



ADAIR

FROM THE BAR

Vodka

Grey Goose
Ketel One
Absolut
Tito's

Gin

Hendrick's
Beefeater
Tanqueray
Bombay Sapphire

Tequila

Hornitos Resposado
El Mayor Blanco
Patrón Silver
Casamigos Añejo

Bourbon & Rye

Bulleit Rye
Rebel Yell Rye
Jim Beam
Knob Creek
Maker's Mark
Jack Daniels
Breckenridge
Evan Williams Single Barrel
Hudson Baby Bourbon Whiskey

Innkeeper's Classic

*El Mayor Blanco, with
housemade rosemary simple
syrup & grapefruit juice.
Topped with a brûléed
grapefruit garnish*

Irish

Glendalough Double Barrel
Knappogue Castle 12 Year
Jameson

Blended

Pig's Nose
Chivas Regal
Dewar's White Label
Johnnie Walker Black

Single Malt

Laphroaig 10 Year
The Balvenie 12 Year
The Macallan 12 Year



CRAFT BEERS

Gunner's Daughter Milk Stout
Mast Landing Brewing Co.
Westbrook, ME

Bone Shaker Brown Ale
Moat Mountain Brewing Co.
N. Conway, NH

Samuel Adams Boston Lager
Boston Brewing Co.
Boston, MA

Combover IPA
Schilling Beer Co.
Littleton, NH

Heineken 0.0 NA
Pure malt lager
zero alcohol

Alexandr Czech Pilsner
Schilling Beer Co.
Littleton, NH

BUBBLES

La Marca Prosecco ○
Italy 187 ml bottle \$13 ○

La Marca Prosecco
Veneto, Italy \$47

Perrier-Jouet Grand Brut
France \$99

Anna De Codorniu Cava Brut
Spain \$49/\$14





WHITE

White Haven Sauvignon Blanc

Marlborough, New Zealand \$49/\$11

Full flavored & medium-bodied with notes of peach, gooseberry & ripe tropical fruit

Tomaiolo Pinot Grigio

Vento, Italy \$37/\$10

Light straw yellow with bright green reflexes, delicate & aromatic white fruit & citrus scent

Harken Chardonnay

Sonoma, California \$47/\$11

100% barrel fermented, tropical fruit & Bosc pear, paired with warm oak aromas

Montaud Rosé

Cotes de Provence, France \$43/\$11

Sangiovese rosé with enticing aromas & flavors of watermelon, peach & strawberry

Willm Riesling

Alsace, France \$39

A smidge of lemon spritz on the nose with yellow plum, reserved lemon, delicate spice & sage on the palate

Louis Jadot Pouilly-Fuissé

Burgundy, France \$67

Rich vanilla, smoke & spicy oak aromas with a luscious creamy, toasty palate

Hogue Late Harvest Riesling

Columbia Valley, Washington \$39/\$10

Sweet & bold with clear varietal character.

Locations NZ-8 by David Phinney

Sauvignon Blanc

Marlborough, New Zealand \$49/\$12

Grapefruit, gooseberries, freshly cut grass & ripe, tropical fruit abound

J Vineyards Chardonnay

Russian River Valley, California \$67/\$16

Notes of orange blossom, Golden Delicious apples & ginger with layers of depth & nuance

RED

Story Point Cabernet Sauvignon

Sonoma, California \$49/\$11

Plump black fruit, baking spice, fine-grained tannins. Good depth without being heavy

Catalpa Malbec

Mendoza, Argentina \$57/\$12

Blackberries, violets & raisins with hints of coffee, tobacco, chocolate & plum

Ca' Momi Merlot

Napa, California \$49/\$12

Boysenberry, tobacco & earthly aromas

Talbott Pinot Noir

Monterey, California \$49/\$12

Fruit driven with subtle French oak & balanced acidity

Tomaioli Chianti Classico

Tuscany, Italy \$49/\$11

Blackberries & plums on the nose, medium-bodied with modest acidity & smooth tannins

Line 39 Petite Syrah

Lake Valley, California \$49

Aromas of red & black fruit with a subtle oak flavor

Chateau Beauchene Châteauneuf-du-Pape

Rhone, France \$79

Rich & complex with well blended tannins. Flavors of red fruit, with a touch of vanilla & hint of truffle

Atamisque Assemblage

Paso Robles, California \$89

Pomegranate, red currant & white pepper, followed by flavors of ripe blackberry, black cherry & hints of clove

Fess Parker Pinot Noir

Los Olivos, California \$75

Aromas of black cherry, forest floor, lavender & with flavors of vanilla, Bing cherry, cranberry, earth & cacao

Dry Creek Mariner

Sonoma, California \$99

The five Noble Bordeaux varieties with Cabernet Sauvignon making up the majority of this heritage, followed by Malbec, Petit Verdot, Cabernet Franc & Merlot

