



Molly Pitcher Inn

APPETIZERS

AMERICAN STURGEON CAVIAR

Roasted Corn Blini, Corn, Crème Fraîche

OYSTERS

Rhubarb Mignonette, Micro Greens

SHRIMP COCKTAIL

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

DUCK EMPANADAS

Pickled Cabbage Slaw, Bacon Jam, Pomegranate Drizzle

FOIE TOAST

Foie Gras Pate, Pickled Grapes, Frizzled Shallots, Balsamic Glaze

MOLLY PITCHER CHEESE BOARD

Selection of 3 Selection of 5

SOUP DU JOUR

Chefs 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

QUINOA SALAD

Arugula, Rhubarb, Granny Smith Apple, Walnuts, Lemon Vinaigrette

CAESAR SALAD

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



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B o n A p p é t i t !

ENTREES

ROCK SHRIMP SCAMPI

Ravioli Filled with Shrimp, Scallop, Green Onion, and Lobster

JUMBO LUMP CRAB CAKE

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

FILET MIGNON

Roasted Garlic Mashed Potatoes, Grilled Asparagus, Gorgonzola Butter

FAROE ISLAND SALMON

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

SPICED PORK TENDERLOIN

White Bean Cassoulet, Pancetta, Braised Mustard Greens

PAN SEARED DIVER SCALLOPS

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

ROASTED LEMON BREAST OF CHICKEN

*Charred Fennel, Braised Collard Greens,
Tomatoes, Kalamata Olives, Fingerling Potatoes*

FISH AND CHIPS

Beer Battered Cod, French Fries, Tartar Sauce

MOLLY PITCHER CHICKEN POT PIE

Our Take on the Classic

GRILLED HALLOUMI SALAD

*Pickled Beets, Roasted Squash, Crispy Brussel Sprout Leaves,
Quinoa, Lardons, Candied Pecans, Cranberries*