

COTTON

STARTERS

- Vermont Creamery’s Baked Goat Cheese** **\$12.95**
The classic Spanish tapas of oven baked goat cheese with housemade tomato sauce, fresh basil and freshly baked ciabatta bread for dipping
- Sweet and Spicy Popcorn Shrimp** **\$13.95**
Movie theatre-style wild caught fried white shrimp with sweet and spicy glaze
- Asian Pot Stickers** **\$11.95**
Pan-seared pork dumplings with sake soy splash
- Crab Cakes** **\$14.95**
Pan-seared twin cakes of fresh lump and snow crabmeat with spicy honey chipotle aioli over black bean corn salsa
- Housemade Buffalo Chicken "Nuggets"** **\$12.95**
Crispy fried all-natural chicken tossed in housemade buffalo sauce with a side of housemade cool buttermilk bleu cheese dip
- Pan-Seared Scallops** **\$Market**
Pan-seared fresh local sea scallops around Little Leaf Farms’ seasonal greens, baby tomatoes, toasted pistachios, crumbled bleu cheese and our balsamic vinaigrette. Extra salad add **\$3.95**
- Calamari Rhode Island-Style** **\$14.95**
Flash-fried Point Judith, Rhode Island squid tossed with roasted sweet garlic, hot cherry peppers, and California cold pressed extra-virgin olive oil with a side of cool buttermilk herb dip
- Tuna Tataki** **\$13.95**
Seared sesame crusted rare tuna, wakame mushroom salad, wasabi aioli and honey hoisin drizzle
- The “Wedge”** **\$10.95**
Our version of the American steakhouse classic; fresh iceberg lettuce, our bleu cheese dressing, applewood smoked bacon, baby tomatoes and scallions
- Caesar Salad** **\$9.95**
Chopped hearts of romaine lettuce, housemade Caesar dressing, croutons and a trio of shaved Italian cheeses. Entrée size portion Caesar **\$12.95**
- Simple Green Salad** **\$8.95**
An ever-changing blend of Little Leaf Farms’ seasonal greens, julienne carrots, baby tomatoes, croutons and a choice of one of our housemade dressings; balsamic vinaigrette, buttermilk herb, chunky bleu cheese, NH maple balsamic vinaigrette, or California cold pressed extra-virgin olive oil and balsamic vinegar
- Farmhouse Salad** **\$11.95**
Chopped hearts of romaine lettuce, housemade buttermilk herb dressing, shaved red onions, baby tomatoes, local applewood smoked bacon, local cheddar curd and sliced egg

- Salad Enhancements**
 - Applewood Smoked Bacon **\$2.50**
 - Pan-Seared Crab Cake **\$7.95**
 - Grilled Chicken Breast **\$7.95**
 - Buttermilk Fried Chicken Breast **\$8.95**
 - Buffalo Chicken “Nuggets” **\$8.95**
 - Flash Fried Calamari **\$10.95**
 - Grilled Salmon 7 oz. **\$12.95**
 - Pan-Seared Scallops **\$Market**
 - Pineland Farm Cheddar Cheese Curd **\$2.50**
 - Shaved Italian Cheese **\$1.50**
 - Crumbled Bleu Cheese **\$1.50**
 - Anchovies **\$1.00**
 - Extra Dressings (each) **\$1.25**