Exitus Bold & Fearless

Marin County, California \$49/\$12

Toasty red blend, lightly bourbon casked with dark fruits, spice & chocolate

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MENU

~ FIRST COURSE ~

Avocado Hummus **GF** \$10

Grilled flatbread, crisp green beans, watermelon radishes

Grilled Beef Moroccan Meatballs \$12

Lettuce cups, warm spices & Greek yogurt drizzle

Chicken Tinga Tacos **GF** \$14

*Shredded chicken with chipotle & tomato, corn tortillas, cotija cheese
lime spiked greens*

Chilled Smoked Ducktrap River Trout \$14

Horseradish cream, capers, water crackers

Classic Shrimp Cocktail **GF** \$15

Sweet pink Argentinian jumbo shrimp, cocktail sauce, lemon

~ SECOND COURSE ~

Adair House Salad **GF** \$9

*Baby greens, tomato, cucumber, Craisins, Cabot sharp cheddar,
candied walnuts & maple-mustard vinaigrette*

Caesar Wedge \$9

Toasted garlic croutons, Caesar dressing, shaved parmesan

Wedge Salad **GF** \$10

Crisp Iceberg lettuce, house blue cheese dressing, grape tomatoes, scallions

Arugula Salad with Shaved Fennel & Dates **GF** \$9

Lemon vinaigrette

add a protein: chicken \$6, shrimp \$8, 4 oz. petite tender \$8



MAIN COURSE

All entrées served with vegetable du jour
& house baked bread

Double Cut Lamb Chops GF \$36

Capers, garlic & fresh herbs, roasted red potatoes

Chef's Wine Recommendation...Catalpa Malbec

Grilled Summer Chicken Parmesan GF \$28

Bone-in breast, topped with fresh tomatoes, basil & melted cheese, with jasmine rice

Chef's Wine Recommendation...White Haven Sauvignon Blanc

Rigatoni Carbonara with Sautéed Shrimp \$28

Pancetta bacon, Pecorino cheese

Chef's Wine Recommendation...Montaud Rosé

8 oz. Grilled Pork Ribeye Steak with Apple Butter GF \$30

Served with buttermilk mashed potato

Chef's Wine Recommendation...Ca' Momi Merlot

10 oz. Grilled Angus Strip Steak with Whiskey Mushroom Sauce GF \$32

Served with buttermilk mashed potato

Chef's Wine Recommendation...Talbot Pinot Noir

Oven Roasted Atlantic Cod GF \$32

Dill caper mayo gratiné, with Jasmine rice

Chef's Wine Recommendation...J Vineyards Chardonnay

Linguine Primavera \$30

Tender, crisp vegetables sautéed with extra virgin olive oil, garlic, parmesan & fresh herbs

Chef's Wine Recommendation...Anna de Cordoniu Cava Brut

HISTORY OF ADAIR

Adair was built in 1927, but the story really begins in the late nineteenth century with two young boys. Frank J. Hogan (1877-1944) and James F. Byrnes (1879-1969) were first cousins and first-generation Americans. They grew up in poverty as their mothers, widowed sisters, consolidated their small families under one roof, took in sewing and instilled in their sons "the American dream". Mrs. Hogan and Mrs. Byrnes must have been remarkable women. There was not enough money to allow the boys to be educated past the eighth grade, yet each grew up to become renowned.



**"STEPPED BACK IN TIME AND SAMPLED AN ELEGANT BUT RELAXED LIFESTYLE. WE WILL REMEMBER THE TRANQUILITY."
-NOTTINGHAM, UK**

After working his way through Georgetown University and receiving a law degree in 1902, Frank Hogan founded one of Washington D.C.'s major law firms (Hogan & Hartson) and became a nationally famous trial lawyer. His clients included Teddy Roosevelt, Andrew Mellon, Evely Walsh McLain (Hope Diamond) and Edward L. Doheny (Teapot Dome cases). IN 1939 he was elected President of the American Bar Association. He once observed that the ideal client is "a rich man when he's scared".

James F. Byrnes was a frequent guest at Adair. He served in all three branches of government, first as both Governor and Senator of South Carolina, then as Secretary of State under both Franklin Roosevelt and Harry Truman, and as Supreme Court Justice.



COME HOME TO THE ADAIR AND SHARE YOUR STORY

While both men were married, the Byrneses had no children; the Hogans, one daughter, Dorothy Adair Hogan. Frank Hogan built Adair as a gift to Dorothy upon the occasion of her marriage to John W. (Duke) Guider (1900-1969), a lawyer at Hogan & Hartson and founder of WMTW television.

Over the years, Adair has hosted many distinguished guests: politicians (Presidential hopefuls, Supreme Court Justices, Governors, Senators); actors (Helen Hayes and Dorothy Guider grew up together in Washington, D.C. and remained lifelong friends); and sports figures (the Guider's oldest daughter married Edward Bennett Williams, famed trial lawyer, President of the Washington Redskins, and owner of the Baltimore Orioles).

Adair remained a private residence until Mrs. Guider's passing in 1991. It was converted into a Country Inn in September of 1992.

Adair continues its tradition of hosting friends, new and old, under the care of owners Cathy & Joel Bedor, Innkeeper Stacey Rachdorf, & Chef Steven Learned

Adair Country Inn & Restaurant, 80 Guider Lane, Bethlehem, NH 03574
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