



Molly Pitcher Inn

APPETIZERS

AMERICAN STURGEON CAVIAR

Sweet Potato Blini, Caramelized Onion Jam, Crème Fraîche

OYSTERS

Baby Beets, Mignonette

BURRATA

*Smoked Bacon Lardons, Pickled Red Pearl Onions,
Roasted Root Vegetables, Balsamic Bacon Vinaigrette*

SHORT RIB TORTELLONI

Shaved Manchego, Roasted Confit Shallots

SHRIMP COCKTAIL

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

MOLLY PITCHER CHEESE BOARD

Selection of 3 Selection of 5

ATLANTIC CHOWDER

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

BAKED ONION SOUP GRATIN

Crouton, Gratinée Gruyère Cheese

SALADS

MR. BARRY SALAD

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

ENSALADA VERDE

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

QUINOA SALAD

*Arugula, Dried Cranberries, Granny Smith Apple, Walnuts,
Lemon Vinaigrette*

CAESAR SALAD

*Hearts of Romaine, Sourdough Croutons, Pecorino Romano,
Classic Caesar Dressing*



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ENTREES

PAN ROASTED MONKFISH BOUILLBAISSE

Shrimp, Garlic Fingerling Potatoes, Creamy Red Pepper Bouillabaisse, Prawn Broth Foam

PASTA CARBONARA

Pappardelle, English Peas, Shaved Parmesan, Pancetta, Egg

JUMBO LUMP CRAB CAKE

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

LAMB SHANK

Red Wine Braised, Heirloom Carrots, Parsnip and Goat Cheese Mousse

FILET MIGNON

Potato Croquette, Béarnaise Sauce, Grilled Asparagus

COMPART FAMILY FARM DUROC PORK CHOP

Sweet Potato, Bacon & Brussel Sprout Hash, Pumpkin Seed & Pecan Granola, Bourbon Apple Cider Gastrique

FAROE ISLAND SALMON

Thyme-Lemon Crust, Braised Black Lentils, Creamed Leek, Pickled Mustard Seeds

PAN SEARED DIVER SCALLOPS

Charred Tomato-Bacon Cous-Cous, Mache, Spiced Honey

ROASTED BREAST OF CHICKEN

Cabernet Risotto, Oyster Mushrooms, Haricot Vert, Creamy Dijon Demi-glace

MOLLY PITCHER CHICKEN POT PIE

Our Take on the Classic

B o n A p p é t i t !