

A P P E T I Z E R S

SEASONAL SOUP SPECIAL

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

ATLANTIC CHOWDER

Maine Lobster and Potatoes in Caramelized Corn Chowder scented with Sherry and Basil

SALT ROASTED GOLDEN & RED BEETS

Baby Watercress, Shaved Smoked Almonds, Champagne Vinaigrette, Red Beet Oil

SPICY BLOODY MARY OYSTER SHOOTERS

Selection of the Best East Coast Oysters

SHRIMP COCKTAIL

Jumbo Shrimp served with a Tangy Bloody Mary Cocktail Sauce and Wasabi Cream

MR. BARRY'S SEASONAL SALAD

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

BABY ROMAINE CAESAR SALAD

*Hearts of Romaine with Sourdough Croutons, Pecorino Romano, Creamy Lemon Anchovy Dressing
With Grilled Chicken
With Shrimp*

L I G H T E R F A R E

LUMP CRABMEAT & ASPARAGUS QUICHE

Accompanied with Baby Greens

LOBSTER B.L.T. CROISSANT SANDWICH

Baby Greens, Chef's Red Bliss Potato Salad

SANDWICH SAMPLER

Petite Sandwich Trio of Tuna, Chicken & Shrimp Salad

COBB SALAD

*Smoked Turkey, Crumbled Bleu Cheese, Avocado, Egg, Bacon & Tomato
with Champagne Vinaigrette*

GRILLED CHICKEN SANDWICH

Grilled Chicken, Basil Pesto, Fresh Mozzarella, French Fries

E N T R E E S

ENGLISH STYLE FISH AND CHIPS

With Malt Vinegar and Tartar Sauce

JUMBO LUMP CRAB CAKES

Salad of Julienne Celeriac, Beet & Carrots, Citrus Vinaigrette

ROASTED FRENCHED BREAST OF CHICKEN

*Caramelized Vegetables, Apple Wood Smoked Bacon,
Fennel, Roasted Chicken Truffle Jus*

WILD ARCTIC CHAR

Edamame, Roasted Japanese Eggplant, Five Spice Sauce

SEARED DIVER SEA SCALLOPS

Braised Leeks, Edamame, Marbled Fingerlings, Apple Wood Smoked Bacon Vinaigrette

ROASTED ATLANTIC SALMON

Arugula, Roasted Bell Peppers, Calamata Olives, Champagne Vinaigrette

MOLLY PITCHER'S CHICKEN POT PIE

A Molly Pitcher Inn Tradition

OPEN FACED SLICED "C.A.B." NY SIRLOIN STEAK SANDWICH

Roasted Garlic Thyme Butter, Truffle Pommes Frites, Toasted Croissant, Bordelaise Sauce

MEZZE RIGATONI BOLOGNESE

Ground Chicken, Hot & Sweet Italian Sausage, Roasted Red Peppers, Basil Cream Sauce

"MOLLY PITCHER INN" SPECIALTY GROUND BURGER

*Our own Specialty Blend of Short Rib & Brisket, Red Leaf Lettuce, Ripe Tomato, Red Onion,
French Fries, Aged Cheddar, Blue Cheese, American Cheese, Swiss Cheese*

ASIAN GLAZED PETITE BEEF SHORT RIB

Shiitake Mushroom & Green Onion Risotto, Teriyaki & Ginger Reduction

Plate Sharing Fee

SIDES

*Asparagus
French Fries*

*Roasted Fingerling Potatoes
Sautéed Spinach, Garlic, Olive Oil*