



SOUPS

Door Crasher New England

Clam Chowder \$7/12 GF

potato, celery, onion, bacon, fresh clams,
local cream, seasoned with herbs

Soup of the Day \$6/11

homemade, fresh & local

SALADS

Clarkdale Apple Salad \$9/14 GF

caramelized apple over mixed greens,
Maplebrook cheddar curds, sweetie drops &
pepitas, finished with cider vinaigrette

Classic Caesar \$8/13

romaine lettuce, Parmesan cheese,
white anchovies & focaccia croutons,
finished with Caesar dressing

Local Greens Salad \$6/11 GF

mixed greens, grape tomatoes, cucumber &
radishes, finished with cider vinaigrette

Add to Any Salad

Faroe Island salmon \$11

hanger steak \$8

white shrimp \$7

chicken breast \$6

Oyster Wednesdays

*Back by popular demand. Yes, every
Wednesday starting in January!*

*Enjoy fresh oysters starting at
4:00 p.m. until they're gone!*

Robert Burns Night Scottish Dinner

Saturday January 25

*Pipes, songs, poems, Scotch,
and a dose of real haggis combine.*

\$65 per person

Make reservations early.

Sure to be a sellout event!



ENTREES

Braised Beef & Leeks \$34 GF

beef short ribs, Mycoterra Farm artisan mushrooms, red wine-jus, smashed Yukon potatoes, roasted vegetables & fried leeks

Maple-Citrus Salmon \$30 GF

grilled Faroe Island Salmon & Kleeburg Farm maple glaze, pan seared brussel sprouts, leek & lemon wild rice

Lobster & Shrimp Pappardelle \$36

lobster with jumbo white shrimp, roasted tomatoes, baby spinach, pappardelle pasta, tossed in brandied lobster cream sauce finished with parmesan crisp

Artisan Mushroom-Butternut Risotto \$26 GF

Mycoterra Farm artisan mushrooms, sweet peas simmered with butternut-arborio rice, parmesan cup, accented with pickled beets, toasted pistachios & wilted greens

Pan-Seared Chicken \$28

frenched chicken breast, Maplebrook cheddar curd apple bread pudding, roasted vegetables, chicken jus, toasted butter pecans & cider reduction

CHAMPNEY'S FAVORITES

Chicken Pot Pie \$17

chicken breast and thighs, pearl onions, celery, carrots & sweet peas, simmered in rich rosemary Velouté, topped with a flaky pastry

Champney's Mac & Cheese \$12

elbow macaroni, tossed in a three-cheese béchamel sauce with buttery bread crumbs
Today's Featured Addition – Priced Daily

Champney's Fish & Chips \$18 GF

fresh haddock dusted in corn flour, golden fried with Belgian fries, creamy apple slaw & smoked onion remoulade

Thin Crust Pizza \$15

whole milk mozzarella, your choice of red sauce or pesto sauce

Still Riding Gluten Free Crust \$5 GF

Additional Toppings \$1.50 ea.

caramelized onions, spinach, grilled chicken, pepperoni, sautéed mushrooms, roasted red pepper, extra mozzarella

Black Angus Beef Burger \$15

lettuce, tomato & pickled red onion on a challah bun, with your choice of cheddar, Swiss, blue cheese

Additional Toppings

bacon \$2 / sautéed mushrooms \$1.50 / caramelized onion \$1.50



SMALL PLATES

James Wells Wings \$16 GF

with blue cheese dip, celery & carrot sticks

Today's Pâté Plate \$12

with house pickled vegetables, whole grain mustard, cornichons & crackers

Lump Crab Bruschetta \$15 GF

Parmesan cheese, leeks, imperial sauce, roasted tomatoes & fresh greens

Grilled Steak & Blue \$14

grilled steak, caramelized onion cream, blue cheese, crostini, fresh greens, topped with tomatoes & scallions

Fried Brussel Sprouts \$11 GF

served with maple chipotle aioli

Pork Belly Appetizer \$14

crisp pork belly, cranberry relish, Maplebrook cheddar curd-apple pudding, butternut squash puree & fried leeks

Oak Barrel Olives \$5 GF

select, marinated herbed olives

Truffle Fries \$12 GF

our house cut Belgian fries tossed in a white truffle oil, parmesan cheese & fresh herbs

Seared Brussel Sprouts \$10 GF

caramelized onion, roasted tomato, balsamic reduction, buttered pecans & crispy parsnips

Additional Toppings \$1.50 ea.

Pork Belly, Chevre, Blue Cheese

GF = Gluten Free

Before you order, please let your server know if anyone in your party has a food allergy. Eating raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness.

20% gratuity added to parties of six or more.