

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*

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

SANDWICHES

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 Herb Cheese, 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 BURGER

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

TURKEY CLUB

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

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*

GRILLED SKIRT STEAK

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

QUINOA SALAD WITH CHOICE OF

Grilled Chicken Grilled Shrimp Salmon

Arugula, Dried Cranberries, 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*

ENTREES

PASTA CARBONARA

Pappardelle, English Peas, Shaved Parmesan, Pancetta, Egg

JUMBO LUMP CRAB CAKE

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

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

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