

# Heartier Fare

## **Sweet Red Pepper “Mac and Cheese”**

Aged Vermont cheddar, asiago, and Black Forest ham baked with rigatoni in a creamy red pepper sauce. 11.00

## **Seafood Crepes**

Traditional French pancakes encasing a fresh basil and orange-accented filling of scallops, shrimp, and salmon, sauced with a creamy veloute. 11.75

## **Chicken Pot Pie**

Roasted chicken, garden vegetables, smoky apple wood bacon, topped with a handmade crust. 11.00

## **Inside Out Chicken Cordon Bleu**

Panko breaded chicken, stacked with prosciutto, brie, and a lightly dressed arugula salad. Served over Yukon gold potatoes with a hint of horseradish. lunch 11.00 dinner 13.00

## **Eggplant Napoleon**

Roasted eggplant and baked polenta, layered with Vermont farmhouse goat cheese, fresh basil, roasted sweet peppers and zucchini, and sauced with marinara. 12.00

## **Brisket Bourguignon**

Beef brisket slow cooked in red wine with pearl onions, mushrooms and bacon. Served with Yukon gold potatoes with a hint of horseradish and seasonal vegetable. lunch 12.00 dinner 16.00

## **Spring Lamb Shanks**

Braised in merlot and served with Yukon gold potatoes with a hint of horseradish, and seasonal vegetable. lunch 11.00 dinner 16.00

## **Black Forest Meatloaf**

Our savory meatloaf topped with tomato chutney and served with Yukon gold potatoes with a hint of horseradish, and seasonal vegetable. 12.00

## **Crispy Fresh Salmon Cakes**

Panko-breaded fresh salmon cakes with a tangy lemon dill sauce. Served with Yukon gold potatoes with a hint of horseradish and seasonal vegetable. 12.00 side order of two cakes with sauce 8.00

## **Nantucket Fisherman’s Pie**

Chunks of mild white fish and tender shrimp baked with potatoes and peas in a rich sherry cream sauce, and topped with a mashed potato crust. 13.00

## **Coconut Salmon Rice Bowl**

Baked salmon with cilantro lime pesto over brown rice and julienned vegetables cooked in a coconut milk, lime, ginger sauce. 12.00

# Salads and Soups

## Southwestern Grilled Chicken Wedge Salad

Lime-tequila marinated chicken, apple smoked bacon, cherry tomatoes and avocado buttermilk dressing over a wedge of iceberg, garnished with cornbread croutons. 12.00

## Pear and Goat Cheese Salad

Hazelnut breaded New England farmhouse goat cheese, sautéed, with sliced pears, toasted hazelnuts, and a champagne vinaigrette. 12.00

## Caesar Salad

Romaine lettuce with house made parmesan garlic croutons, hard boiled egg and a creamy lemon parmesan dressing. side 5.00 entrée 8.50

## Garden Salad

A bed of mixed greens and garden vegetables with your choice of our house made dressings. side 4.00 entrée 7.50

## Spinach Salad

Baby spinach, Romaine, strawberries, feta, toasted almonds and a strawberry balsamic vinaigrette. small 8.00 large 11.00

### SALAD TOPPERS

Add these to either the side or entrée salads

Grilled Chicken	3.00	Black Forest Chicken Salad	4.00
Grilled Salmon	5.00	Bowl of Soup	3.00
Grilled Shrimp (6)	5.00		

Enjoy a bowl of one of our hearty soups made from scratch. Chock full of fresh vegetables, rich flavors, and wholesome ingredients. 3.75

Cream of Carrot Dill

New England Clam Chowder

Lemon Chicken with Brown Rice and Spinach

White Bean

Creamy Tomato Florentine

Spicy Vegetable Chili

# Sandwiches, Burgers and Flatbreads

## Grilled Flatbreads

House made thin and crispy flatbreads served two ways.

Goat Cheese, fig and caramelized onions 10.00

Prosciutto, aged provolone and asparagus 10.00

## Grilled Aged Cheddar and Bacon

Grafton Village two year aged cheddar, New Hampshire apple smoked bacon, arugula, tomato and red onion grilled on thick sliced anadama bread. Served with crunchy vegetable barley salad. 10.00

## Reuben

Corned beef, swiss cheese, sauerkraut braised in beer with New Hampshire apple wood-smoked bacon, and our own Russian dressing, piled on grilled rye. Served with buttermilk dill potato salad. 11.00

## Black Forest Club

Roasted turkey breast and New Hampshire apple wood-smoked bacon layered on toasted whole wheat bread with lettuce, tomato, red onion, and a "garlic-y" red pepper mayonnaise. Served with pesto pasta salad. 11.00

## Chicken and Aged Provolone Sandwich

Panko breaded chicken breast, housemade marinara sauce, melted aged provolone on a toasted ciabatta roll with a dab of pesto. Served with pesto pasta salad. 9.50

## Black Forest Burger

A fresh, juicy 8 oz. burger charbroiled and accompanied with buttermilk dill potato salad. 9.00

Add your choice of extras:

Cheddar, provolone, swiss, bacon add 1.25, Two year aged Vermont cheddar add 1.75

New Hampshire apple wood-smoked bacon add 1.75

Slices of creamy French brie add 2.00

## Mediterranean Veggie Burger

Hearty whole grain burger of chick peas, quinoa and brown rice, accented with Mediterranean flavors of sun dried tomatoes, kalamata olives and vegetables. Topped with a sun dried tomato ketchup and roasted garlic-basil mayonnaise. Served with pesto pasta salad. 11.00

## Chicken Salad Sandwich

We couldn't open our doors without offering our signature chicken salad with chunks of roasted chicken, grapes, walnuts, red onion, and special dressing. Served on white, wheat, or marbled rye bread or in a white wrap. Accompanied with potato salad. 10.50

## Black Forest Quiche

Our quiche is baked with fresh vegetables, savory meats and of course our own signature hand made crust. Ask your server for today's offering.

Order with a side garden, Caesar or deli salad, or a bowl of soup. 10.00