared Scallops | 17

Grilled Spicy Chicken Breast | 9

LARGE PLATES

14 Sea Street Burger | 24

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 | 19

Griddled Roll, Roasted Honey Crisp Apple, Red Cabbage Slaw, Vegan Special Sauce,

Choose One Side (Truffle Fries +9)

PHR Lobster Roll | 41

Toasted Bun, Lemon & Dill Aioli or Warm Buttered, Choose one Side (Truffle Fries +9)

Spicy Fried Chicken Sandwich | 22

Buttermilk Fried Chicken Breast, Onion Roll, PHR Pickles, Special Sauce, Choose one Side (Truffle Fries +9)

Jumbo Lump Crab Cake Sandwich | 28

Cajun Remoulade, Baby Arugula, Pickled Peppers, Choice of Fries or Side Salad (Truffle Fries +9)

Add Feather Brook Farms Fried Egg 3

Lemon & Miso Cavatelli | 30

Slow Roasted Japanese Eggplant, Cashew-White Miso Cream Sauce, Local Shiitake Mushroom, Blistered Tomato, Walnut & Nori Crumb

The Grilled Cheese | 24

Featherbrook Farms Meatballs, Blistered Tomato, Sourdough, Cheddar, Arugula, Choose One Side (Truffle Fries +9)

French Fries | 5

S Southwest Salad | 7

S Russian Korean Carrot Salad | 5

S Truffle Fries | 14

S Fresh Truffle, Truffle Mayo

*Items Marked * = Free of Gluten*

COCKTAILS

THE ROSEMARY RACER | 16

REDEMPTION HIGH-RYE BOURBON, ROSEMARY, CLASSIC JULEP MEETS FALL FLAVORS

HARVEST MOON | 18

BACARDI SILVER RUM, MYER'S DARK RUM, ALLSPICE, CHERRY, LIME, BITTERS

THE EX-PAT | 18

BRIBON SILVER TEQUILA, GRACIAS A DIOS MEZCAL, GRAPEFRUIT, PINEAPPLE, LIME

FLORADORA THE EXPLORA | 16

GRAY WHALE GIN, SLOE GIN, GINGER, LIME, BITTERS

CRUSH HOUR | 16

TITO'S VODKA, LEMON, BITTERS

MIMOSAS

MIMOSA | 14

CALIFORNIA BRUT WITH ORANGE JUICE

OTHER JUICES: CRANBERRY, RUBY RED GRAPEFRUIT, PINEAPPLE, OJ

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PINT GLASS WITH KETTLE ONE ORANJ, OJ AND BUBBLY

MAKE YOUR OWN MIMOSA KIT | 80

A BOTTLE CHANDON BRUT

CHOICE OF THREE JUICES: ORANGE, PINEAPPLE, RUBY RED GRAPEFRUIT, CRANBERRY UP-GRADE TO VEUVE CLICQUOT BRUT CHAMPAGNE | 110

