

# TAVERN AT CHAPMAN COTTAGE

## ~ STARTERS & SMALL PLATES ~

### CLAM CHOWDER\* 13

fresh clams, cream, potatoes, mirepoix, bacon, herb buttered crostini

### ROASTED BUTTERNUT BISQUE\* 13

butternut squash, apple, ginger, cream, spiced pepitas, crème fraîche

### ROSEMARY GARLIC MARINATED LAMB CHOPS\* 21

grilled lamb chops, thyme-infused demi-glace, roasted brussels sprouts

### BEET & APPLE SALAD\* 16

fresh beets, crisp apples, arugula, roasted nuts, blue cheese, apple cider vinaigrette  
*add Maine Lobster Salad +19*

### WARM BRIE & HONEY\* 19

warm baby Brie, Royal Gala apples, sweet Bosc pears, fig jam, honey-roasted nuts, baguette, honey drizzle

### THE TAVERNS HONEY ROASTED NUTS\* 10

cashews, pecans, peanuts

### ASIAN GLAZED BEEF SKEWERS\* 23

skewered char-grilled steak, sweet teriyaki glaze, roasted brussels sprouts

### CRAB & PARMESAN DIP\* 18

lump crab meat, cream cheese, parmesan, garlic, lemon, buttered crumbs, scallions, warm sourdough baguette

### BUTTERNUT MAC & CHEESE 17

cavatappi pasta, cheddar–butternut sauce, herbed breadcrumbs  
*add Maine Lobster +19*

### PUMPKIN & PROSCIUTTO FLATBREAD 16

roasted pumpkin purée, mozzarella, crisp prosciutto, shaved parmesan, touch of sage

## ~LARGER PLATES~

### CHAPMAN’S LOBSTER BRIOCHE 38

Maine lobster meat, tarragon mayonnaise, grilled brioche roll, iceberg -choice of French fries or coleslaw

### COTTAGE BURGER 19

all-natural Pineland Farms ground beef, candied bacon, port salute cheese, brioche roll, crispy onions,  
barbeque sauce -choice of French fries or Cole slaw -*vegan black bean burger available*

### BRAISED SHORT RIB TACOS 25

braised beef short rib, pickled red onions, cotija, chipotle crem

### SEARED SALMON, SOBA NOODLES\* 33

green beans, spinach, avocado, red & yellow peppers, scallions, ginger, cilantro, honey, tamari, sesame seeds  
*salmon cooked to medium, please request otherwise*

### TROPICAL CHICKEN CURRY\* 28

chicken, coconut cream curry, pineapple, bell pepper, jasmine rice

### SHRIMP & MUSHROOM LINGUINE 32

fresh linguine, large shrimp, wild mushrooms, baby spinach, sage, white wine cream, Parmesan

### PAN SEARED SCALLOPS\* 38

parsnips puree, Maple-glazed brussels sprouts, chili honey vinaigrette

### FILET MIGNON\* 49

char-grilled choice filet of beef tenderloin, bordelaise sauce, sautéed green beans, parsnip puree

## ~DESSERTS~

10

### HONEY NUT PARFAIT\*

vanilla bean gelato, honey roasted nuts, honey, whipped cream

### APPLE CRISP SKILLET

warm spiced apples, buttery oat crumble, vanilla bean gelato

### OREO CHOCOLATE MOUSSE CAKE

raspberry coulis

NO SUBSTITUTIONS PLEASE

\*STARRED ITEMS MAY BE GLUTEN FREE OR CAN BE MADE GLUTEN FREE  
WITH MINOR CHANGES, PLEASE CONSULT YOUR FOODSERVER\*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS