

SOUP & SALAD

PELHAM HOUSE CLAM CHOWDER | 8 | 11
TRADITIONAL NEW ENGLAND STYLE

***KALE & BRUSSELS | 16**

KALE, SHAVED BRUSSELS SPROUTS, ROASTED WINTER SQUASH, CRANBERRY WENSLEYDALE, KUMQUAT VINAIGRETTE

SOUTHWEST SALAD | 16

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

***GREEN SALAD | 14**

MIXED GREENS, PICKLED WATERMELON RADISH, SHAVED CARROT, COMPRESSED TOMATO, CHAMPAGNE VINAIGRETTE

FARRO SALAD | 14

FARRO, APPLES, ARUGULA, TOASTED WALNUTS, DRIED CRANBERRIES, GRAPEFRUIT- HONEY VINAIGRETTE

SALAD ENHANCEMENTS

*LOBSTER SALAD | MKT

*GRILLED SPICY CHICKEN BREAST | 9

HANDHELDS

CHOICE OF FRIES OR SIDE SALAD | TRUFFLE FRIES +9

14 SEA STREET BURGER | 24

FEATHER BROOK FARMS GROUND BEEF, ONION BRIOCHE ROLL, PHR PICKLES, TRUFFLE MAYO, CABOT CHEDDAR
ADD FEATHER BROOK FARMS FRIED EGG 3
ADD APPLE WOOD SMOKED BACON 5

SPICY FRIED CHICKEN SANDWICH | 22

BUTTERMILK FRIED CHICKEN BREAST, ONION ROLL, PHR PICKLES, SPECIAL SAUCE

PHR LOBSTER ROLL | MKT

GRIDDLED BUN, LEMON & DILL AIOLI OR WARM BUTTERED

ROASTED BUTTERNUT SQUASH & BUCKWHEAT

VEGAN BURGER | 19

GRIDDLED ROLL, ROASTED HONEY CRISP APPLE, RED CABBAGE SLAW, VEGAN SPECIAL SAUCE

JUMBO LUMP CRAB CAKE SANDWICH | MKT

CAJUN REMOULADE, BABY ARUGULA, PICKLED PEPPERS
ADD FEATHER BROOK FARMS FRIED EGG 3

SIDES

*FRENCH FRIES | 5

*GREEN SALAD | 6

*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

BRUNCH MENU

PELHAM HOUSE RESORT

RAW BAR

*½ DOZEN DENNIS OYSTERS | 21
MAKERS MARK MIGNONETTE

*JUMBO POACHED SHRIMP | 22
CLASSIC COCKTAIL SAUCE, LEMON

SMALL PLATES

BREAKFAST ASPARAGUS FRITES | 18

TWO FEATHER BROOK FARMS EGGS, CLASSIC HOLLANDAISE, SRIRACHA MAYO, TOASTED CHIA

***BLAST- 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

***CRISPY FRIED BRUSSELS SPROUTS | 17**

MAPLE-HORSERADISH & MUSTARD GLAZE, CHILI-LIME CASHEWS

***JERK CHICKEN WINGS | 20**

PINEAPPLE SALSA, HOUSE RANCH

KOREAN BBQ PORK RIBS | 19

HOUSE KIMCHI

LARGE PLATES

SHORT RIB BENEDICT | 23

FEATHER BROOK FARMS POACHED EGGS, BRAISED SHORT RIB, PORTUGUESE BOLO, HOLLANDAISE, FRIED SHALLOTS

HARVEST OMELETTE | 18

THREE EGGS, ROASTED SWEET POTATO, SHAVED BRUSSELS SPROUTS, KALE, APPLE, CHEDDAR CHEESE, ROASTED FINGERLING POTATO | CHOICE OF TOAST