BLOODY MARYS

PELHAM BLOOD MARY | 16

TITO'S VODKA, HOMEMADE BLOODY MARY MIX WITH ALL THE CLASSIC GARNISHES

ADD POACHED JUMBO SHRIMP | 4.50

ADD APPLEWOOD SMOKED BACON | 1.50

ADD BLUE CHEESE OLIVE | 1

ADD PEPPER STUFFED OLIVE | 1

ADD PICKLE STUFFED OLIVE | 1

BLOODY MARIA | 18

TANTEO TEQUILA, HOMEMADE BLOODY MARY MIX WITH A JALAPEÑO SALT RIM

BEER

DRAFT

BLOOD ORANGE WHEAT, JACK'S ABBY BREWING, FRAMINGHAM, MA | 4% | 8

TASTING NOTES: GERMAIN-STYLE RADLER, JUICY, BLOOD ORANGE

PULP DADDY IPA, GREATER GOOD BREWING, WORCESTER, MA | 8% | 12

TASTING NOTES: JUICY IPA, CITRUS AROMA, IMPERIAL

HANDLINE KÖLSCH, DEVILS PURSE BREWING, DENNIS, MA | 5% | 8

TASTING NOTES: LEMON ZEST, EARTHY, DRY FINISH

SHIPYARD PUMPKINHEAD ALE | 4.5% | 10

TASTING NOTES: PUMPKIN, SPICE, CINNAMON, NUTMEG

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TASTING NOTES: HOPPY BITTERNESS, COFFEE, CHOCOLATE

BOTTLES

BUDWEISER 6 | BUD LIGHT 6 | COORS LIGHT | 6 MILLER LITE 6 | STELLA 8 | MICH

ULTRA 7 | CORONA EXTRA 8 | SAM ADAMS SEASONAL 8 | BECKS NA 6

CANS

DOWNEAST CIDER | 8

HIGHNOON SELTZERS | PINEAPPLE WATERMELON, MANGO, PEACH | 10

LUNCH DRINKS

PELHAM HOUSE RESORT

WHITE

SAUVIGNON BLANC

WHITEHAVEN, MARLBOROUGH, NEW ZEALAND 13 | 48

SILVER OAK 'TWOOMEY', NAPA/SONOMA, CALIFORNIA 15 | 56

CLOUDY BAY, MARLBOROUGH, NEW ZEALAND 20 | 80

PINOT GRIGIO

CAVALIERE D'ORO, VENETO, ITALY 11 | 40

SANTA MARGHERITA, ALTO-ADIGE, ITALY 17 | 64

CHARDONNAY

JOSH CELLARS, CALIFORNIA 11 | 40

CAVA DE LUGNY, MACON-LUGNY, FRANCE 13 | 48

SONOMA-CUTRER, SONOMA COAST, CALIFORNIA 15 | 56

SINGLE WHITES

PINOT GRIS, TRIMBACH, ALSACE, FRANCE 15 | 56

REISLING, DR. LOOSEN, MOSEL, GERMANY 11 | 40

CHENIN BLANC + VIOGNIER, PINE RIDGE, NAPA VALLEY, CALIFORNIA 12 | 44

ELITE ENOMATIC WHITE WINES BY THE GLASS

CHABLIS, DOMAINE WILLIAM FEVRE, BURGUNDY, FRANCE 18 | 72

SANCERRE, DOMAINE CELESTIN, BLONDEAU, LOIRE VALLEY, FRANCE 18 | 72

CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY, CALIFORNIA 22 | 88

CHARDONNAY, ROMBAUER, CARNEROS, CALIFORNIA 25 | 96

RED

PINOT NOIR

ANGELINE, CALIFORNIA 11 | 40

ELOUAN, OREGON 14 | 52

THE FOUR GRACES, WILLIAMETTE VALLEY, OREGON 16 | 60

MERLOT

J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CALIFORNIA 11 | 40

DUCKHORN 'DECOY', SONOMA, CALIFORNIA 13 | 48

CABERNET SAUVIGNON

JOSH CELLARS, CALIFORNIA 12 | 44

JOE CARR, NAPA VALLEY, CALIFORNIA 15 | 56

JUSTIN, PASO ROBLES, CENTRAL COAST, CALIFORNIA 18 | 68

RED BLENDS

CONUNDRUM, CALIFORNIA 11 | 40

GOLDSCHMIDT 'FIDELITY', ALEXANDER VALLEY, CALIFORNIA 13 | 48

MALBEC

ARUMA, MENDOZA, ARGENTINA 14 | 52

ELITE ENOMATIC RED WINES BY THE GLASS

ZINFANDEL BLEND, ORIN SWIFT '8 YEARS IN THE DESSERT', CALIFORNIA 25 | 100

PINOT NOIR, FLOWERS, SONOMA COAST, CALIFORNIA 32 | 128

CABERNET SAUVIGNON, FAR NIENTE, 'POST + BEAM', NAPA VALLEY, CALIFORNIA 30 | 120

CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CALIFORNIA 38 | 152

BUBBLY

CHAMPAGNE

VEUVE CLICQUOT ROSÉ, REIMS, FRANCE 19 | 90

MOET & CHANDON IMPERIAL, EPERNAY, FRANCE 19 | 90

RUINART 'BLANC DE BLANCS', REIMS, FRANCE | 156

DOM PERIGNON, EPERNAY, FRANCE | 300

PROSECCO

JOSH CELLARS, ITALY 11 | 50

SPARKLING

DOMAINE CHANDON, BRUT, CALIFORNIA 13 | 60

DOMAINE CHANDON, BRUT ROSÉ, CALIFORNIA 14 | 65

CUVÉE BRUT, J VINEYARD, HEALDSBURG, CALIFORNIA 15 | 70

ROSÉ

CHATEAU MINUTY, COTES DE PROVENCE, FRANCE 14 | 52

WHISPERING ANGEL, PROVENCE, FRANCE 15 | 56

FLOWERS, SONOMA COAST, CALIFORNIA 17 | 64

PLEASE ASK YOUR SERVER TO SEE A FULL WINE LIST

PELHAM HOUSE RESORT | DINNER

14 SEA STREET | DENNIS PORT | CAPE COD

Items Marked * = Free of Gluten

SMALL PLATES

Pelham House Clam Chowder | 11

Traditional New England Style

★ **½ Dozen Dennis Oysters | 21**

Makers Mark Mignonette

★ **Jumbo Poached Shrimp | 22**

Classic Cocktail Sauce, Lemon

★ **Heirloom Beet & Frisse Salad | 16**

Goat Cheese Mousse, Raw Honeycomb, Spiced Walnuts, Beet Puree, Seasonal Citrus

Southwest Salad | 16

Baby Iceberg, Grilled Corn Salsa, Cotija Cheese, Tortilla Crisps, Spicy Ranch

Maple Brook Farm Burrata | 17

Red Belgian Endive, Heirloom Tomatoes, Cape Gooseberries, Radish, Balsamic Kefir, Grilled Country Bread

Surf & Turf | 22

Char Siu Pork Belly, Pan Seared Cape Scallops, Tofu Puree, Green Papaya Relish, Scallion

Fried Asparagus Frites | 18

Sriracha Mayo, Unagi Sauce, Tobiko, Scallion

Jerk Chicken Wings | 20

Pineapple Salsa, House Ranch

★ **Jumbo Lump Crab Cake | 28**

Cajun Remoulade, Baby Arugula, Pickled Peppers

★ **Crispy Fried Brussel Sprouts | 18**

Maple-Horseradish & Mustard Glaze, Chili-Lime Cashews

★ **Venison Carpaccio | 19**

Lime Pickled Red Onions, Red Cabbage Foam, Plum, French Bread Crostini

Cajun Shrimp Scampi | 23

Cajun Shrimp, Blistered Tomatoes, Spinach, Lemon Scampi Sauce, Grilled Ciabatta

Featherbrook Farms Beef Meatballs | 30

House Marinara, Grilled Bread, Shaved Parmesan, Basil Puree

LARGE PLATES

14 Sea Street Burger | 24

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 | 19

Griddled Roll, Roasted Honey Crisp Apple, Red Cabbage Slaw, Vegan Special Sauce,
Choose One Side (Truffle Fries +9)

PHR Lobster Roll | 41

Toasted Bun, Lemon & Dill Aioli or Warm Buttered,
Choose one Side (Truffle Fries +9)

Taco Special | 24

Ask your server about our rotating taco specials! Choice of Fries or Side Salad (Truffle Fries +9)

Lemon & Miso Cavatelli | 30

Slow Roasted Japanese Eggplant, Cashew-White Miso Cream Sauce, Local Shiitake Mushrooms, Blistered Tomato, Walnut & Nori Crumb

Lobster Mac & Cheese | 42

Gemelli Pasta, Fresh Claw & Knuckle, Lobster Three Cheese Sauce, Sweet Peas, Grated Bottarga, Citrus Crust

