



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

CHAMPNEY'S FAVORITES

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 \$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, 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 each
Gluten Free Cauliflower Crust \$6 GF

V = Vegetarian GF = Gluten Free N=Nuts

20% gratuity added to parties of six or more
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.

SMALL PLATES

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

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

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, in a grilled brioche bun

Fried Haddock Sandwich \$17
cheddar cheese, green leaf lettuce, tomato, smoked
onion remoulade

Steak & Cheese Sandwich \$19
thinly sliced prime rib, caramelized onions, banana
peppers, cheddar cheese, horseradish sour cream
dressing on grilled baguette

Grilled Chicken & Pesto Sandwich \$17 N
mozzarella cheese, basil pesto, lettuce, tomato on a
grilled baguette

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