



BITES

- Deviled Eggs** – Cage-free and farm-fresh with Sriracha®, sweet relish, and chopped bacon. | **7.99**
- Pretzel Bites** – Lightly salted and served with whole grain Gouda sauce. | **9.49**
- Pot Stickers** – Pan-seared teriyaki chicken dumplings served with a sesame soy glaze. | **10.99**
- Ahi Tuna Poke** * – Tower of sesame-dressed Ahi tuna, avocado cucumber salsa, Sriracha® aioli, soy syrup, and wonton chips. | **14.49**

SHAREABLES

- Boiler Chips** – Seasoned and house-fried chips layered with pico de gallo, jalapeños, crisp bacon, and smothered in house Gouda sauce and chipotle ranch. | **10.99**
- Reuben Fritters** – It’s all in there! Thousand Island for dipping. | **13.49**
- Calamari** – Tossed with pepperoncini and red pepper relish. Finished with balsamic reduction and served with pesto aioli for dipping. | **14.99**
- Camp Crackers** – Best sharing thing you can imagine! Crispy pita points 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. | **14.99**
- Buffalo Chicken Dip** – Cheddar, Gorgonzola, and cream cheese blended with roasted buffalo chicken. Served with tortilla chips. | **13.99**
- Bang Bang Lettuce Wraps** – Crispy chicken bites tossed in our Sriracha® aioli with Bibb lettuce cups and Thai cucumber salad. | **11.99**
- Pulled Pork Flatbread** – Garlic oil, BBQ pulled pork, caramelized onions, Cheddar and Jack cheeses, charred pineapple, and chipotle ranch drizzle. | **13.99**

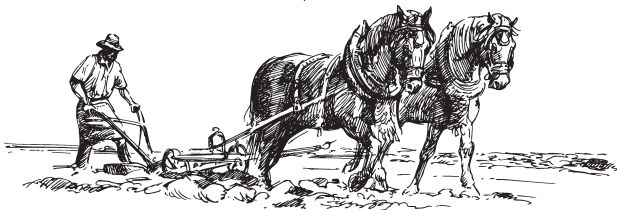
STEAMS & GREENS

- French Onion** – Caramelized onions in a sherry-spiked broth topped with garlicky croutons and Swiss cheese, baked ‘til brown and bubbly. | **Bowl 8.99**
- Soup of the Day** – House-made and delicious. | **Cup 4.99 | Bowl 5.99**
- Beets and Brussels** – Young lettuce, roasted beets, Brussels sprouts, sweet horseradish dressing, walnuts, and feta. | **12.99**
- Caesar** – Crisp romaine, croutons, Parmesan crisp, and creamy Caesar dressing. Anchovies? | **10.49**
- The Pemi** – Maple vinaigrette-dressed young greens with green apple, crumbled Gorgonzola, and candied pecans. | **10.49**
- Uncommon Cobb** – Romaine, bacon, avocado, deviled egg, shredded mixed cheeses, sweet corn, and avocado ranch dressing. | **12.99**

Add to any salad — Grilled Chicken 8. | Grilled Salmon * 10. | Steak Tips * 14.

LARGE PLATE SALADS

- Ahi Tuna Salad*** – Seasoned rare-seared tuna, mixed greens, almonds, cucumbers, cherry tomatoes, red onion, and sesame ginger vinaigrette. Topped with crisp wonton strips. | **23.99**
- 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. | **24.99**



Proudly supporting local farms and New Hampshire products.

MAIN EVENTS

- Blueberry Salmon*** – Blueberry-glazed salmon served with sweet potato straws, citrus rice, and fresh vegetables. | **25.99**
- Flat Iron Steak*** – 10 oz. steak seasoned with our signature Bad to the Bone spice blend, grilled, and topped with roasted red pepper chimichurri. Served with sweet potato straws, mashed potatoes, and fresh vegetables. | **28.99**
- Pot Pie** – Skillet-baked and loaded with slow-roasted chicken, peas, carrots, celery, and onions, nested on a bed of our house-made mashed potatoes, and topped with a buttery biscuit crust. | **20.99**
- Fish ’n Chips** – Hand-dipped and fried, served with dill pickle rémoulade sauce, slaw, and fries. | **23.99**
- Steak Tips*** – Marinated, skewered, grilled how you like ’em, and served with our house-made mashed potatoes and fresh vegetables. | **27.99**
- Foster’s Steak*** – Porcini-dusted and grilled NY strip steak topped with roasted garlic and bourbon mushroom demi-glaze. Served with crispy leeks, roasted fingerling potatoes, and fresh vegetables. | **34.99**
- Country Fried Chicken** – Fried boneless chicken breast topped with country gravy and crispy onions. Served with mashed potatoes and fresh vegetables. | **22.99**
- Pulled Pork Mac 'n Cheese** – Our famous mac 'n cheese tossed with creamy Gouda sauce, cavatappi pasta, and our house-made pulled pork. Topped with sherry Ritz® crumbs and finished with a BBQ sauce drizzle. | **22.99** | No pork. | **17.99**
- Seafood-Stuffed Sole** – Crab and scallop-stuffed sole topped with sherry Ritz® crumbs and lemon caper butter sauce. Served with citrus rice and asparagus. | **25.99**
- Cornbread-Stuffed Chicken** – Country cornbread-stuffed chicken breast, slow-roasted and topped with bacon marmalade. Served with mashed potatoes and fresh vegetables. | **21.99**
- Spicy Garlic Noodle Bowl** – Fresh Udon noodles, scallions, and sesame seeds tossed in a Korean chili-garlic sauce. Served with house-pickled vegetables. | **17.99**

