



## ENTREES

### **Bouillabaisse *MP***

New England seafood with red bliss potato, in a saffron, tomato, fennel broth, rouille, butter grilled garlic baguette

### **Pappardelle Bolognese \$38**

braised beef short rib, lamb, beef, pork in a plum tomato ragu, crispy pancetta, shaved parmesan reggiano, butter grilled garlic baguette

### **Salmon & Risotto \$34 **GF****

seared Norwegian salmon filet, beurre rouge, roasted sweet corn, sharp cheddar cheese risotto & market vegetables

### **Statler Chicken & Edamame Succotash \$32**

pan seared french cut chicken breast, andouille sausage, sweet corn, peppers, onions, fresh herbs savoury jus, mashed potato

### **Grilled Black Angus Strip Steak \$46 **GF****

12 oz. hand cut steak, green peppercorn brandy demi-glace, mashed potato & market vegetables

### **Crispy Polenta & Arugula Salad \$27 **GF V****

fontina cheese polenta, romesco sauce, peak summer vegetables finished with Banyuls vinaigrette

## CHAMPNEY'S FAVORITES

### **Champney's Mac & Cheese \$15**

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

*Today's Featured Addition — Priced Daily*

### **Champney's Fish & Chips \$21 **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 each***

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

*Bacon or Hamburg \$2.00 each*

### **Gluten Free Cauliflower Crust \$6 **GF****

**V= Vegetarian GF = Gluten Free N= Nuts**

*Executive Chef Charlie David*



## SOUPS

**New England Clam Chowder \$9/\$14**  
fresh clams, smoked bacon, potato,  
celery, onion, local cream

**Soup of the Day \$7/\$12**  
homemade, fresh & local

## SALADS

**Fried Oysters & Spinach Salad \$16/\$18 GF**  
crispy bacon, shaved red onions, 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 \$8/\$13 GF**  
mixed greens, grape tomatoes, cucumbers &  
radishes, finished with cider vinaigrette

### Add to Any Salad:

*Norwegian salmon \$13*  
*grilled steak \$9*  
*Black Angus beef burger \$9*  
*chicken breast \$8*  
*white shrimp \$2.50 each*

## SNACKS

**Oak Barrel Olives \$6 GF**  
select, marinated herbed olives

**House Fried Chips \$4 GF**  
dry spiced seasoning

**Bar Nuts \$4 N**  
seasoned assorted nuts & seeds

**Monday \$16 Pizza Night**  
*all toppings free*

**Tuesday \$16 Burger Night**  
*all toppings free*

**Wednesday Oyster Night**  
*until we run out*

**Thursday Live Music on The Patio**  
*starting at 6:00*

**Friday Prime Rib Night**  
*starting at 5:00*

## SMALL PLATES

**Fried Oysters \$18 GF**  
cornmeal dusted, smoked onion remoulade,  
house pickled vegetables

**Maine Mussels \$16**  
Sautéed in garlic, shallots, white wine, fennel, tomato,  
basil finished with butter grilled garlic baguette

**Grilled Steak & Polenta \$17 N**  
crispy fontina cheese polenta, romesco sauce, arugula,  
tomato salad finished with sherry vinaigrette

**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 \$13 GF**  
our house cut Belgian fries  
tossed in a white truffle oil,  
parmesan cheese & fresh herbs

## SANDWICHES

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

**Lobster Roll MP**  
Maine lobster meat, light mayo, herbs,  
green leaf lettuce, grilled brioche bun

**Champney's Norwegian Salmon Burger \$17**  
garden herbs, green leaf lettuce, tomato & lemon aioli  
on a grilled challah bun

**Black Angus Beef Burger \$19**  
green leaf lettuce, tomato & pickled red onion on a  
grilled challah bun, with your choice of cheddar,  
American, Swiss, blue cheese

**Black Bean & Quinoa Burger \$16 V**  
sweet potato base, summer vegetables, lettuce,  
tomato, pepper jack cheese, maple chipotle aioli on a  
grilled challah bun

**Additional Toppings: \$1.50 each**  
*sautéed mushrooms,*  
*caramelized onion, fried egg*  
**Bacon \$2**

**Gluten Free Bun \$1.50 GF**

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*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*