

Adair Summer Menu

First Course

Avocado Deviled Eggs with Smoked Salmon ~ 11
Crispy Cheddar Parmesan crust

Pulled Bacon Potato Skins ~ 12
Scallions, melted Vermont Cheddar cheese

Grilled Italian Flatbread ~ 14
Pancetta bacon, Sopressata, roasted garlic ricotta, garden basil

Daily Soup Selection ~ 8
Your server will describe today's selection

Second Course

Caesar Wedge ~ 9
Creamy Caesar dressing, garlic croutons & shaved Parmesan

Mountain Salad ~ 8
Baby spinach, shaved radish, celery hearts, Green Goddess dressing

Quinoa Salad with Herb Vinaigrette ~ 9
Tomato, cucumber, toasted sunflower seeds

Adair Summer Salad ~ 9
*Baby greens, tomato, cucumber, Craisins, sharp Cheddar, candied walnuts
Maple mustard vinaigrette*

Main Course

Herb Roasted Lamb Rack ~ 35
Warm corn & bean medley, lamb jus

Grilled Salmon Filet ~ 28
Maple ginger glaze, scallion jasmine rice

Sautéed Balsamic Chicken Breast ~ 27
Herb balsamic marinade, pesto red potatoes

Seared Beef Tenderloin Medallions ~ 30
Chimichurri basted, roasted fingerling potatoes

Shrimp & Lobster Florentine ~ 33
Sautéed baby spinach & a splash of Sambuca, over fresh fettucine

Quinoa Stuffed Zucchini Squash ~ 24
Chickpeas, kale, edamame, shredded Pecorino cheese

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White Wine By The Glass

Montaud Rosé \$10

Tomaiolo Pinot Grigio \$9

White Haven Sauvignon Blanc \$10

Willm Riesling \$9

Harken Chardonnay \$10

Catalpa Chardonnay \$9

Red Wine By The Glass

Story Point Cabernet \$10

Talbott Pinot Noir \$11

CA'Momi Merlot \$11

Catalpa Malbec \$10

Craft Beer & Ale

Czech Pilsner \$6

*Moat Mountain Brewing Company
North Conway, NH*

Sam Adams Boston Lager \$5

*Boston Brewing Company
Boston, Massachusetts*

Pigs Ear Brown Ale \$5

*Woodstock Inn Brewery
North Woodstock, NH*

Frye's Leap IPA \$5

*Sebago Brewing Co.
Sebago Lake, Maine*

Innkeeper's Classic

The French Connection \$13

Grey Goose Vodka, Chambord and Pineapple Juice

WE HAVE A FULL BAR FOR ANY LIBATION!
INQUIRE WITH SERVER