

A P P E T I Z E R S

AMERICAN STURGEON CAVIAR

Roasted Corn Blini, Corn Pudding, Crème Fraîche

OYSTERS

Baby Beets, Mignonette

BURRATA

Heirloom Cherry Tomatoes, Crostini, Pesto

CEVICHE

Shrimp, Scallop, Calamari

SHRIMP COCKTAIL

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

CHIPOTLE AND CHICKPEA HUMMUS

Pico de Gallo, Avocado Crema, Roasted Corn Relish, Queso Fresco, Pita Chips, Cilantro

MOLLY PITCHER CHEESE BOARD

Selection of 3 – , Selection of 5 –

SHORT RIB SPRING ROLL

Confit Heirloom Tomato, Bacon Jam

ATLANTIC CHOWDER

Lobster, Potatoes, Clam Broth, Corn, Cream and Herbs

BAKED ONION SOUP GRATIN

Crouton, Gratinée Gruyere Cheese

TOASTS

*Avocado Mousse, Heirloom Cherry
Tomato, Pickled Pearl Onions,
Jalapeno Gelée, Lime*

*Goat Cheese Mousse, Charred
Strawberry and Rhubarb Chutney,
Balsamic Reduction*

*Nova Scotia Smoked Salmon,
Pickled Onion, Dill Cream*

S A N D W I C H E S

PROSCIUTTO DI PARMA

Brie, Fig Jam, French Baguette

BUTTERMILK CHICKEN

Mozzarella, Heirloom Tomato and Radish Relish, Baby Arugula, House-made Biscuit

GRILLED HERB CHICKEN

*Garlic and Herb Cheese, Baby Spinach, Caramelized Onions,
Roasted Garlic Vinaigrette, Ciabatta*

LOBSTER ROLL

Radish, Celery, Red Onion, Citrus Vinaigrette, Micro Greens

SHORT RIB BURGER

*House Blend Burger Topped with Braised Short Rib, Aged Cheddar,
Caramelized Onion Aioli, Confit Cherry Tomato, Toasted Brioche Bun*

MOLLY PITCHER BURGERS

*House Blend Burger, Cheddar, Blue or Swiss Cheese, Lettuce,
Tomato, Onion, French Fries*

TURKEY CLUB

Roast Turkey Breast, Bacon, Lettuce, Tomato, French Fries

S A L A D S

MR. BARRY SALAD

*Mixed Greens, Cambazola Blue Cheese, Candied Pecans,
Bartlett Pear, Champagne Vinaigrette*

ENSALADA VERDE

*Mixed Greens, Pico de Gallo, Roasted Corn Relish, Avocado,
Jalapeno Gelée, Ancho-lime Vinaigrette*

GRILLED SKIRT STEAK

Tamarind Marinated, Mixed Greens, Avocado, Ancho-lime Vinaigrette

QUINOA SALAD WITH CHOICE OF

*Grilled Chicken Grilled Shrimp Salmon
Arugula, Rhubarb, Granny Smith Apple, Walnuts, Lemon Vinaigrette*

CAESAR SALAD WITH CHOICE OF

*Grilled Chicken Grilled Shrimp Salmon
Hearts of Romaine, Sourdough Croutons, Pecorino Romano,
Classic Caesar Dressing*

E N T R E E S

GROUPER

*Black Bean Cakes, Roasted Corn Relish,
Pico de Gallo, Chipotle*

PASTA CARBONARA

Pappardelle, English Peas, Shaved Parmesan, Pancetta, Egg

JUMBO LUMP CRAB CAKE

*Cajun Remoulade, Cucumber, Radish, Red Pepper,
Lemon Vinaigrette*

FAROE ISLAND SALMON

*Cucumber Scallion Crusted, Citrus Herb Tabouleh,
Grapefruit Butter*

PAN SEARED DIVER SCALLOPS

Jicama-rhubarb Salad, Black Garlic Aioli, Scallions

MOLLY PITCHER CHICKEN POT PIE

Our Take on the Classic

FISH AND CHIPS

Beer Battered Cod, French Fries, Tartar Sauce

ASPARAGUS AND CRAB QUICHE

Garden Salad, Lemon Vinaigrette

B o n A p p é t i t !