

# Butler's Pantry

## DINNER

### Starters

<b>New England Clam Chowder</b> 11 Classic New England Style Clam Chowder made with Fresh Clams, Oyster Crackers	<b>Burrata Roasted Tomatoes</b> 18 Baby Arugula, Balsamic Roasted Cherry Tomatoes, Fresh Basil & Olive Oil with Sourdough Crostini	<b>Little Necks</b> 19 A Pound of Fresh Pan Roasted Clams in a Cajun Butter Sauce, Sourdough Crostini
<b>Jamaican Maple Jerk Wings</b> 17 Spicy Maple Jerk BBQ Chicken Wings with Homemade Ranch or Blue Cheese Dressing and Celery Sticks	<b>Blackened Shrimp</b> 14 Blackened Shrimp, Tomatillo Sauce, Grilled Corn Salsa and Crushed Pepitas	<b>Bread and Spread</b> 13 Grilled Bridge Street Bread Artisan Sourdough with our Weekly Spread
	<b>Tenderloin Skewers</b> 25 Harissa Spiced Tenderloin Steak Skewers with Green Goddess Dipping Sauce	

### Salads

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

### Entrees

<b>Bistro Burger</b> 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	<b>Cod Cakes</b> 28 Cracker Crusted Seared Cod Cakes, Frisee, Smoked Bacon, Homemade Tarragon Tartar Sauce served with Hand Cut Fries.	<b>Rigatoni al Forno</b> 26 Mezzi Rigatoni tossed with Cauliflower, Fontina, Garlic Butter and Reggiano with Red Pepper & Walnut Pesto and Toasted Bread Crumbs Add Chicken 11 Add Shrimp 10
<b>Chicken Cutlet Sandwich</b> 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.	<b>Pork Schnitzel</b> 32 Breaded and Lightly Fried Pork Tenderloin topped with Fresh Pappardelle, Roasted Cherry Tomatoes, and Sautéed Spinach. Lemon Caper Beurre Blanc.	<b>Twin Filet au Poivre</b> 47 Two Pan Seared Beef Tenderloin Filets au Poivre, Sour Cream and Onion Mashed Potatoes, Truffle Roasted Zucchini, Gorgonzola Butter and Blueberry Cabernet Demi Glace
<b>Cauliflower Steak</b> 22 Seared Cauliflower Steak over Butter Bean Puree with Chimmichurri and Roasted Cherry Tomatoes (vegan)		<b>Chefs Catch</b> MKT Chefs Weekly Fresh Fish Special! Subject to Limited Quantities!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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### Sides

<b>House French Fries</b>	7
Add Truffle Vinegar	9
<b>Sour Cream Onion</b>	7
<b>Mashed Potatoes</b>	
<b>Sauteed Spinach</b>	7
<b>Crostini</b>	5
<b>Truffle Zucchini</b>	8
<b>Focaccia</b>	8
<b>Petit Salad</b>	8
<b>Sourdough Bread</b>	8

### Kids

<b>Pasta with Butter</b>	8
<b>Kids Cutlet</b>	15
Breaded Misty Knoll Chicken	
Cutlets and French Fries	
<b>Grilled Cheese</b>	10
Sourdough Bread with melted	
Cheddar Cheese and French Fries	

### Desserts

<b>Chocolate Mousse GF</b>	11	<b>Cast Iron Cookie</b>	10	<b>Key Lime Pie</b>	9
Bittersweet Belgian Chocolate Mousse, Whipped Cream & Shaved Chocolate		Warm Chocolate Chipped Cookie served in a skillet topped with Local Vanilla Ice Cream and Homemade Caramel or Hersheys Chocolate		Yogurt based Key Lime Pie with a Coconut Graham Cracker Crust, Whipped Cream and Toasted Coconut	

### Beverages

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

### Mocktails

<b>Sparkling Peach Lemonade</b>	11
White Peach Puree and Homemade Lemonade topped with Seltzer	
<b>Berry Faux Mule</b>	12
Muddled Blueberries, Fresh Lime Juice and Simple Syrup topped off with Ginger Beer	
<b>Cucumber Spritz</b>	11
Muddled Cucumber, Simple Syrup and Fresh Lime Juice topped with Alcohol-Free Prosecco	