★ **Beeler's Tomahawk Pork Chop | 36**

Celery Root, Roasted Acorn Squash, Smoked Maple-Mustard Sauce

★ **Pan Seared Cape Scallops | 38**

Pumpkin & Apple Puree, Roasted Romanesco, Fried Kale, Sage-Brown Butter

Pan Seared Arctic Char | 33

Green Bamboo Rice, Grilled Broccolini, Ginger-Soy Glaze

★ **Grilled Northeastern Halibut | 35**

Fried Tostones, Charred Asparagus, Sauce Vera Cruz

Pan Seared Statler Chicken Breast | 30

Plimoth Gris Mill Blue Corn Polenta Cake, Fried Brussel Sprouts, Blue Ledge Farm Blue Cheese Cream Sauce

CALVISIUS CAVIAR LINEUP:

Served with Traditional Blini, Pickled Red Onion,
Featherbrook Farms Egg, Crème Fraîche

Calvisius Traditional Prestige
Nutty, Buttery, Clean
28 g. | 110

Ars Italica: Oscietra Classic
Hazelnut, Butter, Sea Urchin
28 g. | 198

Ars Italica: Sevruga Royal
Delicate, Rich, Flavors of Sea
28 g. | 235

Salad Enhancements

Lobster Salad | 36

Pan Seared Scallops | 17

Grilled Spicy Chicken Breast | 9

Sides

French Fries | 5

Southwest Salad | 7

Russian Korean Carrot Salad | 5

Truffle Fries | 14

Fresh Truffle, Truffle Mayo

DINNER DRINKS

PELHAM HOUSE RESORT

COCKTAILS

ROSEMARY'S BABY | 16

REDEMPTION BOURBON, ROSEMARY, LEMON, RED WINE FLOAT

SPICE UP YOUR LIFE | 18

MYER'S DARK RUM, BAUCHANT, ALLSPICE, LEMON, CINNAMON SUGAR RIM

SILVER SPRINGS | 16

BRIBON SILVER TEQUILA, LIME, BITTERS

SLOE GIN SLING | 18

GRAY WHALE GIN, CHERRY, CITRUS, SODA, SLOE GIN FLOAT

FALL-IN' FOR YA | 18

TITO'S VODKA, CRANBERRY, PEACH, CHERRY, LEMON

THE OUTERMOST MARTINI | 20

GRAY WHALE GIN, GREEN CHARTREUSE, BITTERS

BELLE OF THE BALL MARTINI | 20

TITO'S VODKA, BELLE DE BRILLET PEAR COGNAC, LEMON

BEER

DRAFT

BLOOD ORANGE WHEAT, JACK'S ABBY BREWING, FRAMINGHAM, MA | 4% | 8
TASTING NOTES: GERMAIN-STYLE RADLER, JUICY, BLOOD ORANGE

