

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

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 & earthy 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 green beans*


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 parmessan

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