

Butler's Pantry

DINNER

Starters

New England Clam Chowder 11 Classic New England Style Clam Chowder made with Fresh Clams, Oyster Crackers	Burrata and Grilled Peach 18 Grilled Peaches, Baby Arugula and Pickled Shallots, Raspberry Champagne Vinaigrette, Crostini	Little Necks 19 A Pound of Fresh Pan Roasted Clams in a Cajun Butter Sauce, Crostini
Jamaican Jerk Wings 17 Spicy Jerk BBQ Chicken Wings with Homemade Ranch or Blue Cheese Dressing and Celery Sticks	Szechuan Shrimp 14 Hoisin Garlic Sauce, Crushed Peanuts and Pickled Ginger with Rice Paper Crisps and Sesame Seeds	Bread and Spread 13 Grilled Bridge Street Bread Artisan Sourdough with our Weekly Spread

Salads

Butler's Salad 14 Little Leaf Farms Greens, Maplebrook Feta, Toasted Almonds and Orange Segments tossed in Yellow Curry Dressing	Caesar 13 Romaine lightly tossed is Homemade Caesar Dressing, Shaved Reggiano and Sourdough Croutons	House Salad 12 Little Leaf Farms Green, Cucumbers, Cherry Tomatoes, and Carrots in Maple Balsamic Vinaigrette
Chicken Cutlet Caesar 24 Romaine lightly tossed is Homemade Caesar Dressing, Shaved Reggiano, Breaded Misty Knoll Chicken Cutlets and Sourdough Croutons	Add to any Salad Anchovies 3 Misty Knoll Chicken 11 Misty Knoll Chicken Cutlet 11 Sautéed Shrimp 10	

Entrees

Bistro Burger 22 6 oz House Ground Patty, Cheddar, Lettuce, Tomato and Crispy Onions, Challah Bun. Garlic Aioli and Choice of Hand Cut Fries or Petit Salad (add \$1) Add an Extra Patty 8 Add North Country Bacon 3	Cod Cakes 28 Cracker Crusted Seared Cod Cakes, Frisee, Smoked Bacon, Homemade Tarragon Tartar Sauce served with Hand Cut Fries.	Tagliatelle 26 Fresh Tagliatelle tossed in Sun-Dried Tomato Cream Sauce with Broccolini and Parmesan, Crostini Add Chicken 11 Add Shrimp 10
Chicken Cutlet Sandwich 29 Breaded Misty Knoll Chicken Cutlet on Homemade Barese Style Foccacia. Fresh Mozzarella, Tomato and Basil with Extra Virgin Olive Oil. Choice of Petit Salad or Hand Cut Fries.	Pork Schnitzel 32 Breaded and Lightly Fried Pork Tenderloin topped with Fresh Pappardelle, Roasted Cherry Tomatoes, and Sautéed Spinach. Lemon Caper Beurre Blanc.	Twin Filet 46 Two Pan Seared Beef Tenderloin Filets, Black Cherry Demi-Glace and Gorgonzola Butter. Served with Yukon Mashed, Truffle Asparagus and Fried Horseradish.
	Chefs Catch MKT Chefs Weekly Fresh Fish Special! Subject to Limited Quantities!	

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Sides

House French Fries	7
Add Truffle Vinegar	9
Yukon Mashed	7
Sauteed Spinach	7
Crostini	5
Truffle Asparagus	8
Focaccia	8
Petit Salad	8
Sourdough Bread	8

Kids

Pasta with Butter	8
Kids Cutlet	15
Breaded Misty Knoll Chicken	
Cutlets and French Fries	
Grilled Cheese	10
Sourdough Bread with Melty	
Cheddar Cheese and French Fries	

Desserts

Apple Cranberry Galette 11
Apples and Cranberry baked in
Homemade Pie Dough served
with Local Vanilla Ice Cream
and Maple Walnut Struesal

Cast Iron Cookie 10
Warm Chocolate Chipped
Cookie served in a skillet topped
with Local Vanilla Ice Cream
and Homemade Caramel or
Hersheys Chocolate

White Chocolate Custard 9
Gluten Free White Chocolate
Pudding with Homemade Salted
Caramel, Blueberries and
Whipped Cream

Beverages

Saratoga Sparkling Water 10
Soda 3
Coke, Diet Coke, Sprite, Ginger Ale
Root Beer 6
Juice 4
Cranberry, Orange, Apple, Pineapple
Iced Tea 4
Ginger Beer 5
Chocolate Milk 4
Hot Chocolate 5
CBD Seltzer 7
Movement Coffee Roasters Cold Brew 5
Coffee, Hot Tea 3.5

Mocktails

Cranberry Orange Spritz 9
Fresh Squeezed Orange Juice, Cranberry
Juice, Lime Juice and Seltzer
Vanilla Ginger Soda 10
Ginger Beer, Lime Juice and Vanilla
Bean Syrup
Coco Loco 10
Fresh Squeezed Orange Juice,
Coconut Cream, Pineapple Juice and
a Sprinkle of Nutmeg
Hibiscus Cooler 10
Spiced Hibiscus Tea, Fresh Lime juice,
Seltzer