



Molly Pitcher Inn
APPETIZERS

AMERICAN STURGEON CAVIAR

Sweet Potato Blini, Caramelized Onion Jam, Crème Fraîche

OYSTERS

Rhubarb Mignonette, Micro Greens

SHRIMP COCKTAIL

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

MOLLY PITCHER CHEESE BOARD

Selection of 3 Selection of 5

SOUP DU JOUR

Chef's Daily Preparation

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*

GRILLED SKIRT STEAK

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

QUINOA SALAD WITH CHOICE OF

Grilled Chicken Grilled Shrimp Salmon

Arugula, 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*



Molly Pitcher Inn
SANDWICHES

COUNTRY FRIED CHICKEN

Open Face, Sausage Gravy, Over Easy Duck Egg, House-made Biscuit

GRILLED CHICKEN PANINI

Garlic & Herb Cheese, Spinach, Caramelized Onions, Roasted Garlic Vinaigrette, Focaccia

LOBSTER ROLL

Celery, Boston Bibb, Mayonnaise

MOLLY PITCHER BURGER

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

TURKEY CLUB

*Roast Turkey Breast, Smoked Nueske's Applewood Bacon,
Lettuce, Tomato, French Fries*

ENTREES

PASTA "CARBONARA STYLE"

*Pappardelle, Sweet Corn, Red Bell Pepper,
Shaved Parmesan, Smoked Nueske's Applewood Bacon, Egg*

JUMBO LUMP CRAB CAKE

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

FAROE ISLAND SALMON

Peas, Orzo, Radish, Meyer Lemon, Red Pepper Coulis

PAN SEARED DIVER SCALLOPS

*Carrot Puree, Roasted Trumpet Mushrooms & Cippolini Onions,
Freekeh, Lemon-Miso Butter Glaze*

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