

L I G H T E R F A R E

SEASONAL SOUP SPECIAL

Today's Soup Simply Prepared with the Best Local & Fresh Ingredients

ATLANTIC CHOWDER

Lobster, Potatoes, Caramelized Corn Chowder, Sherry & Basil

ASPARAGUS & MOREL MUSHROOM SALAD

Pea Shoots, Fresh Mozzarella, Crostini, Truffle Caesar Vinaigrette

BAKED ONION SOUP GRATIN

Traditional French Onion Soup, Melted Gruyere Cheese

SHRIMP COCKTAIL

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

MARINATED LOBSTER SALAD

Avocado Mousse, Red Endive & Squid Ink - Citrus Tuile

BABY ROMAINE CAESAR SALAD

*Hearts of Romaine, Sourdough Croutons, Pecorino Romano,
Creamy Lemon Anchovy Dressing*

With Grilled Chicken

With Grilled Shrimp

MR. BARRY SEASONAL SALAD

*Baby Mixed Greens, Bartlett Pears, Cambozola Cheese
Candied Pecans, Champagne Vinaigrette*

COBB SALAD

*Smoked Turkey, Crumbled Blue Cheese, Avocado, Egg, Bacon, Tomato
Tossed with Champagne Vinaigrette*

L U N C H E N T R E E S

MOLLY PITCHER'S CHICKEN POT PIE

Flaky Puff Pastry Crust

LUMP CRABMEAT & ASPARAGUS QUICHE

Accompanied with Baby Greens

ASIAN GLAZED PETITE BEEF SHORT RIB

Shiitake Mushroom & Green Onion Risotto, Teriyaki & Ginger Reduction

JUMBO LUMP CRAB CAKES

Salad of Julienne Celeriac, Beet & Carrots, Citrus Vinaigrette

ROASTED FRENCHED BREAST OF CHICKEN

Sunchoke Puree, Apple Wood Bacon, Pickled Onions, Baby Cress

ROASTED ATLANTIC SALMON

Arugula, Roasted Bell Peppers, Calamata Olives, Champagne Vinaigrette

RIGATONI VODKA

Onion Soubise, Pancetta, Vodka Cream Sauce

CRISPY CHICKEN SANDWICH

Smoked Slaw, Jack Cheese, French Fries

"MOLLY PITCHER INN" SPECIALTY GROUND BURGER

Our own Specialty Blend of Short Rib & Brisket, Cheddar, Blue Cheese,

American, Swiss, French Fries

SEARED SEA SCALLOPS

Yellow Patty Pan Squash, Morel Mushroom Risotto

LOBSTER B.L.T CROISSANT SANDWICH

Baby Greens, Chef's Red Bliss Potato Salad

B o n A p p é t i t !