THE TRADITIONAL | 17

TWO FEATHER BROOK FARMS EGGS ANY STYLE, CHOICE OF TOAST | CHOICE OF TWO SIDES | TRUFFLE FRIES +9

CINNAMON PEAR FRENCH TOAST | 16

PEAR COMPOTE, CINNAMON BUTTER, WARM MAPLE SYRUP

***APPLE PULLED PORK HASH AND EGGS | 20**

TWO FEATHER BROOK FARM EGGS ANY STYLE, APPLE BRAISED PULLED PORK, BUTTERNUT SQUASH, CARAMELIZED ONION, CLASSIC HOLLANDAISE, ROASTED FINGERLING POTATOES

ITEMS MARKED * = FREE OF GLUTEN

BRUNCH DRINKS

COCKTAILS

THE HAT TRICK | 16

JOSH PROSECCO, ST. GERMAIN, CRANBERRY

HIBERNATION STATION | 16

REDEMPTION HIGH RYE BOURBON, KIWI, LIME

THE NOR'EASTER | 18

PLANTATION 3 STAR RUM, PLANTATION DARK RUM, CHINOLA

PASSIONFRUIT LIQUEUR, CRANBERRY, ORANGE, LIME

SKI SLOPE SLING | 16

GRAY WHALE GIN, ORGEAT, TURMERIC, LIME, BITTERS

WINTER WINDS | 18

TITO'S VODKA, POMEGRANATE JUICE, FEVER TREE LEMON LIME SODA

SWEATER WEATHER MARGARITA | 18

VOLCAN TEQUILA, BLOOD ORANGE SIMPLE, BAUCHANT ORANGE

LIQUEUR, LIME JUICE

ON THE WARMER SIDE

HOT BUTTERED RUM | 16

PLANTATION DARK RUM, BUTTER, CINNAMON, NUTMEG, VANILLA

APRÈS SKI | 16

YELLOW CHARTREUSE, HOT CHOCOLATE, MILK FOAM

HOT TODDY | 16

REDEMPTION BOURBON, BLACK TEA, HONEY, GINGER, LEMON, CLOVE

ON TAP

ROTATING SEASONAL BEER | 10

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

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

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

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

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

CONEHEAD IPA | ZERO GRAVITY BURLINGTON, VT 5.7% | 9

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

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

GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 10

BOTTLES & CANS

BUDWEISER | 6

BUD LIGHT | 6

COORS LIGHT | 6

CORONA EXTRA | 8

MILLER LITE | 6

MICH ULTRA | 7

STELLA ARTOIS | 8

SAM ADAMS SEASONAL | 8

DOWNEAST CIDER | 8

O'DOULS NA | 6

BECKS NA | 6

HIGH NOON SELTZERS | 10

PINEAPPLE, MANGO, WATERMELON, PEACH

ENOMATIC OFFERINGS

SAUVIGNON BLANC, DUCKHORN, NAPA, CA, USA 16 | 64

CHABLIS, DOMAINE WILLIAM FÉVRE, BURGUNDY, FR 18 | 72

CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY, CA, US 22 | 88

CHARDONNAY, ROMBAUER, CARNEROS, CA, US 25 | 96

CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CA, US 38 | 152

CABERNET SAUVIGNON, FAR NIENTE 'POST & BEAM', NAPA, US 30 | 120

PINOT NOIR, FLOWERS, SONOMA COAST, CA, US 32 | 128

ZINFANDEL BLEND, ORIN SWIFT '8 YEARS IN THE DESERT', CA, US 25 | 100

BUBBLES

PROSECCO, JOSH CELLARS, IT 11 | 50

BRUT SPARKLING, DOMAINE CHANDON, CALIFORNIA, US 13 | 60

BRUT ROSÉ SPARKLING, DOMAINE CHANDON, CALIFORNIA, US 14 | 65

BRUT CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 18 | 85