PULP DADDY IPA, GREATER GOOD BREWING, WORCESTER, MA | 8% | 12
TASTING NOTES: JUICY IPA, CITRUS AROMA, IMPERIAL

HANDLINE KÖLSCH, DEVILS PURSE BREWING, DENNIS, MA | 5% | 8
TASTING NOTES: LEMON ZEST, EARTHY, DRY FINISH

SHIPYARD PUMPKINHEAD ALE | 4.5% | 10
TASTING NOTES: PUMPKIN, SPICE, CINNAMON, NUTMEG

GRIPAH GRAPEFRUIT IPA, CISCO BREWERS, NANTUCKET, MA | 5.5% | 9
TASTING NOTES: TROPICAL FLAVORS, RUBY RED, SWEET & TART

BEACH BLONDE ALE, CAPE COD BEER, HYANNIS, MA | 4.9% | 8
TASTING NOTES: GOLDEN ALE, TOASTED MALTS, CLEAN FINISH

OUTERMOST IPA, HOG ISLAND BREWING, ORLEANS, MA | 6.2% | 9
TASTING NOTES: CITRUS AROMA, AMERICAN IPA, CRISP FINISH

GREEN STATE LAGER, ZERO GRAVITY, BURLINGTON, VT | 4.9% | 9
TASTING NOTES: CRISP, EASY DRINKING PILSNER, NOBLE HOPS

CLOUD CANDY, MIGHTY SQUIRREL, WALTHAM, MA | 6.5% | 11
TASTING NOTES: GOLDEN ORANGE, MANGO, CITRUS

GUINNESS DRAFT, GUINNESS BREWING, DUBLIN, IRELAND | 4.2% | 10
TASTING NOTES: HOPPY BITTERNESS, COFFEE, CHOCOLATE

BOTTLES

BUDWEISER 6 | BUD LIGHT 6 | COORS LIGHT 6 | MILLER LITE 6 | STELLA 8 |
MICH ULTRA 7 | CORONA EXTRA 8 | SAM ADAMS SEASONAL 8 | BECKS NA 6

CANS

DOWNEAST CIDER | 8
HIGHNOON SELTZERS | PINEAPPLE, WATERMELON, MANGO, PEACH | 10

WHITE

SAUVIGNON BLANC

WHITEHAVEN, MARLBOROUGH, NEW ZEALAND 13 | 48
SILVER OAK 'TWO MEY', NAPA/SONOMA, CALIFORNIA 15 | 56
CLOUDY BAY, MARLBOROUGH, NEW ZEALAND 20 | 80

PINOT GRIGIO

CAVALIERE D'ORO, VENETO, ITALY 11 | 40
SANTA MARGHERITA, ALTO-ADIGE, ITALY 17 | 64

CHARDONNAY

JOSH CELLARS, CALIFORNIA 11 | 40
CAVA DE LUGNY, MACON-LUGNY, FRANCE 13 | 48
SONOMA-CUTRER, SONOMA COAST, CALIFORNIA 15 | 56

SINGLE WHITES

PINOT GRIS, TRIMBACH, ALSACRE, FRANCE 15 | 56
REISLING, DR. LOOSEN, MOSEL, GERMANY 11 | 40
CHENIN BLANC + VIOGNIER, PINE RIDGE, NAPA VALLEY, CALIFORNIA 12 | 44

ELITE ENOMATIC WHITE WINES BY THE GLASS

CHABLIS, DOMAINE WILLIAM FEVRE, BURGUNDY, FRANCE 18 | 72
SANCERRE, DOMAINE CELESTIN, BLONDEAU, LOIRE VALLEY, FRANCE 18 | 72
CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY, CALIFORNIA 22 | 88
CHARDONNAY, ROMBAUER, CARNEROS, CALIFORNIA 25 | 96

RED

PINOT NOIR

ANGELINE, CALIFORNIA 11 | 40
ELOUAN, OREGON 14 | 52
THE FOUR GRACES, WILLIAMETTE VALLEY, OREGON 16 | 60

MERLOT

J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CALIFORNIA 11 | 40
DUCKHORN 'DECOY', SONOMA, CALIFORNIA 13 | 48

CABERNET SAUVIGNON

JOSH CELLARS, CALIFORNIA 12 | 44
JOE CARR, NAPA VALLEY, CALIFORNIA 15 | 56
JUSTIN, PASO ROBLES, CENTRAL COAST, CALIFORNIA 18 | 68

RED BLENDS

CONUNDRUM, CALIFORNIA 11 | 40
GOLDSCHMIDT 'FIDELITY', ALEXANDER VALLEY, CALIFORNIA 13 | 48

MALBEC

ARUMA, MENDOZA, ARGENTINA 14 | 52

ELITE ENOMATIC RED WINES BY THE GLASS

ZINFANDEL BLEND, ORIN SWIFT '8 YEARS IN THE DESSERT', CALIFORNIA 25 | 100
PINOT NOIR, FLOWERS, SONOMA COAST, CALIFORNIA 32 | 128
CABERNET SAUVIGNON, FAR NIENTE, 'POST + BEAM', NAPA VALLEY, CALIFORNIA 30 | 120
CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CALIFORNIA 38 | 152

