



ADAIR

FROM THE BAR

Vodka

Grey Goose
Ketel One
Absolut
Tito's

Gin

Hendrick's
Tanqueray
Bombay Sapphire
Cathedral Ledge
Glendalough Rose

Tequila

Hornitos Reposado
El Mayor Blanco
Patrón Silver
Casamigos Añejo

Bourbon & Rye

Bulleit Rye
Cathedral Ledge Rye
Jim Beam
Knob Creek
Maker's Mark
Jack Daniels
Breckenridge

Innkeeper's Classic

Pumpkin Old Fashioned
\$14

Breckenridge Bourbon, muddled Bing cherries, a dash of bitters & housemade pumpkin puree

Irish

Glendalough Double Barrel
Knappogue Castle 12 Year
Jameson

Blended

Pig's Nose
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 \$8

Mast Landing Brewing Co.
Westbrook, ME

Combover IPA \$9

Schilling Beer Co.
Littleton, NH

Alexandr Czech Pilsner \$8

Schilling Beer Co.
Littleton, NH

Coors Light \$5

Coors Brewing Co.
Golden, CO.

Heineken 0.0 NA \$6

Pure malt lager
zero alcohol

Samuel Adams Boston

Lager \$6

Boston Brewing Co.
Boston, MA

BUBBLES

La Marca Prosecco

Veneto, Italy 187 ml bottle \$14
750 ml bottle \$49

Veuve Clicquot Yellow Label

Champagne, France \$129

Angelini Prosecco Rosé Brut

Veneto, Italy \$59

J Vineyard Rosé Brut

Sonoma County, California \$99



WHITE

La Jolie Fleur Rosé

Méditerranée, France \$11/\$39

Aromas of fresh watermelon & cherry, with layers of red berries & subtle citrus, complimented with a cleansing, mineral finish

Tramari Rosé

San Marzano, Italy \$13/\$57

100% Primitivo grapes, with soft pink, hints of cherry & raspberry. On the palate are notes of summer flower & saline

Tomaiolo Pinot Grigio

Veneto, Italy \$11/\$39

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

Jermann Pinot Grigio

Friuli-Venezia Giulia, Italy \$15/\$59

Crushed stones, jasmine, white tea & green apples on the nose. Crisp, tangy & fresh

White Haven Sauvignon Blanc

Marlborough, New Zealand \$12/\$49

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

Saint Clair Sauvignon Blanc

Marlborough, New Zealand \$14/\$57

Aromas of tropical guava & pineapple, with hints of fresh-cut green grass. A crisp palate brings notes of ripe passion fruit, green bell pepper, fresh currants & white grapefruit

Willm Riesling

Alsace, France \$12/\$47

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

Harken Chardonnay

Sonoma, California \$12/\$47

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

J Vineyards Chardonnay

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

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

RED

Talbott Pinot Noir

Monterey, California \$12/\$49

Fruit driven with subtle French oak & balanced acidity

Renato Ratti "Soldier Series" Label

Ochetti Nebbiolo

Piedmont, Italy \$14/\$57

Trace scents of strawberry & raspberry. Pleasantly bitterish, velvety, at once elegant & full

Ghost Pines Merlot

Sonoma, California \$12/\$49

Oak, chocolate, vanilla & blackberry aromas

Story Point Cabernet Sauvignon

Sonoma, California \$12/\$49

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

Louis Martini Cabernet Sauvignon

Napa, California \$25/\$99

Berries, chocolate, orange peels, dried flowers, vanilla & cedar

Tomaiolo Chianti Classico

Tuscany, Italy \$12/\$49

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

Trapiche Broquel Malbec

Mendoza, Argentina \$12/\$49

Aromas of fresh red & black fruits, floral notes & earthy minerals with a touch of smoke

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

Dave Phinney D66

Maury, France \$14/\$57

A blend of Grenache, Carignan, Syrah & Mourvedre with vibrant red berry & fruit aromas with exotic cassia & cardamom spice. Ripe blueberry flavors, distinctive earth & herbal notes on the palate

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MENU

~ FIRST COURSE ~

Savory Mushroom Crêpe **V** \$13

Locally raised mushrooms in a rich sherry cream with fresh herbs

Chef's Wine Recommendation...Talbot Pinot Noir

Crispy Duck Wontons \$14

3 each, with a creamy filling of duck bacon & charred sweet corn; over Asian cabbage slaw

Chef's Wine Recommendation...Ghost Pines Merlot

Baked Stuffed Scallops \$16

2 in-shell scallops covered in a moist lobster & shrimp stuffing

Chef's Wine Recommendation...Saint Clair Sauvignon Blanc

Chef's Daily Soup Selection \$10

~ SALAD COURSE ~

Adair House Salad **GF** \$10

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

Chef's Wine Recommendation...Tomaiolo Pinot Grigio

Caesar Wedge \$10

Creamy dressing, garlic croutons & shaved parmesan

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

Baby Spinach Salad with Local Apples **GF** \$10

Meadowstone Farms goat cheese, apple shallot vinaigrette

Chef's Wine Recommendation...Willm Riesling

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

*“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of food borne illness”*



MAIN COURSE

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

Grilled Black Angus Strip Steak GF \$40

12-ounce cut topped with bourbon mushroom ragout, baked russet potato
Chef's Wine Recommendation...Renato Ratti Ochetti Nebbiolo \$14/\$57

Roasted Stuffed Chicken Breast GF \$28

Local apples & Brie, cider pan sauce, mashed red bliss potato
Chef's Wine Recommendation...Tramari Rosé \$13/\$57

Oven Roasted Atlantic Cod with Toasted Capers Herb Mayo GF \$34

Served over creamy chowder potatoes
Chef's Wine Recommendation...Harken Chardonnay \$12/\$47

Bone-in Grilled Pork Chop GF \$33

Smothered in maple caramelized onions, with mashed red bliss potatoes
Chef's Wine Recommendation...Trapiche Broquel Malbec \$12/\$49

Herb Roasted Lamb Rack with Olive Tapenade \$40

Natural jus, rosemary roasted potatoes
Chef's Wine Recommendation...Dave Phinney D66 \$14/\$57

Mushroom Risotto Three Ways V GF

Locally raised mushrooms in creamy risotto & shaved parmesan
Plain ~ \$28 Grilled Chicken ~ \$34 Sautéed Shrimp ~ \$36
Chef's Wine Recommendation...Tomaiolo Chianti Classico \$12/\$49

Potato Gnocchi with Fall Vegetables V \$28

Tossed with fire-roasted peppers & onions
Chef's Wine Recommendation...Willm Riesling \$12/\$47

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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
Exit 40 off I-93 (888/603)444-2600 www.adairinn.com innkeeper@adairinn.com