BRUT ROSÉ CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 19 | 90

BRUT CHAMPAGNE, MOËT & CHANDON IMPÉRIAL, ÉPERNAY, FR 19 | 90

CHAMPAGNE "BLANC DE BLANCS", RUINART, REIMS, FR | 156

CHAMPAGNE, DOM PÉRIGNON, ÉPERNAY, FR | 300

WHITES

SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH, NZ 13 | 48

PINOT GRIGIO, CAVALIERE D'ORO, VENETO, IT 11 | 40

PINOT GRIGIO, SANTA MARGHERITA, ALTO-ADIGE, IT 17 | 64

RIESLING, DR. LOOSEN, MOSEL, DE 11 | 40

CHENIN BLANC & VIOGNIER, PINE RIDGE, NAPA VALLEY, CA, US 12 | 44

CHARDONNAY, JOSH CELLARS, CALIFORNIA, US 11 | 40

CHARDONNAY, SONOMA CUTTRER, SONOMA COAST, CA, US 15 | 56

CHARDONNAY, CAVE DE LUGNY, MACON-LUGNY, FR 13 | 48

ROSÉ

WHISPERING ANGEL, CÔTES DE PROVENCE, FR 15 | 52

FLOWERS, SONOMA COAST, CA, US 17 | 64

REDS

PINOT NOIR, ANGELINE, CALIFORNIA, US 11 | 40

PINOT NOIR, THE FOUR GRACES, WILLIAMETTE VALLEY, OR, US 16 | 60

MERLOT, J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CA, US 11 | 40

RED BLEND, GOLDSCHMIDT 'FIDELITY', ALEXANDER VALLEY, CA, US 13 | 48

MALBEC, ARUMA, MENDOZA, AR 14 | 52

CABERNET SAUVIGNON, JOSH CELLARS, CALIFORNIA, US 12 | 44

CABERNET SAUVIGNON, JOE CARR, NAPA VALLEY, CA, US 15 | 56

CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CA, US 18 | 68

ITEMS MARKED * = FREE OF GLUTEN

LUNCH MENU

PELHAM HOUSE RESORT

SOUP & SALAD

PELHAM HOUSE CLAM CHOWDER | 8 | 11

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KALE, SHAVED BRUSSELS SPROUTS, ROASTED WINTER SQUASH, CRANBERRY WENSLEYDALE, KUMQUAT VINAIGRETTE

SOUTHWEST SALAD | 16

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

*GREEN SALAD | 14

MIXED GREENS, PICKLED WATERMELON RADISH, SHAVED CARROT, COMPRESSED TOMATO, CHAMPAGNE VINAIGRETTE

FARRO SALAD | 14

FARRO, APPLES, ARUGULA, TOASTED WALNUTS, DRIED CRANBERRIES, GRAPEFRUIT- HONEY VINAIGRETTE

ENHANCEMENTS

*LOBSTER SALAD | MKT

*GRILLED SPICY CHICKEN BREAST | 9

SIDES

*FRENCH FRIES | 5 *GREEN SALAD | 6

TRUFFLE FRIES | 10 *RUSSIAN KOREAN CARROT SALAD | 5

RAW BAR

*½ DOZEN DENNIS OYSTERS | 21
MAKERS MARK MIGNONETTE

*JUMBO POACHED SHRIMP | 22
CLASSIC COCKTAIL SAUCE, LEMON

SMALL PLATES

ASPARAGUS FRITES | 18

SRIRACHA MAYO, UNAGI SAUCE, TOBIKO, SCALLION

*CRISPY FRIED BRUSSELS SPROUTS | 18

MAPLE-HORSERADISH & MUSTARD GLAZE, CHILI-LIME CASHEWS

*JUMBO LUMP CRAB CAKE | 28

CAJUN REMOULADE, BABY ARUGULA, PICKLED PEPPERS

JERK CHICKEN WINGS | 20

PINEAPPLE SALSA, HOUSE RANCH

KOREAN BBQ PORK RIBS | 19

HOUSE KIMCHI

LARGE PLATES

14 SEA STREET BURGER | 24

FEATHER BROOK FARMS GROUND BEEF, ONION BRIOCHE ROLL, PHR PICKLES, TRUFFLE MAYO, CABOT CHEDDAR
ADD FEATHER BROOK FARMS FRIED EGG +3 | ADD APPLE WOOD SMOKED BACON +5
CHOICE OF FRIES OR SIDE SALAD | TRUFFLE FRIES +9

