



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

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

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

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

SANDWICHES

served with Kirby pickle coins & your choice of Belgian fries, sweet potato fries, or a local greens salad

Old Mile Steak & Cheese \$16

marinated, shaved steak, caramelized onions, roasted red peppers, sautéed mushrooms, melted cheddar cheese & garlic mayo on a hoagie roll

Champney's Faroe Island Salmon Burger \$16

with garden herbs, green leaf lettuce, tomato & lemon aioli on a brioche bun

Champney's Veggie Burger \$13

roasted garlic mayo, cider-roasted vegetables, wilted greens & Swiss on a brioche bun

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

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.

GF = Gluten Free