

GLUTEN



SENSITIVE

BITES

Deviled Eggs – Cage-free and farm-fresh with Sriracha®, sweet relish, and chopped bacon. | **7.99**

Ahi Tuna Poke* – Tower of sesame-dressed Ahi tuna, avocado cucumber salsa, avocado, Sriracha® aioli, and soy syrup. | **14.49**

SHAREABLES

Camp Crackers – Best sharing thing you can imagine! Crispy Udi's® flatbread topped with Cheddar, Gorgonzola, scallions, and a touch of garlic. | **9.49**

Tailgate Wings – A pound of wings dusted with Smokehouse Spice, fried crisp and tossed in kickin' BBQ sauce. | **13.99**

Bang Bang Lettuce Wraps – Rice-flour fried chicken bites tossed in our Sriracha® aioli with Bibb lettuce cups and Thai cucumber salad. | **10.99**

Margherita Flatbread – Sliced marinated tomatoes, fresh mozzarella, basil pesto, and balsamic reduction on our Udi's® flatbread. | **12.99**

Chips are fried in a fryer with gluten, eggs, fish, and dairy

STEAMS & GREENS

French Onion Gratinée – Swiss cheese, baked 'til brown and bubbly. | **Bowl 8.99**

Beets and Brussels – Young lettuce, roasted beets, Brussels sprouts, sweet horseradish dressing, walnuts, and feta. | **12.99**

Caesar – Crisp romaine, Parmesan crisp, and creamy Caesar dressing. Anchovies? | **9.99**

Power Salad – Baby kale and spinach tossed in a lemon vinaigrette, mixed seasonal berries, toasted sunflower seeds, and walnuts. Served with a wedge of Vermont Cheddar cheese. | **12.99**

The Pemi – Maple vinaigrette-dressed young greens with green apple, crumbled Gorgonzola cheese, and candied pecans. | **9.99**

Make it a Meal! Add to any salad — Grilled Chicken 7. Grilled Salmon* 10. | Steak Tips* 13.

LARGE SALAD PLATES

Ahi Tuna Salad* – Seasoned rare-seared tuna, mixed greens, almonds, cucumbers, cherry tomatoes, red onion, and sesame ginger vinaigrette. | **23.99**

Foster's Steak Tip Salad* – Spring greens tossed in our bleu cheese dressing, topped with heirloom tomatoes, bleu cheese crumbles, balsamic drizzle, and steak tips. | **24.99**

HANDHELDS

Served with House Fries | Our burgers are all natural and certified humane.

Bacon & Bleu Burger* – All-natural Angus beef, grilled and topped with bleu cheese fondue, bacon, and steakhouse mayo. | **16.99**

American Classic Burger* – All-natural Angus beef, American cheese, lettuce, tomato, onion, and our secret sauce!. Served on an Udi's® roll | **14.99**

Foster's Burger* – All-natural Angus beef, grilled, topped with Sriracha® ketchup, bacon jam, Cheddar cheese, and served on an Udi's® roll. | **16.99**

Delicious Chicken – Grilled chicken, lettuce, Sriracha® aioli, tomato and red onion served on an Udi's® roll. | **14.99**

Steak 'n Cheese – House-shaved sirloin with griddled onions, peppers, mushrooms, and melted pepper jack cheese. Served on an Udi's® roll and finished with our signature Gouda sauce. | **16.99**

Turkey Wrap – House-roasted, hand-sliced turkey breast, diced tomato, crispy bacon, avocado, and baby greens dressed with garlic aioli on an Udi's® roll. | **14.49**

GF Sides — Daily Vegetable | Broccoli | Mashed Potatoes
Side salad (additional fees may apply)

MAIN EVENTS

Chili-Glazed Salmon* – Pan-seared chili garlic-glazed, topped with grilled pineapple kiwi salsa. Served with coconut rice. | **25.99**

Steak Tips* – Marinated, skewered, grilled how you like 'em, and served with our house-made mashed potatoes and fresh vegetables. | **26.99**

Foster's Steak* – Grilled 12 oz. NY strip steak topped with chimichurri sauce and chipotle demi-glaze. Served with our house-made mashed potatoes and fresh vegetables. | **33.99**

Pulled Pork Burrito Bowl – Our house-made pulled pork, jack and Cheddar cheeses, and a spicy sauce topped with pico de gallo. Served on a bed of Spanish rice and beans. | **18.49**

DESSERT

Snowballs – Two large scoops of Common Man-made vanilla ice cream rolled in toasted coconut. Served on a bed of hot fudge, topped with whipped cream and sprinkled walnuts. | **7.99**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

— FOOD ALLERGIES —

Please inform your server of any food allergies you or anyone in your party may have.
We want to protect your health and make sure you enjoy your meal.

