

# 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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## LUNCH TIME

- **Pretty Good Chicken Salad Sandwich** \$9.95  
 Ever-changing housemade chicken salad on a freshly baked ciabatta roll
- **Grilled Turkey Burger** \$10.95  
 Grilled all natural turkey burger, Colby Jack cheese, applewood smoked bacon, lettuce and maple cranberry aioli on a freshly baked roll
- **Hot Pastrami Sandwich** \$10.95  
 Hot shaved black pastrami, Swiss cheese, caramelized onions, housemade pickles and spicy brown mustard aioli on a freshly baked ciabatta roll
- **Grilled Portobello on Focaccia** \$9.50  
 Balsamic marinated Portobello mushroom, roasted red peppers, caramelized onions, spinach, provolone cheese, and herbal aioli on house focaccia
- **Ben's Meatloaf Melt** \$10.95  
 Griddled old-fashioned farmhouse white, provolone, Cabot sharp cheddar and our signature meatloaf with a warm creamy spicy brown mustard dipping sauce
- **Jumbo Crab Cake Burger** \$11.95  
 Pan-seared jumbo crab cake with herbal aioli, lettuce and Backyard Beauty tomatoes on a fresh ciabatta roll
- **Grilled Chicken Club Sandwich** \$10.95  
 Grilled marinated chicken breast, cheddar cheese, applewood smoked bacon, lettuce, Backyard Beauty tomatoes and herbal aioli on a freshly baked roll
- **Blue Mango Vegetarian Burger** \$9.50  
 Grilled vegetarian burger (onions, black beans, spinach, rice, panko breadcrumbs and spices) Vermont Cabot Cheddar, shredded lettuce, vine-ripe tomato and spicy honey chipotle aioli on a freshly baked roll
- **100% Local Beef Burgers ~ PT Farm, N. Haverhill, NH** \$9.95  
 Local beef burger, lettuce, Backyard Beauty tomatoes, and housemade pickles on a freshly baked roll

**Burger Enhancements:**

  - Cheese: American, Swiss, Cheddar, Colby Jack, Provolone or Wisconsin Bleu \$1.00
  - Applewood Smoked Bacon \$1.50    • Caramelized Onions \$1.00    • Sautéed Mushrooms \$1.00
- **All Sandwiches & Burgers are served with a choice of French Fries, Kettle Cooked Chips or Creamy Coleslaw**

## ENTREES

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- **Fish and Chips** \$11.95  
 Fried haddock fillet, housemade tartar sauce, shoestring fries and housemade slaw
- **Buttermilk Fried Chicken** \$10.95  
 Crispy fried buttermilk brined all natural chicken breast, traditional herbed cream gravy, mashed potatoes and buttered green beans
- **Mediterranean Salmon Salad** \$12.95  
 Pan-seared fillet of salmon with tzatziki sauce over baby arugula, tomatoes, shaved red onions, cucumbers, crumbled feta cheese and country Greek olives tossed in an aged red wine vinaigrette
- **Spicy Chipotle Chicken Tacos** \$9.95  
 Trio of soft flour tortillas with spicy chipotle chicken, roasted butternut squash, cotija cheese, fresh cilantro and wedge of lime
- **Butternut Squash Raviolis** \$9.50  
 Raviolis filled with roasted butternut squash blended with Parmesan, amaretti cookies and brown sugar tossed in brown butter with dried cranberries, toasted hazelnuts and fresh sage
- **Retro Meatloaf** \$9.95  
 Seasoned beef-pork meatloaf with port wine mushroom sauce, mashed potatoes and steamed broccolini

- **Sides**

  - Coleslaw \$1.00
  - Kettle Cooked Chips \$1.95
  - Steamed Broccolini \$4.00
  - Buttered Green Beans \$3.00
  - Chipotle or Herbal Aioli \$0.95
  - Small Shoestring Fries \$3.95
  - Large Shoestring Fries \$5.95