

COTTON

ENTREES

- **Retro Meatloaf with “All you can eat mashed potatoes”** **\$13.95**
All-natural beef and pork meatloaf, wild mushroom port wine sauce, mashed potatoes and buttered broccolini
- **Cotton’s Bistro Steak** **\$22.00**
Brandt all-natural 10 ounce flat iron steak with choice of red wine demi-glace, bacon bleu cheese butter, port wine mushroom sauce, lemon herb butter or horseradish crème and served with mashed potatoes and chef’s fresh seasonal vegetable
- **Grilled Chicken Breast** **\$15.95**
Brined and grilled with choice of red wine demi-glace, bacon bleu cheese butter, port wine mushroom sauce, lemon herb butter or horseradish crème and served with mashed potatoes and chef’s fresh seasonal vegetable
- **Wood Grilled Lamb Sirloin** **\$21.95**
All-natural Colorado lamb steak, almond mint pesto, pan-roasted potatoes and artichokes with red wine jus
- **Chicken and Lobster Carbonara** **\$19.95**
Sautéed chicken, lobster, sweet peas, applewood smoked bacon and mushrooms in a roasted garlic Parmigiano crème tossed with fresh mafalde pasta
- **Steak Frites** **\$22.00**
Brandt all-natural 10 ounce flat iron steak topped with caramelized onions, wild mushrooms and garlic butter over truffle parmigiano steak fries
- **Wood Grilled Salmon** **\$19.00**
Over a warm farro vegetable salad with red wine jus
- **Almond-Crusted Turkey Schnitzel** **\$15.95**
With cheddar cheese gratinee, bourbon applesauce, mashed potatoes and buttered green beans
- **Pork Saltimbocca** **\$18.50**
Wood grilled pork chop with Prosciutto, wild mushrooms, sage, and Madeira demi-glace over mashed potatoes and grilled asparagus
- **Butternut Squash Ravioli** **\$15.95**
Dried cranberries, toasted hazelnuts and fresh sage in a brown butter sauce
- **Wood Grilled Native All-Natural Jumbo Sea Scallops** **\$21.00**
Applewood smoked bacon sweet potato corn hash and honey chipotle aioli
- **Buttermilk Herb Fried Chicken** **\$15.95**
Crispy fried buttermilk herb chicken, traditional cream gravy, mashed potatoes and buttered broccolini
- **Wood Grilled Delmonico Steak** **\$28.00**
This 14 ounce Brandt all-natural boneless steak, cut from the rib, has a generous portion of marbling in and around it, giving it its truly deep, beefy flavor. Served with choice of red wine demi-glace, bacon bleu cheese butter, port wine mushroom sauce, lemon herb butter or horseradish crème, mashed potatoes and chef’s fresh seasonal vegetable
- **New Hampshire Lobster Ravioli** **\$21.00**
Native New Hampshire Lobster Ravioli with shallots, garlic, crushed tomatoes and lemon white wine butter sauce

TAKE NOTE

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- **Heart Song Farm's Baked Goat Cheese** **\$9.50**
 The classic Spanish tapas of oven baked goat cheese with pan-roasted tomato sauce, fresh basil and freshly baked ciabetta bread for dipping
- **Sweet and Spicy Popcorn Shrimp** **\$9.95**
 Movie theatre-style wild caught white shrimp with sweet and spicy glaze
- **Asian Pot Stickers** **\$8.95**
 Pan-seared pork and leek dumplings with sake soy splash
- **Maine Peeky Toe Crab Cakes** **\$11.50**
 Pan-seared twin cakes of fresh Maine crab and snow crab with spicy honey chipotle aioli and black bean corn salsa
- **Chicken Satay** **\$7.95**
 Flash fried chicken skewers with spicy Indonesian peanut dip and cilantro cucumber salad
- **Pan-Seared Scallops** **\$11.95**
 Pan-seared sea scallops around mixed greens, pistachio nuts, crumbled bleu cheese, julienne of roma tomato and balsamic vinaigrette
- **Hot Spinach Artichoke Dip** **\$9.50**
 Oven baked blend of three cheeses, spinach, artichokes and seasonings, served with fresh fried tortilla chips
- **Rhode Island-Style Calamari** **\$9.95**
 Flash-fried calamari tossed with hot cherry peppers, roasted sweet garlic and olive oil, with a side of cool buttermilk herb dip
- **Tuna Tataki** **\$11.95**
 Seared sesame crusted rare tuna, wakame mushroom salad, wasabi aioli and honey hoisin drizzle
- **Apple Candied Walnut Salad** **\$7.95**
 Baby mixed greens, local apple, candied walnuts, Pineland Farm's cheddar and pomegranate vinaigrette
- **The "Wedge"** **\$7.95**
 An American steakhouse classic revised; fresh iceberg lettuce, housemade chunky bleu cheese dressing, applewood smoked bacon and toasted spiced walnuts
- **Whole Leaf Caesar Salad** **\$7.00**
 Hearts of romaine lettuce, housemade creamy garlic anchovy dressing, croutons and a trio of shaved Italian cheeses. Entrée size portion Caesar **\$9.95**
- **Simple Organic Mesclun Salad** **\$6.75**
 An ever-changing mixture of seasonal greens with a choice of one of our housemade dressings; balsamic vinaigrette, buttermilk herb, chunky bleu cheese, maple balsamic or oil and vinegar
- **Spinach Salad** **\$7.95**
 Organic baby spinach, maple balsamic vinaigrette, shaved red onions, dried cranberries, toasted pecans and crumbled bleu cheese
- **Farmhouse Salad** **\$7.95**
 A "wedge" of romaine lettuce, buttermilk herb dressing, shaved red onions, grape tomatoes, sliced egg, applewood smoked bacon and Pineland Farm's cheddar cheese

