



STARTERS

SOUP OF THE DAY	7	CONE OF INDULGENCE	9
		<i>truffle fries, onion strings, sweet potato fries, assorted dipping sauces</i>	
COCONUT SHRIMP	12		
<i>baja and Thai orange dipping sauces</i>			
DUCK POUTINE	11	SWEET AND SPICY WINGS	11
<i>duck confit gravy, Robie Farm smoked Toma and Piermont cheeses, hand cut fries, local bacon</i>		<i>honey chipotle glaze, house made</i>	18
		<i>bleu cheese dressing, celery</i>	
		BLACKENED BRUSSELS SPROUTS	10
		<i>spicy aioli, crumbled Great Hill bleu cheese</i>	

SALADS

WALDORF SALAD	13	BIBB LETTUCE WEDGE	12
<i>grilled marinated chicken, local apples, grapes, candied walnuts, celery, field greens, Vermont Greek yogurt dressing</i>		<i>hardboiled egg, cherry tomatoes, red onion, bacon jam, local bleu cheese, avocado, ranch dressing</i>	
PEAR AND KALE SALAD	12	CAESAR SALAD	9
<i>baby kale, sweet red peppers, shaved fennel, Maplebrook feta cheese, dried cranberries, sherry vinaigrette</i>		<i>romaine, shaved parmesan, focaccia croutons, white anchovies</i>	

CHICKEN 6 | SHRIMP 9 | FLAT IRON STEAK 8

BURGERS / SANDWICHES

Local beef from Tensen Farms and Robie Farm; served with lettuce, tomato, onion, and your choice of side.

SIDES: fries, sweet potato fries, truffle fries, onion strings, side salad

SUBS: wheat bun, bed of kale

PRIME LYME CLASSIC	14	JACK'S SNACK	16
<i>with your choice of cheese and side</i>		<i>smoked bacon, barbecue sauce, cheddar cheese, onion strings, jalapeño relish</i>	
add: bacon, caramelized onions, avocado			
<i>roasted mushrooms</i>	1	GRILLED CHICKEN B.L.A.S.T	14
		<i>Bacon, Lettuce, Avocado, Swiss, Tomato; smoked tomato aioli, bacon jam, toasted wheat berry bread</i>	

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase the risk of food borne illness.



ENTRÉES

FISH OF THE DAY	<i>market price</i>
<i>Chef's preparation of the day boat catch</i>	
SMOKED MOZZARELLA AND ROASTED RED PEPPER RAVIOLI <i>tomato sauce, shiitake mushrooms, kale, toasted walnuts</i>	18
SHRIMP MARSALA <i>roasted garlic-marsala cream, spinach, sun dried tomatoes, linguine</i>	25
SWEET POTATO AND LOCAL APPLE HASH <i>maple roasted acorn squash, Brussels sprouts, port wine drizzle</i>	18
HERB CRUSTED RACK OF LAMB <i>rosemary demi-glace, roasted fingerling potatoes, broccoli raab</i>	30
HOUSE SMOKED ½ CHICKEN <i>lemon-ginger glaze, sweet potato hash, roasted acorn squash</i>	20
BAJA FISH TACOS <i>lightly battered cod, corn tortillas, jicama slaw, pico de gallo, black bean salsa, baja sauce; deconstructed</i>	14 / 19
GRILLED FILET MIGNON <i>Great Hill bleu cheese crust, Mission fig demi-glace, garlic mashed potatoes, asparagus</i>	32

We believe in supporting, and cultivating lasting relationships with, our local farmers. We'd like to thank and acknowledge the following for the work they do, and for consistently providing us with the finest and freshest produce available:

ROOT 5 FARM, Fairlee, VT
TENSEN FARMS, Lyme, NH
BAILEY'S FARM, Lyme, NH
ROBIE FARM, Piermont, NH
BLYTHEDALE FARM, Corinth, VT
VERMONT CREAMERY, Barre, VT

MISTY KNOLL, New Haven, VT
KILHAM AND CO., Lyme Center, NH
CLARK MAPLE PRODUCTS, Lyme Center, NH
GREEN MOUNTAIN CREAMERY, Brattleboro, VT
N. COUNTRY SMOKEHOUSE, Claremont, NH
CABOT CREAMERY, Cabot, VT

EXECUTIVE CHEF ADAM COULTER