SPICY FRIED CHICKEN SANDWICH | 22

BUTTERMILK FRIED CHICKEN BREAST, ONION ROLL, PHR PICKLES, SPECIAL SAUCE
CHOICE OF FRIES OR SIDE SALAD | TRUFFLE FRIES +9

PHR LOBSTER ROLL | MKT

GRIDDLED BUN, LEMON & DILL AIOLI OR WARM BUTTERED
CHOICE OF FRIES OR SIDE SALAD | TRUFFLE FRIES +9

ROASTED BUTTERNUT SQUASH & BUCKWHEAT VEGAN BURGER | 19

GRIDDLED ROLL, ROASTED HONEY CRISP APPLE, RED CABBAGE SLAW, VEGAN SPECIAL SAUCE |
CHOICE OF FRIES OR SIDE SALAD | TRUFFLE FRIES +9

JUMBO LUMP CRAB CAKE SANDWICH | MKT

CAJUN REMOULADE, BABY ARUGULA, PICKLED PEPPERS, ADD FEATHER BROOK FARMS FRIED EGG 3
CHOICE OF FRIES OR SIDE SALAD | TRUFFLE FRIES +9

BBQ BRISKET MAC N' CHEESE | 29

GEMELLI PASTA, BBQ BRAISED FEATHER BROOK FARMS BEEF BRISKET, TEX-MEX CHEESE SAUCE,
POBLANO-CORNBREAD CRUMB, FRIED ONION

FRIED CAPE HADDOCK | 24

SALT & VINEGAR CHIPS, ROOT VEGETABLE SLAW, TARTAR SAUCE, CHARRED LEMON

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.

LUNCH DRINKS

COCKTAILS

THE HAT TRICK | 16

JOSH PROSECCO, ST. GERMAIN, CRANBERRY

HIBERNATION STATION | 16

REDEMPTION HIGH RYE BOURBON, KIWI, LIME

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PLANTATION DARK RUM, BUTTER, CINNAMON, NUTMEG, VANILLA

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YELLOW CHARTREUSE, HOT CHOCOLATE, MILK FOAM

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GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 10

BOTTLES & CANS

BUDWEISER | 6

BUD LIGHT | 6

COORS LIGHT | 6

CORONA EXTRA | 8

MILLER LITE | 6

MICH ULTRA | 7

STELLA ARTOIS | 8

SAM ADAMS SEASONAL | 8

DOWNEAST CIDER | 8

O'DOULS NA | 6

BECKS NA | 6

HIGH NOON SELTZERS | 10

PINEAPPLE, MANGO, WATERMELON, PEACH

ENOMATIC OFFERINGS

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CHARDONNAY, SONOMA CUTTRER, SONOMA COAST, CA, US 15 | 56

CHARDONNAY, CAVE DE LUGNY, MACON-LUGNY, FR 13 | 48

ROSÉ

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FLOWERS, SONOMA COAST, CA, US 17 | 64

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MALBEC, ARUMA, MENDOZA, AR 14 | 52

CABERNET SAUVIGNON, JOSH CELLARS, CALIFORNIA, US 12 | 44

CABERNET SAUVIGNON, JOE CARR, NAPA VALLEY, CA, US 15 | 56

CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CA, US 18 | 68

DINNER MENU

ITEMS MARKED * = FREE OF GLUTEN

SOUP & SALAD

PELHAM HOUSE CLAM CHOWDER | 8 | 11
TRADITIONAL NEW ENGLAND STYLE

***KALE & BRUSSELS | 16**
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MIXED GREENS, PICKLED WATERMELON RADISH, SHAVED CARROT, COMPRESSED TOMATO, CHAMPAGNE VINAIGRETTE

