Starters

Deviled Eggs Cage-free and farm-fresh with pimento, poppy seeds, crispy bacon and wasabi pea dust. 7.99

Bacon-Wrapped Jalapeños Stuffed with herbed cream cheese. 11.99

Stack of Rings Hand-dipped in our Common Man Ale batter and served with our house-made dipping sauce. 7.99

★ Camp Crackers Our version of the best sharing thing you can imagine!

Roice Houston, General Manager

Steve Cote, Kitchen Manager

Cheddar and Gorgonzola-topped flatbread with a touch of garlic and scallions. Baked 'til crispy. 6.99 Add bacon. 1.50

Mac Daddy Nachos House-cooked tortilla chips layered with seasoned ground beef, crisp bacon and Cheddar cheese. Finished with cheese sauce, secret sauce, lettuce, tomatoes, onions, pickles and sesame seeds. 11.99

Bloomin' Bread Fresh-baked blossomed bread boule with garlic herb butter, caramelized onions, bacon and Cheddar. Served with beer cheese made with our own Common Man Ale. 11.99

Firecracker Meatballs Spicy turkey meatballs with Gorgonzola, covered in honey Buffalo sauce and Ranch drizzle. Served with shaved heirloom carrots. 8.99

Krafty Moutine Fried Mac'n Cheese bites layered and backed with braised beef, gravy and Cheddar. Topped with pickled onions and horseradish crême. 10.99

Lobster Corn Dog Fresh Maine lobster tail dipped in cornbread batter, fried golden brown and delicious and served with lemon aioli. 15.99

Walk in the Woods Fresh mushrooms, asparagus and peppers tossed with garlic, herbs and a touch of Cheddar. Served sizzling hot on Grandma's cast iron skillet with warm pita points. 10.99

Sticky Wings Jumbo chicken wings braised 'til tender, fried crisp and tossed with our cranberry terriyaki sauce. Served with shaved heirloom carrots and blood orange gastrique. 11.99



Soup & Salads

New England Clam Chowder Recipe from Town Docks, our sister restaurant right here in Meredith. Classically good! Bowl 6.99

Steak Chili Common Man classic garnished with Cheddar, sour cream and scallions. Bowl 7.99

★ Family-Style Salad Served with Ranch and Balsamic Vinaigrette. Hey it's Camp! Seconds on us! 5.50 per person

Camp Salad Mixed greens tossed with Balsamic Vinaigrette, Gorgonzola and candied pecans. 8.99

Caesar Salad Crisp Romaine tossed with classic Caesar dressing. Topped with Parmesan and toasted garlic croutons. Anchovies, Yes or No? 8.99

Chase House Wedge Iceberg lettuce, Southwest Ranch, house pico, avocado corn salsa and warm applewood smoked bacon topped with crispy tortilla strips. 9.99

Make it a Meal! Add to any salad...

Chicken 5.99 • Falafel 4.99 • Salmon* 9.99 • Steak Tips* 10.99 Grilled Shrimp 9.99 • Common Man-made Veggie Burger 4.99

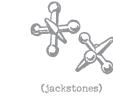
Handhelds Served with house-seasoned fries.

Common Man Veggie Burger We make our own with nuts! Served on a toasted brioche roll with fried green tomatoes, poblano relish and avacado mayo. 12.99 Add goat cheese for a buck!

★ Chase House Burger* Grilled to your liking and topped with Swiss cheese, hunter's spread and charred onion dip. Served on a toasted brioche roll with bread and butter pickles and baked beans. 16.99

Tree Hugger's Delight Crispy falafel cakes on Naan bread with super slaw, tzatziki sauce and cucumber salad. 14.99

Crispy Chicken Sandwich Crispy Tempura and panko-breaded chicken with honey mustard, BBQ, slaw and pickles. 14.99



(a canoe is often found at camp)

Main Events

Campfire Steak* Grilled sirloin with bleu cheese fondue, served with Cheddar chive mashed potatoes, fresh vegetables and crispy potato sticks. 27.99

Steak Tips* Grilled bourbon-marinated tips served with sweet potato tots and kielbasa hash with a mushroom demi-glace. 22.99

★ Camp's Famous Buttermilk Chicken Buttermilk-marinated chicken breast, breaded, fried golden and topped with spiced sautéed apples and Gouda sauce. Served with Cheddar chive mashed potatoes and fresh vegetables. 19.99



(girl water-skiing)

Not Your Mom's Meatloaf Our special recipe made with ground beef, veal and pork, wrapped in bacon, roasted and topped with tomato onion jam. Served with Cheddar chive mashed potatoes and fresh vegetables. 20.99

New England Style Pot Roast Slow-roasted and served with classic vegetables, spinach, Cheddar chive mashed potatoes, pan jus and crispy onions. 20.99

Chicken Pot Pie Chock-full of slow-roasted chicken, peas, carrots, celery, and onion, served over creamy mashed potatoes and savory chicken gravy with Cheddar chive waffle-pressed biscuits. 18.99

BBQ Ribs Falling-off-the-bone tender, smothered in our bold and tangy Bubbies' BBQ sauce and served with french fries and veggie slaw. 22.99

★ Atlantic Salmon* Pan-seared salmon with a raspberry wasabi mustard glaze, served over a crisp ramen cake with a side of veggie slaw. 24.99

Fish 'n Chips Haddock battered in our Common Man Ale, fried and served with our super slaw, seasoned fries and tartar sauce. 19.99 Hunter's Pie Bison, braised vegetables, mashed potatoes and rich pan gravy baked

chipotle hollandaise. Served with a rice pilaf blend and fresh vegetables. 20.99

in a flaky puff pastry and served with balsamic-dressed greens, tomtoes and Asiago. 19.99 New England Baked Haddock Tomato and sherry crumb-topped haddock with



(salmon, 3 feet long)

Little Campers

Served with a small drink. C'mon, this is for kids only (12 and under). Chicken Tenders Fried crispy and served with seasoned fries. 8.99

Buckaroo Pasta Cavatappi pasta served with a side of marinara. 6.99

Cheese Pizza A pint-size Camp pizza with cheese and tomato sauce. 7.99

Camp Cheeseburger* Angus beef cheeseburger with seasoned fries! 8.99 Wanna hamburger? Just ask!

Classic Mac 'n Cheese Baked 'til bubbly and delicious with a crumb topping. Served with fresh vegetables. 8.99

★ Our Pride & Joy!



(leapfrog)