







Deviled Eggs — Cage-free and farm-fresh with Sriracha, sweet relish and chopped bacon. | 5.99

Zucchini Parmesan Cakes - Pan-griddled with a roasted summer pepper coulis. | 7.99

Pretzel Bites - Lightly salted and served with whole grain Gouda sauce. | 6.99

Pot Stickers - Pan-seared pork dumplings served with a pineapple soy glaze. | 8.99

Ahi Tuna Poke\* – Crisp wontons topped with sesame-dressed Ahi tuna,, guacamole, macadamia nuts, Sriracha aioli and soy syrup. | 11.99

## SHAREABLES NO

Onion Dip — Chilled, ultra-caramelized, onion-infused dip topped with crispy fried onion straws. Served with house-fried seasoned potato chips. | 7.99

Boiler Chips — Buffalo-dusted, house-fried chips smothered in bleu cheese fondue. Finished with scallions. | 8.99

Reuben Fritters – It's all in there! Thousand Island for dipping. | 8.99

Popcorn Shrimp – Fried "GBD" golden brown and delicious! Served with cool ranch and Thai chili sauce for dipping. | 12.99

Camp Crackers — Best sharing thing you can imagine! Crispy pita points topped with Cheddar, Gorgonzola, scallions and a touch of garlic. | 7.99

Tailgate Wings — A pound of wings dusted with Smokehouse Spice, fried crisp and tossed in kickin' BBQ sauce. | 12.99

Bang Bang Lettuce Wraps — Crispy chicken bites tossed in our Sriracha aioli with Bibb lettuce cups and Thai cucumber salad. | 8.99

Margherita Flat - Sliced marinated tomatoes, fresh mozzarella and basil pesto. | 10.99

Jalapeño Popper Flat — Jalapeño-infused cream cheese and Cheddar cheese topped with crisp bacon and candied jalapeños. Finished with seasoned cracker crumbs. | 11.99

# STEAMS & CREENS

French Onion Gratinée – Garlicky croutons and Swiss cheese, baked till brown and bubbly and topped with crispy onions. | Bowl 7.99

Soup of the Day - Chef's whim! | Bowl 5.99

Beets and Brussels – Young lettuce, roasted beets, Brussels sprouts, sweet horseradish dressing, walnuts and feta. | 9.99

Chopped Salad – Tender greens, pico de gallo, black beans, carrots, Cotija cheese and chipotle ranch dressing. Topped with fried tortilla strips. | 9.99

Wedge Salad – Baby romaine, bleu cheese dressing, bleu cheese crumbles, bacon, red onion and cherry tomatoes. | 9.99

Caesar Salad — Crisp romaine, croutons, Parmesan crisp and creamy Caesar dressing. Anchovies? | 8.49

Three Forks Salad – Maple pecan-dressed young lettuce with green apple, crumbled bleu cheese and candied pecans. | 8.49

Foster's Steak Tip Salad — Spring greens tossed in our bleu cheese dressing, topped with heirloom tomatoes, bleu cheese crumbles, crispy fried onions, balsamic drizzle, and steak tips. | 18.99

## **☞** Make it a Meal!

Add one of the following to any salad...

Grilled Chicken | 5.99 | Grilled Salmon\* | 9.99 | Steak Tips\* | 10.99

## CHANDHELDS SO

Served with House Fries

Our burgers are all natural and certified humane.

Cuban Rueben – Tasso ham, house-braised corn beef, Swiss cheese, Boiler Room sauce and house-made pickles pressed on a Cubano roll. | 13.99

Delicious Chicken – Crispy buttermilk chicken, American cheese, Sriracha mayo and house-made pickles on an artisan roll. Ask for it grilled! | 12.99

Sweet Potato Falafel – Fried sweet potato falafel, tzatziki, pickled cabbage, spinach, and jalapeño cranberry chutney served on Naan bread. | 12.99

Shrimp Tacos — Battered and fried shrimp, corn tortillas, house slaw, pico de gallo, Cotija cheese, Sriracha aioli. | 13.99

Bacon & Bleu Burger\* — All-natural Angus beef grilled and topped with bleu cheese fondue, bacon, crispy fried onions and steakhouse mayo. | 14.99

American Classic Burger $^*$  — All-natural Angus beef, American cheese, lettuce, tomato, onion and our secret sauce! | 13.99

Foster's Burger\* — All-natural Angus beef grilled and topped with Sriracha ketchup, bacon jam, Cheddar cheese and crispy onions. | 13.99

Breakfast Burger\* — All-natural Angus beef grilled and finished with candied bacon, pepper jack cheese, maple tomato jam, fried egg, griddled French toast and chipotle maple glaze. | 16.99

Common Man-made Veggie Burger — Grilled portabella, lettuce, tomato, onion and pesto mayo on an artisan roll. Contains nuts! | 10.99

Imposter Burger — Plant-based vegan patty with balsamic roasted portabella mush-room, burrata cheese and pesto aioli. | 16.99

## MAIN EVENTS

Noodle Bowl — Seasoned rice noodles, cabbage, mushrooms, snow peas, peppers, carrots and onions in a Korean BBQ sauce. | 14.99

 $\mathtt{ADD}-\mathtt{Grilled}$  Chicken +5.99 | Grilled Salmon\* +9.99 | Steak Tips\* +10.99

Ahi Tuna — Seasoned rare seared tuna with mixed greens, almonds, cucumbers, cherry tomatoes, red onion and sesame ginger vinaigrette. Topped with crisp wonton strips. | 21.99

Chili-Glazed Salmon\* — Pan-seared and chili thyme-glazed. Served with Thai cucumber salad and sweet soy broth. 21.99

Fish and Chips — Hand-dipped and fried crisp, served with house-made tartar sauce, slaw, and fries. | 18.99

Steak Tips\* – Marinated, skewered, grilled how you like 'em and served with mashed potatoes and fresh vegetables. | 21.99

Foster's Steak\* — Grilled NY strip steak with a maple bacon compound butter. Served with our house-made mashed potatoes and fresh vegetables. | 28.99

Chicken and Waffles – Buttermilk fried chicken and a crisp Belgian waffle topped with chipotle maple syrup and served with fresh vegetables. | 17.99

Mac'n Cheese — Baked with our creamy Gouda cheese sauce and finished with buttery crumbs. Served with daily vegetable. | 14.99

Chicken Pot Pie — Slow-roasted chicken, peas, carrots, celery, and onion, served over creamy mashed potatoes and savory chicken gravy with waffle-pressed biscuits. | 16.99

**Proudly supporting local farms and New Hampshire products.** 



If you're happy with your dining experience, please tell others!

If not, please ask for a manager. We would love your feedback! Please fill out a comment card or send an e-mail to

info@theCman.com.