

DINNER

SNACKS

DEVILED EGGS with crispy bacon bits 5

Rosemary & thyme MARINATED OLIVES with tiny ONIONS 6

Homemade POTATO CHIPS with spicy dipping sauce 6

CROSTINI with warm local mushrooms & mascarpone 6

Marcona ALMONDS with smoked paprika 6

Homemade FRIES with parmigiano aioli 6

APPETIZERS

Ice cold OYSTERS* from Duxbury, MA 16

Slow roasted LEEK & POTATO soup 10

Dartmouth GREEN(S) with olive oil, lemon, fresh herbs & crushed frico chips 8

STEAK TARTARE with violet mustard, pickled cipollini & crispy chips 14

Giant SHRIMP* COCKTAIL with seriously spicy cocktail sauce 14

Ahi TUNA* with cucumber, avocado, crispy tempura bits, & spicy vinaigrette 13

STEAMED PEI MUSSELS * with tomato, garlic, fresh thyme & crostini 13

Homemade GNOCCHI with caramelized onions, smoked bacon, & pecorino 9

Grilled CALAMARI with roasted tomato, celery leaf salad, cannellini beans, chorizo & vinaigrette 12

Baby KALE with caesar dressing, brioche croutons, & shaved parmigiano 9

ARUGULA with toasted pine nuts, kalamata olives, roasted red peppers & local goat cheese 11



HANOVER BURGER*

Bacon, crispy onions, Vermont cheddar, chipotle aioli & french fries

16



ENTREES

Slow Roasted SALMON* with black lentils, porcini, leeks & lemon vinaigrette 25

Grilled RIB EYE* with corn, jalapenos, bacon & french fries 35

SCALLOPS with macomber & parsnip puree, baby spinach & apple gastrique 27

Pappardelle pasta with DUCK CONFIT, broccoli rabe & bacon 25

Lemon thyme Walpole farms CHICKEN with charred brussels sprouts, carrots, pancetta & barley 24

Potato Crusted HALIBUT* with asparagus, chanterelles, carrots & truffle vinaigrette 31

Braised BEEF SHORT RIB with potato puree & local root vegetables & spiced sauce 29

Slow roasted LOIN of LAMB* with “ quick ratatouille ” & grilled onions 29

Charred broccoli, cauliflower & peppers with Italian COUSCOUS, red onion vinaigrette 19

Local butternut squash & shallot CANNELLONI with tuscan kale, parmesan & fried sage 21

Grilled SWORDFISH* with white bean & thyme puree, caponata, pistachios & currants 26