



LUNCH 11:30-4:00 Fridays, 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

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 white truffle oil, parmesan cheese & fresh herbs

CHAMPNEY'S FAVORITES

Chicken Pot Pie \$18

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

Quiche of the Day \$16

homemade with fresh local ingredients, your choice of Belgian fries, sweet potato fries, or a local greens salad

Champney's Mac & Cheese \$14

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

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 \$16

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

Additional Toppings: \$1.50 each

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

gluten free cauliflower crust \$6 GF

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

SANDWICHES

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

Reuben Sandwich \$16

grilled Rye, lean corn beef sauerkraut, Swiss cheese, Russian dressing

Champney's Norwegian Salmon Burger \$16

garden herbs, green leaf lettuce, tomato & lemon aioli, on a grilled challah bun

Black Angus Beef Burger \$16

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

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