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| <ul style="list-style-type: none"> ● Salad Enhancements ● Applewood Smoked Bacon \$1.00 ● Pan-Seared Crab Cake \$5.75 ● Grilled n' Chilled Chicken \$3.75 | <ul style="list-style-type: none"> ● Grilled Salmon 5 oz. \$6.75 ● Grilled Salmon 8 oz. \$11.00 ● Pan-Seared Scallops \$7.00 ● Anchovies \$1.00 | <ul style="list-style-type: none"> ● Crumbled Bleu Cheese \$1.00 ● Shaved Italian Cheeses \$1.00 ● Extra Dressings (each) \$1.00 |
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LUNCH TIME

- **Spicy Roast Beef Melt** \$9.50
 Warm all-natural roast beef, pepper jack cheese, and spicy honey chipotle aioli on a freshly baked ciabetta roll
 - **Pretty Good Chicken Salad Sandwich** \$9.00
 Ever-changing housemade chicken salad on a freshly baked ciabetta roll
 - **Turkey Latoure** \$9.50
 Roast turkey breast, garlic herb boursin cheese, applewood smoked bacon, leaf lettuce and hand cut tomatoes on a freshly toasted ciabetta roll
 - **Warm Pastrami Sandwich** \$9.50
 Warm shaved pastrami, Swiss cheese, caramelized onions, housemade pickles and spicy brown mustard aioli on a toasted ciabetta roll
 - **California Turkey Burger** \$9.50
 Grilled all-natural turkey burger, Monterey jack cheese, leaf lettuce, hand cut tomatoes and guacamole on a freshly baked ciabetta roll
 - **Grilled Portobello on Focaccia** \$8.75
 Balsamic marinated Portobello mushroom, roasted red peppers, caramelized onions, spinach, provolone cheese, and herbal aioli on house focaccia
 - **Jumbo Crab Cake Burger** \$11.00
 Pan-seared jumbo crab cake with herbal aioli, leaf lettuce and hand cut tomatoes on a freshly baked ciabetta roll
 - **Grilled Chicken Club Sandwich** \$9.50
 Herbal aioli, cheddar cheese, applewood smoked bacon, leaf lettuce, and hand cut tomatoes
 - **Pineland Farms, New Gloucester, Maine Natural Beef Burgers** \$9.00
 All natural beef burger, leaf lettuce, hand cut tomatoes and housemade pickles on a freshly baked ciabetta roll
- Burger Enhancements:**
- Cheese: American, Swiss, Cheddar, Provolone or Wisconsin Bleu \$1.00
 - Applewood Smoked Bacon \$1.00
 - Caramelized Onions \$1.00
 - Sautéed Wild Mushrooms \$1.00
- **All Sandwiches & Burgers are served with a choice of French Fries, Housemade Potato Salad or Creamy Coleslaw**

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- **Retro Meatloaf** \$9.00
 Seasoned beef-pork meatloaf with wild mushroom port wine sauce, mashed potatoes and steamed broccolini
- **Fish and Chips** \$11.00
 Fried haddock fillet with herbal tartar sauce and shoestring fries
- **Sweet Potato Black Bean Burrito** \$8.95
 Sautéed onions, garlic, sweet bell peppers, corn, black beans and roasted sweet potatoes seasoned with cumin and mild chilies rolled in a flour tortilla, topped with Cheddar cheese, our own Colorado chili sauce, and sour cream
- **Chicken Saltimbocca** \$9.50
 Sautéed breast of chicken with mushrooms, sage, prosciutto and Madeira demi-glace, served with buttered haricot verts and mashed potatoes
- **Pan Blackened Salmon** \$11.00
 Pan-Blackened salmon fillet over organic mesclun salad greens with buttermilk herb dressing and black bean corn salsa
- **Buttermilk Fried Chicken** \$9.50
 Herbed cream gravy, mashed potatoes and green beans
- **Butternut Squash Ravioli** \$9.00
 Butternut squash ravioli, dried cranberries, toasted hazelnuts and fresh sage tossed in brown butter

SIDES • potato salad \$2 • steamed broccolini \$4 • buttered green beans \$3 • small shoestring fries \$2 • large shoestring fries \$4