FARRO SALAD | 14
FARRO, APPLES, ARUGULA, TOASTED WALNUTS, DRIED CRANBERRIES, GRAPEFRUIT-HONEY VINAIGRETTE

ENHANCEMENTS

*GRILLED SPICY CHICKEN BREAST | 9

*PAN SEARED SCALLOPS | MKT

*LOBSTER SALAD | MKT

RAW BAR

***½ DOZEN DENNIS OYSTERS | 21**
MAKERS MARK MIGNONETTE

***JUMBO POACHED SHRIMP | 22**
CLASSIC COCKTAIL SAUCE, LEMON

SMALL PLATES

***CRISPY FRIED BRUSSELS SPROUTS | 18**
MAPLE-HORSERADISH & MUSTARD GLAZE, CHILI-LIME CASHEWS

***JERK CHICKEN WINGS | 20**
PINEAPPLE SALSA, HOUSE RANCH

***CITRUS CURED SALMON | 20**
SMOKED TOMATO & RED PEPPER AIOLI, PICKLED DAIKON RADISH, SEASONAL CITRUS, FINES HERBES

***JUMBO LUMP CRAB CAKE | MKT**
CAJUN REMOULADE, BABY ARUGULA, PICKLED PEPPERS

FRIED ASPARAGUS FRITES | 18
SRIRACHA MAYO, UNAGI SAUCE, TOBIKO, SCALLION

CAJUN SHRIMP SCAMPI | 23
CAJUN SHRIMP, BLISTERED TOMATOES, SPINACH, LEMON SCAMPI SAUCE, GRILLED CIABATTA

KOREAN BBQ PORK RIBS | 19
HOUSE KIMCHI

HANDHELDS

CHOOSE ONE SIDE | TRUFFLE FRIES +9)

14 SEA STREET BURGER | 24
FEATHER BROOK FARMS GROUND BEEF, ONION BRIOCHE ROLL, PHR PICKLES, TRUFFLE MAYO, CABOT CHEDDAR
ADD FEATHER BROOK FARMS FRIED EGG +3 | ADD APPLE WOOD SMOKED BACON +5

PHR LOBSTER ROLL | MKT
GRIDDLED BUN, LEMON & DILL AIOLI OR WARM BUTTERED

ROASTED BUTTERNUT SQUASH & BUCKWHEAT VEGAN BURGER | 19
GRIDDLED ROLL, ROASTED HONEY CRISP APPLE, RED CABBAGE SLAW, VEGAN SPECIAL SAUCE

SIDES

*FRENCH FRIES | 5 *TRUFFLE FRIES | 10 *RUSSIAN KOREAN CARROT SALAD | 5 *GREEN SALAD | 6

LARGE PLATES

FRIED CAPE HADDOCK | 26
SALT & VINEGAR CHIPS, ROOT VEGETABLE SLAW, TARTAR SAUCE, CHARRED LEMON

***PAN SEARED CAPE SCALLOPS | MKT**
DELICATA SQUASH RISOTTO, SWEET POTATO & PLANTAIN PUREE, 'NDUJA VINAIGRETTE

***LENTIL EGGPLANT ROLLATINI | 27**
EGGPLANT, LENTILS, SUN DRIED TOMATOES, SPINACH, LEMON, HOUSE MARINARA

***CLASSIC POT ROAST | 41**
BRAISED BEEF SHORT RIB, SWEET POTATO PUREE, CHARRED BROCCOLINI, BAROLO WINE SAUCE

***CURRIED SWORDFISH | 32**
SAFFRON RICE, COCONUT MILK, FENNEL, LEMONGRASS, PEPPER CURRY SAUCE

BBQ BRISKET MAC N' CHEESE | 29
GEMELLI PASTA, FEATHER BROOK FARMS BEEF BRISKET, TEX-MEX CHEESE SAUCE, POBLANO-CORNBREAD CRUMB, FRIED ONION

***PAN SEARED ROHAN DUCK BREAST | 34**
ONION DATE JAM, SHIITAKE MUSHROOMS, TURNIP, ORANGE PEEL PUREE, WALNUT CRUMBLE, PORT WINE SAUCE

***GRILLED FEATHER BROOK FARMS STEAK | 52**
WEEKLY CUT OF FEATHER BROOK FARMS STEAK, HOMEMADE POTATO TOT, PARSLEY ROOT PUREE, ROASTED RED CABBAGE, BEEF SAUCE

