

STICKNEY'S

STARTERS

- CLASSIC SHRIMP COCKTAIL  24

colossal shrimp / roasted garlic cocktail sauce
lemon
- BRUSCHETTA  17

ripe tomato / kalamata olive / artichoke hearts
marinated mushrooms / goat cheese
toasted baguette / fresh mint / balsamic glaze
- WHIPPED FETA  18

black pepper / oregano honey / thyme olive oil
cashews / chili flakes / naan

SOUP & SALADS

add marinated chicken 9, shrimp 14, salmon* 18 or steak* 15

- NEW ENGLAND CLAM CHOWDER 14

thyme / potatoes / onions / salt pork / clams
- WEDGE SALAD 16

romaine / applewood-smoked bacon / bayley hazen blue
heirloom grape tomatoes / blue cheese dressing
- CAESAR SALAD 16

chopped romaine / parmesan cheese / anchovies
croutons / caesar dressing
- CAPRESE SALAD  16

fresh mozzarella cheese / heirloom tomatoes / cucumbers
mixed greens / almond pesto vinaigrette
- BEET & CHICKPEA BOWL 18

golden beets / mint ricotta / shaved fennel / cajun-seasoned chickpeas
walnuts / lemon vinaigrette / arugula
- TOMATO & GARDEN VEGETABLE SOUP   12

roma tomatoes / onions / summer squash / zucchini

HEARTY

- PASTRAMI SANDWICH 36

warm pastrami / provolone / dill pickles
deli mustard / thick-sliced sourdough
- FISH & CHIPS 38

cod / tuckerman beer batter
old bay coleslaw / tartar
- STEAK SANDWICH* 27

sliced sirloin / roasted mushrooms
jasper hill boursin spread / herb aioli / sub roll
- WHITE MOUNTAIN BLT 24

tomatoes / romaine
crisp applewood-smoked bacon
herb mayonnaise / thick-sliced sourdough
- STICKNEY'S SMASH BURGER* 26

two 4oz. patties / cabot sharp cheddar
lettuce / tomatoes / crispy onions
barbecue sauce / potato bun
- GRILLED CHICKEN SANDWICH 24

balsamic-marinated chicken breast
provolone / shredded lettuce / tomatoes
crisp applewood-smoked bacon
maple aioli / potato bun
- MEDITERRANEAN PENNE  31

mushrooms / olives / feta
heirloom grape tomatoes
roasted bell pepper & almond pesto

ENTRÉES

available after 5:30pm

- COLOSSAL SHRIMP SCAMPI 42

fettuccini pasta / cherry tomatoes / spinach
citrus garlic butter sauce
- BRICK HALF CHICKEN  42

lemon arugula salad / sour cream mashed potatoes
roasted broccolini / herb-infused bbq jus
- MOUNT ADAMS

APPLE CIDER PORK  42

cider-glazed pork belly / sweet potato hash
sautéed swiss chard / spiced apple vinaigrette
- CRISPY-SKIN SALMON*  46

golden beet purée / pickled green apples
pomegranate seeds / roasted broccolini
- TOFU STIR-FRY  32

seared tofu / red quinoa / roasted broccolini
swiss chard / roasted mushrooms / bell peppers
crispy wontons / sweet tamari sauce

✱ BUTCHER'S BLOCK ✱

Our Prime steaks are seared to perfection at 1800°F in our Montague oven.
Grilled items are seasoned with our blend of spices and served with sour cream mashed potatoes.

- NY STRIP* 12 OZ. 62
- TRI-TIP STEAK* 8 OZ. 48
- FILET* 8 OZ. 65
- RIBEYE* 14 OZ. 70

Enhancements

- local blue cheese crust   6
- grilled shrimp  20
- oregano chimichurri 4
- béarnaise   5
- brandy peppercorn sauce  6

SIDES

- FRIES  10

SOUR CREAM MASHED POTATOES   10

CREAMED SPINACH   12

BUTTER HERB MUSHROOMS   14
- ASPARAGUS   14

TRUFFLED MAC & CHEESE  18

SEASONED CRISPY POTATOES  10

gluten-friendly bread available upon request
 gluten-friendly  vegan  vegetarian

10.02.24

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