



## LUNCH 11:30-4:00 Saturdays & Sundays

### SOUPS

#### **New England Clam Chowder \$8/\$13**

fresh clams, smoked bacon, potato, celery, onion, local cream

#### **Soup of the Day \$7/\$12**

homemade, fresh & local

### SMALL PLATES

#### **James Wells Wings \$17 GF**

choice of seasonal dry rub, sweet chili, BBQ or buffalo sauce with blue cheese dip, celery & carrot sticks

#### **Charcuterie Plate \$18**

assorted cured meats & cheeses, fruit preserve, cornichons, whole grain mustard & crackers

#### **Truffle Fries \$12 GF**

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

### CHAMPNEY'S FAVORITES

#### **Roasted Turkey Pot Pie \$19**

flaky pastry crust, sweet peas, celery, carrot, pearl onions, savory turkey jus

#### **Quiche of the Day \$14**

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, 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 each**

*caramelized onions, spinach, sautéed mushrooms, roasted red pepper, extra mozzarella, chevre, grilled chicken, pepperoni, bacon, hamburg*

### SALADS

#### **Oysters & Greens \$12/\$17 GF**

mixed greens, corn flour dusted fried Oysters, crispy smoked bacon, thinly sliced red onions, Peruvian sweet drop peppers finished with a cider vinaigrette.

#### **Spinach & Roasted Beet \$10/\$15 GF**

maple candied walnuts, thinly sliced red onions, chevre, finished with a ginger balsamic vinaigrette

#### **Classic Caesar \$9/\$14**

romaine lettuce, parmesan cheese, white anchovies & garlic croutons, finished with Caesar dressing

#### **Local Greens Salad \$7/\$12 GF**

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

#### **Add to Any Salad:**

*Norwegian salmon \$11 • steak \$9 • chicken breast \$7 • Black Angus beef burger \$8 • white shrimp \$2.50 each*

### 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 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**

homemade vegetable base, wilted greens, caramelized onions, cheddar cheese, truffle mayo, on a challah bun

#### **Additional Toppings: \$1.50 each**

*sautéed mushrooms, bacon, caramelized onion, fried egg • gluten free bun \$1.50 GF*

*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**