S A L A D S

MR. BARRY SALAD 16.95
Mixed Greens, Cambozola Blue Cheese, Candied Pecans, Bartlett Pear, Champagne Vinaigrette

GRILLED SKIRT STEAK 27.95
Tamarind Marinated, Mixed Greens, Avocado, Ancho-lime Vinaigrette

QUINOA SALAD 12.95
with choice of
GRILLED CHICKEN 17.95
GRILLED SHRIMP 20.95 SALMON 20.95
Arugula, Dried Cranberries, Walnuts, Granny Smith Apple, Lemon Vinaigrette

COBB SALAD 21.95
Romaine, Nueske Bacon, Avocado, Tomato, Egg, Gorgonzola, Turkey

CAESAR SALAD 13.95
with choice of
GRILLED CHICKEN 17.95
GRILLED SHRIMP 20.95 SALMON 20.95
Hearts of Romaine, Sourdough Croutons, Pecorino Romano, Classic Caesar Dressing

AUTUMN SALAD WITH FETA CROQUETTES 16.95
Shaved Brussels Sprouts, Cabbage, Granny Smith Apples, Sunflower Seeds, Dried Cranberries, Pomegranate, Maple Cider Vinaigrette

ROASTED BEET SALAD 16.95
Baby Kale, Golden and Red Beets, Goat Cheese, Hot Honey Pepitas, Mustard Balsamic Dressing

S T A R T E R S

THAI CHILI WINGS 16.95

TUNA TOSTADA 18.95
Sesame Marinated Ahi Tuna, Wasabi Avocado Cream, Pickled Mango & Onion, Cilantro, Sesame Seeds

BAKED ONION SOUP GRATIN 13.95
Crouton, Gratinée Gruyère Cheese

TRUFFLE FRIES 6.95
White Truffle, Parmesan, Herbs

ALMOND BAKED BRIE 18.95
Roasted Garlic, Roasted Pepper, Seasonal Fruit, Toast Points

SHORT RIB MAC & CHEESE 16.95
Substitute Lobster 29.95

ATLANTIC CHOWDER 16.95
Lobster, Potatoes, Clam Broth, Corn, Peppers, Cream and Herbs

MOLLY PITCHER CHEESE BOARD 29.95
Selection of Five

STRACCIATELLA BRUSCHETTA 15.95
Creamed Curd, Roasted Butternut Squash, Pumpkin Seeds, Pomegranate, Balsamic Glaze, Fried Sage

BAKED OYSTERS 22.95
Creamed Leeks, Parmesan, Panko Breadcrumbs

S A N D W I C H E S

GRILLED CHICKEN ITALIANO 20.95
Grilled Chicken, Fresh Mozzarella, Roasted Red Pepper, Arugula, Balsamic Glaze, Pesto, Ciabatta (Sub Grilled Zucchini for Vegetarian)

MOLLY PITCHER BURGER 20.95
House Blend Burger, Cheddar, Blue or Swiss Cheese, Lettuce, Tomato, Onion

FRIED EGGPLANT SANDWICH 19.95
Eggplant, Ricotta, Balsamic, Arugula

FRENCH DIP AU JUS 19.95
Roast Beef Toasted with Swiss, Brioche Hero, Beef Broth, French Fries

TURKEY CLUB 20.95
Roast Turkey Breast, Neuske Bacon, Lettuce, Tomato

COLD LOBSTER ROLL 32.95
Aioli, Radish, Celery, Lettuce

A H E A R T Y F A R E

CRAB CAKE 38.95
Shaved Brassica and Apple Salad, Beer Mustard

ASPARAGUS AND CRAB QUICHE 20.95
Garden Salad, Lemon Vinaigrette

FISH AND CHIPS 25.95
Beer Battered Cod, French Fries, Tartar Sauce

PAN SEARED SCALLOPS 47.95
Butternut Squash Risotto, Sage Walnut Pesto, Brown Butter

TERIYAKI SHORT RIB 29.95
Glazed Short Rib, Shiitake Risotto, Scallions, Sesame Seeds

MOLLY PITCHER CHICKEN POT PIE 22.95
Our Take on the Classic

MAPLE BOURBON GLAZED SALMON 37.95
Sweet Fingerling Potatoes, Confit Cippolini Onions, Maple Cider Vinaigrette

VENETIAN DUCK RAGÙ 25.95
Fresh Pappardelle, Shredded Duck Confit, Mirepoix, Chablis, Orange, Cinnamon

FRENCHED BREAST OF CHICKEN 33.95
Sweet Potato Purée, Chard, Cranberry Balsamic Compote, Caramelized Onion Jus

RAW BAR

SHRIMP COCKTAIL 18.95
Bloody Mary Cocktail Sauce, Wasabi Cream

OYSTERS 19.95
Mignonette

CLAMS ON THE HALF SHELL (8) 16.95
Lemon, Cocktail Sauce

10/2026