



MENU

~ FIRST COURSE ~

Venison Stuffed Mushroom Caps \$13

Housemade venison sausage, melted smoked gouda, red wine gastrique

Pesto White Bean Hummus **GF** **V** \$12

Made with nut-free pesto. Served with grilled flatbread & a selection of locally raised vegetables

Crispy Fried Calamari \$15

Lightly tossed with Old Bay seasoning, with zesty pepper dipping sauce

Chef's Daily Soup Selection \$9

~ SALAD COURSE ~

Adair Summer Salad **GF** \$10

*Baby greens, tomato, cucumber, red onion & candied walnuts
with maple vinaigrette*

Caesar Wedge \$10

Creamy dressing, garlic croutons & shaved parmesan

Local Greens & Chèvre **GF** \$11

*Meadowstone Farms greens & goat cheese, shaved radish & blueberries,
white balsamic vinaigrette*

add a protein: chicken \$6, shrimp \$8



MAIN COURSE

All entrées served with Chef's choice of vegetable & house baked bread

Grilled Certified Angus Ribeye Steak **GF** \$42

12 oz. cut, Adair garlic herb butter, roasted Maine potatoes

Chef's Wine Recommendation...Story Point Cabernet Sauvignon \$49/\$12

Sage Rubbed Grilled Lamb Chops **GF** \$39

Granny Smith apple mint relish, sweet corn medley

Chef's Wine Recommendation...Fess Parker Pinot Noir \$72/\$17

Baked Atlantic Haddock \$32

Herb breadcrumbs, smoked salmon cream sauce, chowder potatoes

Chef's Wine Recommendation...Locations NZ-8 \$57/\$14

Sautéed Scallops & Shrimp Over Fettuccine \$36

White clam sauce & fresh basil

Chef's Wine Recommendation...La Marca Prosecco \$49/\$14

Grilled Chicken with Local Mushrooms **GF** \$29

Vermont Country Farms chicken breast, confetti rice

Chef's Wine Recommendation...Harken Chardonnay \$47/\$12

Cavatappi Puttanesca \$26

Spiral pasta in a zesty tomato sauce with capers & Kalamata olives.

Add chicken \$6, shrimp \$8

Chef's Wine Recommendation...Tomaiolo Pinot Grigio \$39/\$11

Adair Eggplant Parmesan \$29

Layers of crispy fried eggplant, sliced vine ripened tomato & fresh mozzarella with basil pesto

Chef's Wine Recommendation...Tomaiolo Chianti \$49/\$12