

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

BAKED ONION SOUP GRATIN

Traditional French Onion Soup, Melted Gruyere Cheese

SHRIMP COCKTAIL

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

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

PETITE FILET MIGNON SANDWICH

Two Petite Filets on English Muffin with Havarti Cheese, French Fries

ROASTED ATLANTIC SALMON

Arugula, Roasted Bell Peppers, Calamata Olives, Champagne Vinaigrette

MEZZE RIGATONI BOLOGNESE

Ground Chicken, Italian Sausage, Roasted Red Peppers, Basil Cream Sauce

CRISPY CHICKEN SANDWICH

Roasted Red Peppers, Fresh Mozzarella, French Fries

“MOLLY PITCHER INN” SPECIALTY GROUND BURGER

*Our own Specialty Blend of Short Rib & Brisket, Cheddar, Blue Cheese,
American, Swiss, Fresh Mozzarella, French Fries*

FISH & CHIPS

Kane “Head High” Beer Battered Cod with French Fries, Cole Slaw

LOBSTER B.L.T CROISSANT SANDWICH

Baby Greens, Chef's Red Bliss Potato Salad

B o n A p p é t i t !