

COTTON

STARTERS

- **Vermont Creamery's Baked Goat Cheese** **\$12.95**
 The classic Spanish tapas of oven baked goat cheese with housemade tomato sauce, fresh basil and freshly baked ciabatta bread for dipping
- **Sweet and Spicy Popcorn Shrimp** **\$12.95**
 Movie theatre-style wild caught fried white shrimp with sweet and spicy glaze
- **Asian Pot Stickers** **\$11.95**
 Pan-seared pork dumplings with sake soy splash
- **Crab Cakes** **\$13.95**
 Pan-seared twin cakes of fresh lump and snow crabmeat with spicy honey chipotle aioli over black bean corn salsa
- **Housemade Buffalo Chicken "Nuggets"** **\$11.95**
 Crispy fried all-natural chicken tossed in housemade buffalo sauce with a side of housemade cool buttermilk bleu cheese dip
- **Pan-Seared Scallops** **\$Market**
 Pan-seared fresh local sea scallops around Little Leaf Farms' seasonal greens, baby tomatoes, toasted pistachios, crumbled bleu cheese and our balsamic vinaigrette. Extra salad add **\$3.95**
- **Calamari Rhode Island-Style** **\$13.95**
 Flash-fried Point Judith, Rhode Island squid tossed with roasted sweet garlic, hot cherry peppers, and California cold pressed extra-virgin olive oil with a side of cool buttermilk herb dip
- **Tuna Tataki** **\$12.95**
 Seared sesame crusted rare tuna, wakame mushroom salad, wasabi aioli and honey hoisin drizzle
- **The "Wedge"** **\$9.95**
 An American steakhouse classic revised; fresh iceberg lettuce, housemade chunky bleu cheese dressing, local applewood smoked bacon and toasted spiced walnuts
- **Caesar Salad** **\$8.95**
 Chopped hearts of romaine lettuce, housemade Caesar dressing, croutons and a trio of shaved Italian cheeses. Entrée size portion Caesar **\$11.95**
- **Simple Green Salad** **\$7.95**
 An ever-changing blend of Little Leaf Farms' seasonal greens, julienne carrots, baby tomatoes, croutons and a choice of one of our housemade dressings; balsamic vinaigrette, buttermilk herb, chunky bleu cheese, NH maple balsamic vinaigrette, or California cold pressed extra-virgin olive oil and balsamic vinegar
- **Farmhouse Salad** **\$10.95**
 Chopped hearts of romaine lettuce, housemade buttermilk herb dressing, shaved red onions, baby tomatoes, local applewood smoked bacon, local cheddar curd and sliced egg

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- **Salad Enhancements**
 - Applewood Smoked Bacon **\$2.50**
 - Pan-Seared Crab Cake **\$6.95**
 - Grilled Chicken Breast **\$6.95**
 - Blackened Chicken Breast **\$7.95**
 - Buttermilk Fried Chicken Breast **\$7.95**
 - Buffalo Chicken "Nuggets" **\$7.95**
 - Flash Fried Calamari **\$9.95**
 - Grilled Salmon 7 oz. **\$11.95**
 - Pan-Seared Scallops **\$Market**
 - Pineland Farm Cheddar Cheese Curd **\$2.50**
 - Shaved Italian Cheese **\$1.50**
 - Crumbled Bleu Cheese **\$1.50**
 - Anchovies **\$1.00**
 - Extra Dressings (each) **\$1.25**

TAKE NOTE Menu descriptions do not include all ingredients used to compose each dish. Please notify your server of any food allergies. We do not encourage ordering meats cooked more than medium. The Manchester Health Department requires us to inform you consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Bon Appetit.