DINNER DRINKS

COCKTAILS

SOLSTICE SOUR | 16

REDEMPTION BOURBON, BLOOD ORANGE, LEMON, EGG WHITE, BITTERS

CABIN FEVER COLADA | 16

PLANTATION 3-STAR RUM, COCONUT, PINEAPPLE JUICE, LIME

MIGRATION MARGARITA | 18

BRIBON SILVER TEQUILA, POMEGRANATE JUICE, LIME, SAGE SALT RIM

HOLIDAY IN THE SUN | 18

TITO'S VODKA, ORGEAT, TURMERIC, KIWI, LIME, BITTERS

ICEBREAKER | 16

GRAY WHALE GIN, ROSEMARY, CRANBERRY, LEMON, TONIC

THE "FIG"URE SKATER MARTINI | 18

BELVEDERE VODKA, BLACK INFUSIONS FIG VODKA, LEMON

THE SNOWBIRD MARTINI | 18

GUNPOWDER GIN, HONEY GINGER SYRUP, LEMON

ON THE WARMER SIDE

HOT BUTTERED RUM | 16

PLANTATION DARK RUM, BUTTER, CINNAMON, NUTMEG, VANILLA

APRÈS SKI | 16

YELLOW CHARTREUSE, HOT CHOCOLATE, MILK FOAM

HOT TODDY | 16

REDEMPTION BOURBON, BLACK TEA, HONEY, GINGER, LEMON, CLOVE

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GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 10

