



# ADAIR

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## FROM THE BAR

### Vodka

*Grey Goose*  
*Ketel One*  
*Absolut*  
*Tito's*

### Gin

*Hendrick's*  
*Beefeater*  
*Tanqueray*  
*Bombay Sapphire*

### 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*

### Irish

*Glendalough Double Barrel*  
*Knappogue Castle 12 Year*  
*Jameson*

### Blended

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

### Tequila

*Hornitos Resposado*  
*El Mayor Blanco*  
*Patrón Silver*  
*Casamigos Añejo*

### Innkeeper's Classic

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

### 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

### Lamarca Prosecco

Italy 187 ml bottle \$13

### Prefetto Prosecco Extra Dry

Treviso, 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

## Alexander Valley Vineyards Gewurztraminer

*Mendocino, California \$39*

Enticing floral aromatics with grapefruit & pineapple

## Chateau Beauchene Châteauneuf-du-Pape Blanc

*Rhone, France \$79*

Apricot, white flowers & tangerine notes as a rich, textured, layer on the palate

## 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 \$10**

*Toasted pita chips, crisp green beans, watermelon radishes*

**Moroccan Meatballs in Lettuce Cups \$12**

*Warm spices & Greek yogurt drizzle*

**Chicken Tinga Tacos  \$14**

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

**Chilled Smoked Ducktrap River Trout \$14**

*Horseradish cream, capers, water crackers*

**Classic Shrimp Cocktail  \$15**

*Sweet pink Argentinian jumbo shrimp, cocktail sauce, lemon*

## ~ SECOND COURSE ~

**Adair House Salad  \$9**

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

**Caesar Wedge  \$9**

*Toasted garlic crouton, creamy Caesar dressing, shaved parmesan*

**Wedge Salad \$10**

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

**Arugula Salad with Shaved Fennel & Dates  \$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 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 a crisp potato cake*

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

**8 oz. Pan Seared Petit Tender with Whiskey Mushroom Sauce** GF \$32

*Served with roasted red potatoes*

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, spring vegetables sautéed with extra virgin olive oil, garlic & 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

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