BUBBLY

CHAMPAGNE

VEUVE CLICQUOT BRUT, REIMS, FRANCE 18 | 85
VEUVE CLICQUOT ROSÉ, REIMS, FRANCE 19 | 90
MOET & CHANDON IMPERIAL, EPERNAY, FRANCE 19 | 90
RUINART 'BLANC DE BLANCS', REIMS, FRANCE | 156
DOM PERIGNON, EPERNAY, FRANCE | 300

PROSECCO

JOSH CELLARS, ITALY 11 | 50

SPARKLING

DOMAINE CHANDON, BRUT, CALIFORNIA 13 | 60
DOMAINE CHANDON, BRUT ROSÉ, CALIFORNIA 14 | 65

ROSÉ

CHATEAU MINUTY, COTES DE PROVENCE, FRANCE 14 | 52
WHISPERING ANGEL, PROVENCE, FRANCE 15 | 56
FLOWERS, SONOMA COAST, CALIFORNIA 17 | 64

PLEASE ASK YOUR SERVER TO SEE A FULL WINE LIST

WINE LIST

14 SEA STREET | DENNIS PORT | CAPE COD

WHITE BY THE BOTTLE

SAUVIGNON BLANC

WHITEHAVEN, MARLBOROUGH, NEW ZEALAND | 48
TWOMEY BY SILVER OAK, NAPA VALLEY, CALIFORNIA | 56
DUCKHORN, NAPA VALLEY, CALIFORNIA | 68
CLOUDY BAY, MARLBOROUGH, NEW ZEALAND | 80

PINOT GRIGIO

CAVALIERE D'ORO, VENETO, ITALY | 40
SANTA MARGHERITA, ALTO-ADIGE, ITALY | 76

CHARDONNAY

JOSH CELLARS, CALIFORNIA | 40
CAVA DE LUGNY, MACON-LUGNY, FRANCE | 48
SONOMA-CUTRER, SONOMA COAST, CALIFORNIA | 56
J VINEYARDS, RUSSIAN RIVER VALLEY, CALIFORNIA | 76
JORDAN WINERY, RUSSIAN RIVER VALLEY, CALIFORNIA | 88
ROMBAUER, CARNEROS, CALIFORNIA | 96
NEWTON, NAPA VALLEY, CALIFORNIA | 116

PINOT GRIS

TRIMBACH, ALSACRE, FRANCE | 56

GRENACHE GRIS

ORIN SWIFT D66 'FACADE', COTES CATALANES, FRANCE | 84
CHENIN BLANC & VIOGNIER, PINE RIDGE, NAPA VALLEY, CALIFORNIA | 44

RIESLING

DR. LOOSEN, MOSEL, GERMANY | 36

SANCERRE

DOMAINE CELESTIN BLONDEAU, LOIRE VALLEY, FRANCE | 72

CHABLIS

CHAMPS ROYAUX 'DOMAINE WILLIAM FEVRE', BURGUNDY, FRANCE | 72

ROSÉ

CHATEAU MINUTY "M", COTES DE PROVENCE, FRANCE | 52
WHISPERING ANGEL, PROVENCE, FRANCE | 56
FLOWERS, SONOMA COAST, CALIFORNIA | 64

BUBBLY

CHAMPAGNE

VEUVE CLICQUOT BRUT, REIMS, FRANCE 18 | 85
VEUVE CLICQUOT ROSE, REIMS, FRANCE 19 | 90
MOET & CHANDON IMPERIAL, EPERNAY, FRANCE 19 | 90
RUIINART 'BLANC DE BLANCS', REIMS, FRANCE | 156
DOM PERIGNON, EPERNAY, FRANCE | 300

PROSECCO

JOSH CELLARS, ITALY | 50
JOSH CELLARS, ROSE, ITALY | 61

SPARKLING

DOMAINE CHANDON, BRUT, CALIFORNIA | 60
DOMAINE CHANDON, BRUT ROSE, CALIFORNIA | 65
J VINEYARD, CUVÉE BRUT, HEALDSBURG, CALIFORNIA | 70
J VINEYARD, BRUT ROSE, HEALDSBERG, CALIFORNIA | 80