Add to your bowl — Grilled Chicken 8. | Grilled Salmon * 10. | Steak Tips * 14.

HANDHELDS

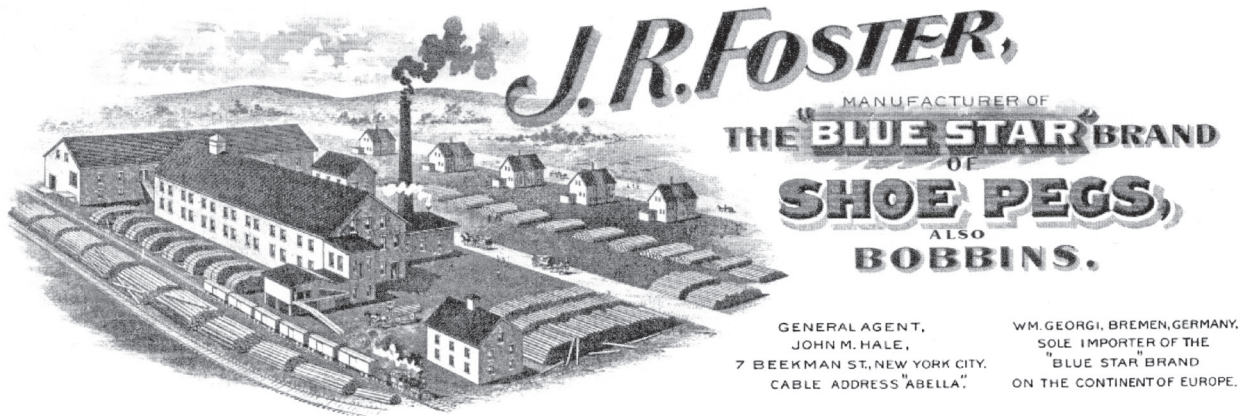
- Served with House Fries | Our burgers are all natural and certified humane.**
- Delicious Chicken** – Crispy buttermilk fried chicken, lettuce, Sriracha® aioli, tomato, and red onion on an artisan roll. Ask for it grilled! | **15.99**
- Sweet Potato Falafel** – Fried sweet potato falafel with tzatziki cabbage slaw, Baba ghanoush, lettuce, tomato, and a balsamic glaze. Served on grilled Naan. | **15.49**
- Pulled Pork Sandwich** – Slow-roasted pork, BBQ sauce, Cheddar cheese, cabbage slaw, and crispy onions. | **15.99**
- Bacon & Bleu Burger*** – All-natural Angus beef, grilled and topped with bleu cheese fondue, bacon, crispy fried onions, and steakhouse mayo. | **17.99**
- American Classic Burger*** – All-natural Angus beef, American cheese, lettuce, tomato, onion, mayo, mustard, ketchup, and sweet pickle relish. | **15.99**
- Foster’s Burger** * – All-natural Angus beef, grilled and topped with Sriracha® ketchup, bacon jam, Cheddar cheese, and crispy onions. | **17.99**
- Common Man-Made Veggie Burger** – Our veggie burger with Baba ghanoush, roasted pepper aioli, lettuce, tomato, and onion. (Contains nuts!) | **13.99**
- Quesadilla Burger** – All-natural Angus beef grilled and folded up into a grilled garlic-herb tortilla. Stuffed with pepper jack cheese, pico de gallo, guacamole, and shredded lettuce. Finished with a drizzle of avocado ranch. | **17.99**
- Steak ’n Cheese** – House-shaved sirloin with griddled mushrooms, peppers, onions, and melted pepper jack. Served on a warm hoagie roll and finished with our signature Gouda sauce. | **18.49**
- Northeast Turkey Sandwich** – Shaved turkey, crisp bacon, Cheddar cheese, green apple, and maple honey mustard on grilled sourdough bread. | **14.99**

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.

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

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 Corporations (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@thecman.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.

Let Us Host Your Special Event Here at The Common Man Inn & Spa and Foster’s Boiler Room

Wedding | Rehearsal Dinner | Farewell Brunch | After-Hours Party | Milestone Celebration | Conference | And More!

Ask about our NEW open-air venue — Pavilion at the Ranch — and our Food Truck.

Fshevents@thecman.com | 603-238-2888 | thecmaninnPlymouth.com click on Weddings & Events