



LUNCH 11:30-4:00 Fridays, Saturdays & Sundays

SOUPS

New England Clam Chowder \$7/\$12
fresh clams, smoked bacon, potato, celery, onion,
local cream

Soup of the Day \$6/\$11
homemade, fresh & local

SMALL PLATES

James Wells Wings \$16 GF
with blue cheese dip, celery & carrot sticks
choice of seasonal dry rub or buffalo sauce

Pâté Plate \$12
homemade pâté with house made pickled vegetables,
whole grain mustard, cornichons & crackers

Truffle Fries \$12 GF
our house cut Belgian fries tossed in a white truffle oil,
parmesan cheese & fresh herbs

CHAMPNEY'S FAVORITES

Chicken Pot Pie \$18
flaky pastry crust, sweet peas, celery, carrot, pearl
onions, savory chicken jus

Quiche of the Day \$12
homemade with fresh local ingredients, & your choice
of Belgian fries, sweet potato fries, or a local greens
salad

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, pesto sauce or white sauce

Gluten Free Cauliflower Crust \$5 GF

Additional Toppings: \$1.50 ea.
*caramelized onions, spinach, sautéed mushrooms,
roasted red pepper, extra mozzarella, chevre, grilled
chicken, pepperoni, bacon, hamburg*

SALADS

Clarkdale Apple Salad \$9/\$14 GF
mixed greens, chevre, sweetie drop peppers,
pepitas finished with cider vinaigrette

Classic Caesar \$8/\$13
romaine lettuce, parmesan cheese,
white anchovies & garlic 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:

*Norwegian salmon \$11 • steak \$8
white shrimp \$7 • chicken breast \$6*

SANDWICHES

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

Grilled Chicken & Bacon \$15
Vermont cheddar cheese, maple mustard, lettuce,
tomato on whole wheat bread

BLT \$12
smoked bacon, lettuce, tomato, on grilled sourdough
with mayo

Champney's Norwegian Salmon Burger \$16
with garden herbs, green leaf lettuce, tomato &
lemon aioli, on a challah bun

Black Angus Beef Burger \$15
lettuce, tomato & pickled red onion on a challah bun,
with your choice of cheddar, Swiss, American, blue
cheese

Champney's Veggie Burger \$14
vegetable base & homemade, wilted greens,
caramelized onions, cheddar cheese,
truffle mayo, grilled challah bun

Additional Toppings: \$1.50 ea.
*sautéed mushrooms, bacon, caramelized onion,
fried egg*

Gluten free bun \$1.50 GF