

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

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* 27

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

PINEAPPLE COCONUT SORBET*

refreshing sorbet made from fresh pineapple & coconut

OREO CHOCOLATE MOUSSE CAKE

raspberry coulis

NO SUBSTITUTIONS PLEASE