RED BY THE BOTTLE

PINOT NOIR

ANGELINE, CALIFORNIA | 40
ELOUAN, OREGON | 52
THE FOUR GRACES, WILLAMETTE VALLEY, OREGON | 60
GOLDENEYE, ANDERSON VALLEY, CALIFORNIA | 96
ORIN SWIFT 'SLANDER', CALIFORNIA | 110
FLOWERS, SONOMA COAST, CALIFORNIA | 128

MERLOT

J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CALIFORNIA | 40
DUCKHORN 'DECOY', NAPA VALLEY, CALIFORNIA | 48

CABERNET SAUVIGNON

JOSH CELLARS, CALIFORNIA | 44
JOE CARR, NAPA VALLEY, CALIFORNIA | 56
JUSTIN, PASO ROBLES, CENTRAL COAST, CALIFORNIA | 68
DUCKHORN, NAPA VALLEY, CALIFORNIA | 92
FAR NIENTE, 'POST + BEAM', NAPA VALLEY, CALIFORNIA | 120
ODETTE ESTATES 'ADAPTATION', NAPA VALLEY, CALIFORNIA | 128
JORDAN, ALEXANDER VALLEY, CALIFORNIA | 152
SILVER OAK, ALEXANDER VALLEY, CALIFORNIA | 170
CAYMUS, NAPA VALLEY, CALIFORNIA | 180

RED BLEND

CONUNDRUM, CALIFORNIA | 40
GOLDSCHMIDT 'FIDELITY', ALEXANDER VALLEY, CALIFORNIA | 48
ORIN SWIFT D66 'OTHERS', COTES CATALANES, FRANCE | 68
DUCKHORN 'PARADUXX', CALIFORNIA | 76

MALBEC

ARUMA, MENDOZA, ARGENTINA | 52

ZINFANDEL BLEND

THE PRISONER, NAPA VALLEY, CALIFORNIA | 90
ORIN SWIFT '8 YEARS IN THE DESERT', CALIFORNIA | 100

FRENCH

E. GUIGAL, 'GIGONDAS', RHONE VALLEY, 2016 | 108
FAMILLE PERRIN, CH. DE BEAUCASTEL, 'CHATEAUNEUF-DU-PAPA', 2006 | 233

ITALIAN

SIRO PACENTI, ROSSO DI MONTALCINO, 2018 | 85
LEMACCHIOLE, BOLGHERI ROSSO, 2018 | 93
CAPARZO, BRUNELLO DE MONTALCINO, 2016 | 133
TOMMASI, AMARONE DELLA VALPOLICELLA, 2016 | 176
BIONDI-SANTI, BRUNELLO DI MONTALCINO, 2015 | 324

DECANTER AVAILABLE UPON REQUEST



PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

CHILDREN'S MENU



PEANUT BUTTER & JELLY
WHITE OR WHEAT BREAD
FRIES OR SIDE SALAD 8

GRILLED CHEESE
WHITE OR WHEAT BREAD
FRIES OR SIDE SALAD 8

CHICKEN FINGERS
FRIES OR SIDE SALAD 11

GEMELLI PASTA WITH MARINARA 10

KIDS CHEESEBURGER
FRIES OR SIDE SALAD 11

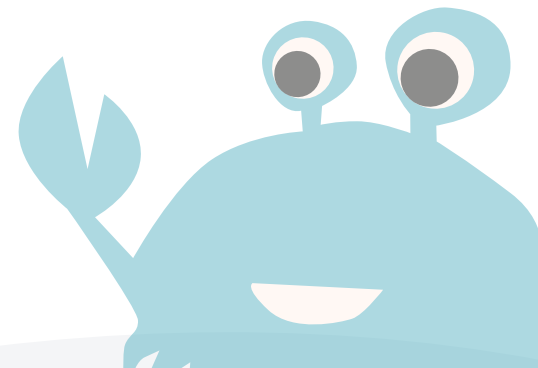
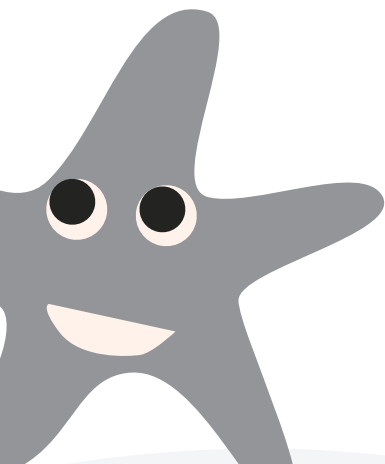
VEGETABLES & RANCH DIPPING SAUCE 5

DESSERT

CHOCOLATE CHIP COOKIES (2) 4

ICE CREAM SUNDAE 5

ICE CREAM OR SORBET 4



DESSERT

14 SEA STREET | DENNIS PORT | CAPE COD

ESPRESSO BROWNIE | 12

Espresso Chip Ice Cream, Frangelico Caramel, Toasted Hazelnuts

PEARS & CREAM | 11

Cardamom Custard, Caramel Ginger Asian Pears, Brown Butter Sponge Cake, Spiced Crumble

PUMPKIN CHEESECAKE | 12

Maple Mousse, Spiced Candied Pecans, Maple Bourbon Reduction

APPLE PIE SHORTCAKE | 11

Griddled Cheddar Biscuit, Apple Pie Filling, Cinnamon Swirl Ice Cream

ICE CREAM & SORBET | 9

Rotating Flavors

DESSERT DRINKS

COCKTAILS

ESPRESSO MARTINI | 20

V-ONE VANILLA VODKA, BORGHETTI COFFEE LIQUEUR,
FRESHED BREWED THREE FINS ESPRESSO

PUMPKIN SPICED MARTINI | \$18

V-ONE VANILLA VODKA, FULTONS PUMPKIN PIE CREAM
LIQUER, CINNAMON SUGAR

FALL MUDSLIDE (ON THE ROCKS) | 18

VODKA, BORGHETTI, FULTON'S PUMPKIN PIE CREAM
LIQUER, WHIPPED CREAM, NUTMEG

CORDIALS

BAILEYS | 16
DISARRONO | 13
GRAND MARINER | 18
SAMBUCCA | 17
BLACK SAMBUCCA | 17
DRAMBUIE | 16
FRANGELICO | 17
B&B | 15
LIMONCELLO | 14
IRISH MIST | 14

COGNAC

HENNESSEY VS | 21
COURVOISIER VSOP | 23
REMY MARTIN VSOP | 19
BELLE DE BRILLET | 22

TEQUILA

CASAMIGOS REPOSADO | 21
CASAMIGOS ANEJO | 28
CLASE AZUL REPOSADO | 30
DON JULIO 1942 ANEJO | 40
DON JULIO REPOSADO | 22
CINCORO ANEJO | 34
CINCORO REPOSADO | 24

SINGLE MALT SCOTCH

MACALLAN 15YR | 29
BALVENIE 14YR CARIBBEAN CASK | 18
ARBEG 10YR | 15
LAGAVULIN 8YR | 14
OBAN 14YR | 23
MACALLAN 12YR | 22
GLENLIVET 12YR | 15
GLENLIVET FOUNDERS RESERVE | 13
GLENFIDDICH 12YR | 15
JOHNNY WALKER BLUE LABEL | 44

BOURBON

BULLET | 18
KNOB CREEK | 22
KNOB CREEK 12YR | 36
MAKERS MARK | 18
WOODFORD RESERVE | 20
BASIL HAYDENS | 23

RYE

BULLET | 18
KNOB CREEK | 20
WHISTLEPIG "PIGGY BACK" 6YR | 25
MITCHER'S 10 | 18

JAPANESE WHISKEY

SUNTORY TOKI | 21

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, CRUMBLLED 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

SMALL PLATES

WEDGE SALAD

ICEBERG LETTUCE, CRUMBLLED 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