

# The Bretton Arms -1896-

## STARTERS

### CORN AND CRAB BISQUE 17

jumbo lump crab / roasted corn / buttered leeks / red peppers / chives

### OPEN-FACED WILD BOAR RAVIOLI 24

citrus supremes / mascarpone cheese / charred red onion jam / natural jus

### BUTTER-POACHED MAINE LOBSTER TAIL 25

roasted red and yellow beets / saffron aioli / lemon and thyme crème fraîche

## SALADS

### BRETTON ARMS CAPRESE 16

local mixed greens / fresh mozzarella / heirloom tomatoes / roasted shallot and basil vinaigrette

### CAESAR SALAD 17

baby romaine heart / white anchovy aioli / shaved parmesan cheese / brioche croutons

### ARUGULA AND WATERMELON SALAD 18

feta cheese / pistachio / radishes / lime vinaigrette

## ENTRÉES

### ROBIE FARM NY STRIP\* 72

watercress / red and yellow grape tomato salad / vermont blue cheese potato purée  
rosemary demi-glace

### JURGIELEWICZ FARM DUCK BREAST 51

toasted farro / green peas / summer squash / zucchini / pickled green apples  
espresso-cherry demi-glace

### ATLANTIC BLACK COD 51

red grape salsa / roasted carrots / baby spinach / quinoa / port wine syrup

### HOUSE MADE PAPPARDELLE PASTA 44

roasted balsamic vegetables / smoked tomato broth / cilantro pesto

### NORTH COUNTRY BACON-WRAPPED VENISON LOIN\* 64

new hampshire mushrooms / parsnip purée / swiss chard / fresh blackberry  
lavender demi-glace

### THE SCALLOPS AT 1896 56

duck fat roasted potatoes / carrot and new hampshire apple purée / broccolini / lobster cream

gluten-friendly bread available upon request

 gluten-friendly  vegetarian  vegan

\*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.  
please notify us of any food allergies.