



ADAIR

FROM THE BAR

Vodka

Grey Goose
Ketel One
Absolut
Tito's

Gin

Hendrick's
Beefeater
Tanqueray
Bombay Sapphire

Bourbon & Rye

Bulleit 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

Innkeeper's Classic

*Breckenridge bourbon, Adair
cranberry sauce, fresh oranges,
cranberry simple syrup & a
dash of nutmeg*

Single Malt

Laphroaig 10 Year
The Balvenie 12 Year
The Macallan 12 Year
Auchentoshan American Oak



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

Landbier Lager
Schilling Beer Co.
Littleton, NH

Alexandr Czech Pilsner
Schilling Beer Co.
Littleton, NH

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WINES

WHITE RED

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

BUBBLES

Lamarca Prosecco

Italy 187 ml bottle \$13

Prefetto Prosecco Extra Dry

Treviso, Italy \$47

Perrier-Jouet Grand Brut

France \$99

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 meritage, followed by Malbec, Petit Verdot, Cabernet Franc & Merlot



MENU

~ FIRST COURSE ~

Pan Steamed Mussels Provençale \$12
fresh tomatoes, white wine, butter & basil

Asian Glazed Duck Wings \$13
citrus soy glaze

Classic Escargot \$9
baked with garlic butter and Asiago cheese, crusty bread

Grilled Flatbread with Mozzarella, Parmesan & Green Onion \$11
add Pancetta bacon & Soppressata \$3, add Crimini mushrooms & garlic \$1

Crispy Vegetable Fritters \$12
tomato cilantro chutney

Chef's Selection of Soup \$8
your server will describe tonight's soup creation

~ SECOND COURSE ~

Adair House Salad \$9
baby greens, tomato, cucumber, Craisins, sharp cheddar, candied walnuts & maple-mustard vinaigrette

Caesar Wedge \$9
creamy Caesar dressing, garlic croutons & shaved Parmesan

Harvest Salad \$10
Locally sourced greens, goat cheese, and roasted beets with orange basil vinaigrette
add a protein: grilled chicken \$6, sautéed shrimp \$8, 8 oz. flat iron steak \$12



MAIN COURSE

All entrées served with vegetable du jour
& house baked bread

10 oz. Ribeye Steak \$34

cooked in a searing hot cast iron pan with house herb butter & roasted potatoes

Chef's Wine Recommendation...Story Point Cabernet Sauvignon

Herb Roasted Lamb Rack \$36

apple-mint relish, Johnny Cakes

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

Sautéed Chicken Schnitzel \$28

over linguini with spinach, artichoke hearts & sundried tomato

Chef's Wine Recommendation...Harken Chardonnay

8 oz. Dry Rubbed Flat Iron Steak \$32

chipotle dusted, grilled & sliced thin, with bourbon onions & mashed red potatoes

Chef's Wine Recommendation...Catalpa Malbec

Grilled Ahi Tuna \$30

lemon olive oil marinade, jasmine rice

Chef's Pairing...Schilling Landbier Lager or Harken Chardonnay

Lager Steamed Shrimp & Mussels \$28

finished with butter & herbs over linguini

Chef's Pairing...Schilling Landbier Lager or Harken Chardonnay

Pork Osso Bucco \$30

bone-in shank, braised with cranberries & Port wine, mashed red potatoes

Chef's Wine Recommendation...Tomaioli Chianti

Pumpkin Ravioli \$26

vanilla spice cream, caramelized onions, local goat cheese

Chef's Wine Recommendation...Talbot Pinot Noir

Lightly Curried Cauliflower & Chickpeas \$26

red lentils, sautéed spinach, jasmine rice

add a protein: grilled chicken \$6, sautéed shrimp \$8, 8 oz. flat iron steak \$12

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

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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