

COTTON

STARTERS

- **Vermont Creamery's Baked Goat Cheese** **\$9.95**
 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** **\$10.95**
 Movie theatre-style wild caught white shrimp with sweet and spicy glaze
- **Asian Pot Stickers** **\$9.95**
 Pan-seared pork dumplings with sake soy splash
- **Crab Cakes** **\$11.95**
 Pan-seared twin cakes of fresh lump and snow crabmeat with spicy honey chipotle aioli over black bean corn salsa
- **Housemade Buffalo Chicken "Nuggets"** **\$9.95**
 Crispy fried all-natural chicken tossed in housemade buffalo sauce with a side of housemade cool buttermilk bleu cheese dip
- **Pan-Seared Scallops** **\$12.95**
 Pan-seared sea scallops around mixed greens, pistachio nuts, crumbled bleu cheese, baby tomatoes and balsamic vinaigrette
- **Calamari Rhode Island-Style** **\$11.95**
 Flash-fried Point Judith, Rhode Island squid tossed with hot cherry peppers, roasted sweet garlic and California cold pressed extra-virgin olive oil with a side of cool buttermilk herb
- **Tuna Tataki** **\$11.95**
 Seared sesame crusted rare tuna, wakame mushroom salad, wasabi aioli and honey hoisin drizzle
- **The "Wedge"** **\$7.95**
 An American steakhouse classic revised; fresh iceberg lettuce, housemade chunky bleu cheese dressing, applewood smoked bacon and toasted spiced walnuts
- **Whole Leaf Caesar Salad** **\$7.00**
 Hearts of romaine lettuce, housemade creamy garlic anchovy dressing, croutons and a trio of shaved Italian cheeses. Entrée size portion Caesar **\$9.95**
- **Simple Green Salad** **\$6.75**
 An ever-changing mixture of seasonal greens with a choice of one of our housemade dressings; balsamic vinaigrette, buttermilk herb, chunky bleu cheese, maple balsamic vinaigrette, or California cold pressed extra-virgin olive oil and balsamic vinegar
- **Farmhouse Salad** **\$7.95**
 A "wedge" of romaine lettuce, buttermilk herb dressing, shaved red onions, grape tomatoes, sliced egg, applewood smoked bacon and Pineland Farm's cheddar cheese
- **Baby Spinach Salad** **\$7.95**
 Baby spinach, maple balsamic vinaigrette, shaved red onions, dried cranberries, toasted pecans and crumbled bleu cheese

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- **Salad Enhancements**
 - Applewood Smoked Bacon **\$1.50**
 - Pan-Seared Crab Cake **\$6.50**
 - Grilled Chicken **\$4.95**
 - Grilled Salmon 5 oz. **\$7.50**
 - Grilled Salmon 7 oz. **\$11.00**
 - Pan-Seared Scallops **\$7.95**
 - Cheddar Cheese Curd **\$1.50**
 - Cotija Cheese **\$1.00**
 - Anchovies **\$1.00**
 - Crumbled Bleu Cheese **\$1.00**
 - Shaved Italian Cheeses **\$1.00**
 - Extra Dressings (each) **\$1.00**

TAKE NOTE Menu descriptions do not include all ingredients used to compose each dish. Please notify your server of any food allergies. We do not encourage ordering meats cooked more than medium. The Manchester Health Department requires us to inform you consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Bon Appetit.

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ENTREES

- **Retro Meatloaf with “All you can eat mashed potatoes”** **\$16.⁹⁵**
All-natural beef and pork meatloaf, wild mushroom port wine sauce, mashed potatoes and buttered broccolini
- **Cotton’s Bistro Steak** **\$23.⁹⁵**
Brandt all-natural 9 ounce flat iron steak with choice of one; red wine demi-glace, bacon bleu cheese butter, port wine mushroom sauce, lemon herb butter, or horseradish crème. Additional sauces \$1.95 and flavored butters \$1.00. Served with our mashed potatoes and fresh seasonal vegetable
- **Grilled Chicken** **\$17.⁹⁵**
Grilled twin 5 oz. all-natural chicken breasts with choice of one; red wine demi-glace, bacon bleu cheese butter, port wine mushroom sauce, lemon herb butter, or horseradish crème. Additional sauces \$1.95 and flavored butters \$1.00. Served with our mashed potatoes and fresh seasonal vegetable
- **Almond-Crusted Turkey Schnitzel** **\$17.⁹⁵**
With cheddar cheese gratinee, bourbon applesauce, mashed potatoes and buttered green beans
- **Butternut Squash Ravioli** **\$17.⁹⁵**
Dried cranberries, toasted hazelnuts and fresh sage in a brown butter sauce
- **Grilled Native All-Natural Jumbo Sea Scallops** **\$24.⁹⁵**
Applewood smoked bacon sweet potato corn hash and spicy honey chipotle aioli
- **Buttermilk Herb Fried Chicken** **\$17.⁹⁵**
Crispy fried buttermilk brined all natural chicken breast, traditional herbed cream gravy, mashed potatoes and buttered broccolini
- **Grilled Delmonico Steak** **\$29.⁹⁵**
This 14 ounce Brandt all-natural boneless steak, cut from the rib, has a generous portion of marbling in and around it, giving it its truly deep, beefy flavor. Served with choice of one; red wine demi-glace, bacon bleu cheese butter, port wine mushroom sauce, lemon herb butter, or horseradish crème. Additional sauces \$1.95 and flavored butters \$1.00. Served with our mashed potatoes and fresh seasonal vegetable
- **New Hampshire Lobster Scallop Ravioli** **\$22.⁹⁵**
Native lobster and sea scallop ravioli, heirloom baby tomatoes, baby spinach and saffron truffle butter sauce
- **Creole Jambalaya** **\$19.⁹⁵**
A Louisiana Creole rice dish with fresh vegetables, spicy andouille sausage, spicy tasso ham, chicken and shrimp topped with a spicy Creole tomato sauce
- **Pistachio Crusted Salmon** **\$20.⁹⁵**
Grilled fresh fillet of salmon, honey mustard glaze, pistachio crust, grilled asparagus and traditional rice pilaf
- **Grilled Lamb Steak** **\$24.⁹⁵**
All-natural American lamb steak, almond mint pesto, red wine demi-glace and pan-roasted potatoes with caramelized onions and artichokes
- **Steak Diane** **\$23.⁹⁵**
Grilled Brandt all-natural 9 ounce flat iron steak, many mushrooms, brandy flambee, Dijon demi-glace, grilled asparagus and mashed Yukon gold potatoes

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