

# TAVERN AT CHAPMAN COTTAGE

## ~ STARTERS & SMALL PLATES ~

### CLAM CHOWDER\* 13

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

### CREAMY ROASTED TOMATO GAZPACHO\* 13

fire-roasted tomatoes, sweet red peppers, garlic, touch of cream, drizzled with basil oil & topped with croutons

### ROSEMARY GARLIC MARINATED LAMB CHOPS\* 21

grilled & served with a thyme-infused demi-glace, accompanied by corn succotash

### PEACH, CHÈVRE & ARUGULA SALAD\* 16

Tavern's honey roasted nuts, orange vinaigrette

### SUMMER CAPRESE SALAD\* 16

fresh mozzarella, ripe heirloom tomatoes, basil, drizzled with balsamic reduction

### THE TAVERNS HONEY ROASTED NUTS\* 10

cashews, pecans, peanuts

### MEDITERRANEAN SHRIMP BAKE\* 19

heirloom tomatoes, red & yellow peppers, garlic, evoo, basil, lemon juice, warm sourdough baguette

### ASIAN GLAZED BEEF SKEWERS\* 22

steak skewered, char-grilled & glazed with sweet teriyaki, accompanied by corn succotash

### CRAB & PARMESAN DIP\* 18

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

### SUMMER BRUSCHETTA TRIO 16

bruschetta topped with heirloom tomatoes & basil, grilled peaches & goat cheese, roasted red peppers & feta

### BURRATA FLATBREAD PIZZA 15

pesto, spinach, roasted corn, sweet red onions, roasted grape tomatoes, balsamic glaze

## ~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*

### CRISPY HADDOCK TACOS 17

lightly battered fresh haddock, fried & served in flour tortillas with cabbage slaw, avocado & chipotle cream

### 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 simmered in a coconut cream curry with pineapple & bell peppers, served with jasmine rice

### PAN SEARED SCALLOPS\* 38

corn succotash with parsnip puree & 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

### STRAWBERRY SHORTCAKE

macerated strawberries, warm, flaky buttermilk biscuit, lightly whipped cream

### OREO CHOCOLATE MOUSSE CAKE

raspberry coulis

NO SUBSTITUTIONS PLEASE