OUR STORY

The Common Man Inn & Spa in Plymouth, New Hampshire is one of The Common Man family's most unique properties. J.R. Foster, who had been in the shoe peg business since 1872, built the factory in 1898 to manufacture The Blue Star Brand of Shoe Pegs and Bobbins. After that business closed in 1922, the building was acquired by the Draper & Maynard Company (1897-1937), manufacturers of sporting goods and the first to produce baseball gloves. This property became D&M's Factory No. 2 and No. 3, expanding production of their primary factory downtown. After D&M's demise in 1937, the building was used by the United Shank & Findings Company of the United Shoe Manufacturing Corporation (1936-1977) – known locally as “the shank mill.” From 1977 until the factory's final closing, Plymouth Manufacturing Company (1977-1984) and Solon Manufacturing used it as a wood mill, producing birch wood products such as veneer, Popsicle sticks, paint stirrers and tongue depressors.

After purchasing the building in 2001, Common Man owner Alex Ray and Vice President Diane Downing transformed the defunct 60,000 square foot building, retaining 90 percent of the original structure and maintaining its historical features. The five-level boiler room was converted into Foster's Boiler Room restaurant. After just eight months of renovation, The Common Man Inn & Spa opened on Labor Day 2002.

The Inn features 37 guest rooms, event spaces decorated with rustic charm, Foster's Boiler Room restaurant, the Rise 'n Shine Café, and the Spa at the Inn. We also offer off-property lodging at The Lodge (.04 miles up the road), and at our Cabin in the Woods and five Tiny Cabins, located just 2.8 miles down the road next to our Italian Farmhouse restaurant and The Barn on the Pemi, our premiere event venue. All have access to the amenities here at the Inn.

Many of the building's unique elements have been re-purposed in the Inn, including the original boiler of the building, which now houses the restaurant's unique, sunken wine room where guests can dine with a larger group in private. The old smoke stack of the mill was left intact and is now used as a fireplace for the lower level of the restaurant, and the exposed ceiling duct work in the Inn's lobby was created from old pipes that were used in the mill to transport sawdust to the boiler room.

The Inn is a fusion of past and present, creating a warm atmosphere rich with the history of the building, meshed with the unique touch of the Common Man family. The Common Man Inn & Spa has won “Grow Smart” and Main Street awards, and provides what many consider to be the new center for the town of Plymouth.

FINE PRINT!

Foster's Boiler Room is a proud member of New Hampshire's Common Man Family.

Menus | Directions | Gift Cards | Work Here | Company Store | theCman.com

Plastic – We accept Common Man gift cards, Discover, American Express, MasterCard, Visa, or any other previously negotiated form of exchange.

Tax – Oh, Yes! The State of NH has enjoined us to hold 8.5% from you, for them. What can we say?

Crowd Control – When there are six or more of you, we discourage separate checks to provide you with better service.

Air Control – All of our dining rooms are non-smoking.

Large Parties and Events – We can accommodate you for meetings, conferences and weddings, just ask or e-mail fshevents@thecomman.com.

For Your Health – Our fry oil does not contain trans fats.

Cheers! – We proudly recommend our NH-made Common Man Ale and IPA. Give 'em a try. We also serve non-alcoholic wine and beer.

It's Only Fair – We serve our own Common Man Joe fair trade coffee. The 100% Arabica beans are shade-grown, picked by hand, rested in pergamino to dry gradually over time, husked just prior to shipment, and roasted for us right here in Plymouth, NH by Café Monte Alto. montealto.com.

Serve Safe – Our Chefs and Management are “Serve Safe” certified by the National Restaurant Association and we use latex-free gloves in food preparation.

News...and Birthday Gifts! – Please fill out a comment card today and sign up for our “Common Source” e-mail newsletter. You can also sign up at theCman.com.

Be sure to include your birthday month so we can send you uncommon birthday perks!

Shop the C-Man – Visit the C-Man Company Store, across the street from the Common Man in Ashland and shop online at Shop.theCman.com.

Monkey Business – Experience live music, comedians, independent films, seasonal movie favorites, and local theatre at the Flying Monkey!

Schedule and tickets at flyingmonkeynh.com.

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.



NH's Common Man Family, proudly serving Coca-Cola® products since 1971.

Assorted flavors of Common Man private label sodas are available in glass bottles.