BOTTLES & CANS

BUDWEISER | 6

BUD LIGHT | 6

COORS LIGHT | 6

CORONA EXTRA | 8

MILLER LITE | 6

MICH ULTRA | 7

STELLA ARTOIS | 8

SAM ADAMS SEASONAL | 8

DOWNEAST CIDER | 8

O'DOULS NA | 6

BECKS NA | 6

HIGH NOON SELTZERS | 10

PINEAPPLE, MANGO, WATERMELON, PEACH

ENOMATIC OFFERINGS

SAUVIGNON BLANC, DUCKHORN, NAPA, CA, USA 16 | 64

CHABLIS, DOMAINE WILLIAM FÈVRE, BURGUNDY, FR 18 | 72

CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY, CA, US 22 | 88

CHARDONNAY, ROMBAUER, CARNEROS, CA, US 25 | 96

CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CA, US 38 | 152

CABERNET SAUVIGNON, FAR NIENTE 'POST & BEAM', NAPA, US 30 | 120

PINOT NOIR, FLOWERS, SONOMA COAST, CA, US 32 | 128

ZINFANDEL BLEND, ORIN SWIFT '8 YEARS IN THE DESERT', CA, US 25 | 100

BUBBLES

PROSECCO, JOSH CELLARS, IT 11 | 50

BRUT SPARKLING, DOMAINE CHANDON, CALIFORNIA, US 13 | 60

BRUT ROSÉ SPARKLING, DOMAINE CHANDON, CALIFORNIA, US 14 | 65

BRUT CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 18 | 85

BRUT ROSÉ CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 19 | 90

BRUT CHAMPAGNE, MOËT & CHANDON IMPÉRIAL, ÉPERNAY, FR 19 | 90

CHAMPAGNE "BLANC DE BLANCS", RUINART, REIMS, FR | 156

CHAMPAGNE, DOM PÉRIGNON, ÉPERNAY, FR | 300

WHITES

SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH, NZ 13 | 48

PINOT GRIGIO, CAVALIERE D'ORO, VENETO, IT 11 | 40

PINOT GRIGIO, SANTA MARGHERITA, ALTO-ADIGE, IT 17 | 64

RIESLING, DR. LOOSEN, MOSEL, DE 11 | 40

CHENIN BLANC & VIOGNIER, PINE RIDGE, NAPA VALLEY, CA, US 12 | 44

CHARDONNAY, JOSH CELLARS, CALIFORNIA, US 11 | 40

CHARDONNAY, SONOMA CUTTRER, SONOMA COAST, CA, US 15 | 56

CHARDONNAY, CAVE DE LUGNY, MACON-LUGNY, FR 13 | 48

ROSÉ

WHISPERING ANGEL, CÔTES DE PROVENCE, FR 15 | 52

FLOWERS, SONOMA COAST, CA, US 17 | 64

REDS

PINOT NOIR, ANGELINE, CALIFORNIA, US 11 | 40

PINOT NOIR, THE FOUR GRACES, WILLIAMETTE VALLEY, OR, US 16 | 60

MERLOT, J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CA, US 11 | 40

RED BLEND, GOLDSCHMIDT 'FIDELITY', ALEXANDER VALLEY, CA, US 13 | 48

MALBEC, ARUMA, MENDOZA, AR 14 | 52

CABERNET SAUVIGNON, JOSH CELLARS, CALIFORNIA, US 12 | 44

CABERNET SAUVIGNON, JOE CARR, NAPA VALLEY, CA, US 15 | 56

CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CA, US 18 | 68

DESSERT MENU

DULCE DE LECHE CHEESECAKE | 12
PRETZEL CRUST, CHOCOLATE COCONUT CRISP, WHIPPED CREAM

CINNAMON BREAD PUDDING | 11
RUM RAISIN SAUCE, VANILLA ICE CREAM, CANDIED WALNUTS

CANNOLI CAKE | 11
CITRUS CAKE, RICOTTA & MASCARPONE FILLING, CHOCOLATE CHIPS, PISTACHIO POWDER

ROCKY ROAD | 12
WARM CHOCOLATE SOUFFLE CAKE, CHOCOLATE MARSHMALLOW ICE CREAM,
TOFFEE SAUCE, TOASTED ALMONDS

ICE CREAM & SORBET | 9
ROTATING FLAVORS

DESSERT DRINKS

MARTINIS

WHITE CHOCOLATE RASPBERRY MARTINI | 18

V1 VANILLA VODKA, ST. GEORGE RASPBERRY, VANILLA CREAM

PEPPERMINT MOCHA MARTINI | 18

V1 VANILLA VODKA, GODIVA MILK CHOCOLATE LIQUEUR, BORGHETTI
ESPRESSO LIQUEUR, PEPPERMINT SCHNAPPES

ESPRESSO MARTINI | 20

V1 VANILLA VODKA, BORGHETTI ESPRESSO LIQUEUR, THREE FINS
LONGBOARD ESPRESSO

MAKE IT A CAPPUCINO MARTINI AND ADD BAILEY'S IRISH CREAM

HOT DRINKS

HOT BUTTERED RUM | 16

PLANTATION DARK RUM, BUTTER, CINNAMON, NUTMEG, VANILLA

APRÈS SKI | 16

YELLOW CHARTREUSE, HOT CHOCOLATE, MILK FOAM

**DAIRY FREE WITH A MILK SUBSTITUTE OF YOUR CHOOSING*

HOT TODDY | 16

REDEMPTION BOURBON, BLACK TEA, HONEY, GINGER, LEMON, CLOVE

CORDIALS

BAILEYS | 16
DISARRONO | 13
GRAND MARINER | 18
SAMBUCCA | 17
BLACK SAMBUCCA | 17
DRAMBUIE | 16
FRANGELICO | 17
B&B | 15
LIMONCELLO | 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 12YR | 22 15YR | 29
BALVENIE 14YR CARIBBEAN CASK | 18
ARDBEG 10YR | 15
LAGAVULIN 8YR | 14
OBAN 14YR | 23
GLENLIVET 12YR | 15
GLENFIDDICH 12YR | 15
JOHNNY WALKER BLUE LABEL | 44
JOHNNY WALKER BLACK LABEL | 13
JOHNNY WALKER RED LABEL | 9

BOURBON

BULLEIT | 18
KNOB CREEK | 22
MAKERS MARK | 18
WOODFORD RESERVE | 20
BASIL HAYDEN | 23

RYE

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