



ENTREES

Chicken Marsala \$29 GF

pan seared with artisanal mushrooms in a marsala wine jus
with market vegetables, wild rice pilaf

Beef & Leeks \$36

braised angus beef in a red wine artisanal mushroom sauce,
topped with crispy fried leeks, mashed potatoes, market vegetables

Norwegian Salmon \$32 GF

seared with a verjus, butternut squash risotto, pepitas & market vegetables

Shrimp & Scallops \$36

pappardelle pasta, greens in a sundried tomato lemon caper sauce,
topped with parmesan cheese

Steak Frites \$36 GF

grilled flap steak, red wine jus, crumbled blue cheese, truffle fries,
local green salad finished with red wine vinaigrette

Artisanal Mushrooms Risotto \$26

wilted greens, pickled vegetables, parmesan crisps

CHAMPNEY'S FAVORITES

Champney's Mac & Cheese \$14

elbow macaroni, tossed in a three-cheese béchamel sauce with buttery breadcrumbs

Today's Featured Addition — Priced Daily

Chicken Pot Pie \$18

in a savoury chicken jus with pearl onions, sweet peas & carrots
topped with a flaky pastry crust

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 \$16

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

Additional Toppings: \$1.50 ea.

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

Gluten Free Cauliflower Crust \$6 GF

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



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

SALADS

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

Classic Caesar \$9/\$14
romaine lettuce, parmesan cheese,
garlic croutons, finished with Caesar dressing
white anchovies on request

Local Greens Salad \$7/\$12 GF
mixed greens, grape tomatoes, cucumbers &
radishes, finished with cider vinaigrette

Add to Any Salad:

Norwegian salmon \$12

grilled steak \$9

Black Angus beef burger \$8

chicken breast \$7

white shrimp \$2.50 each

Monday \$16 Pizza Night

all toppings free

Tuesday \$16 Burger Night

all toppings free

Wednesday Oyster Night

until we run out

Thursday Live Music Night

starting at 6:00-9:00

Friday Prime Rib Night

starting at 5:00

SMALL PLATES

Fried Brussels Sprouts \$16 GF
with maple chipotle aioli

James Wells Wings \$17 GF
choice of seasonal dry rub, sweet chili,
BBQ or buffalo sauce
with blue cheese dip, celery & carrot sticks

Truffle Fries \$12 GF

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

Oak Barrel Olives \$5 GF

select, marinated herbed olives

House Fried Chips \$4 GF

dry spiced seasoning

Bar Nuts \$3

seasoned assorted nuts

SANDWICHES

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

Black Angus Beef Burger \$16

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

Champney's Veggie Burger \$15

homemade vegetable & potato base burger,
with caramelized onions, greens, cheddar cheese,
truffle aioli on a grilled challah bun

Additional Toppings: \$1.50 each

*sautéed mushrooms, caramelized onion,
bacon, fried egg*

Gluten Free Bun \$1.50 GF

GF = Gluten Free