



MENU

~ FIRST COURSE ~

Venison Stuffed Mushroom Caps **GF** \$13

House made venison sausage, melted smoked gouda, red wine gastrique
Chef's Wine Recommendation...Trapiche Broquel Malbec

Caramelized Onion Tart \$12

Yellow onions, leeks & shallots cooked golden brown & baked in a creamy custard with a touch of sherry
Chef's Wine Recommendation...La Jolie Fleur Rosé

Smoked Brook Trout Plate \$14

From Ducktrap River Smokehouse in Maine; with capers, red onion, lemon & horseradish cream. Served with crackers
Chef's Wine Recommendation...Willm Riesling

Glazed Crispy Pork Belly **GF** \$15

Pan fried & drizzled with an apple cider balsamic reduction, on a bed of braised greens
Chef's Wine Recommendation...Renato Ratti Nebbiolo

Chef's Daily Soup Selection \$10

~ SALAD COURSE ~

Adair House Salad **GF** \$10

*Baby greens, tomato, cucumber, Craisins, candied walnuts & shaved red onion with
maple mustard vinaigrette*
Chef's Wine Recommendation...Tomaiolo Pinot Grigio

Caesar Wedge \$10

Creamy Caesar dressing, garlic croutons & shaved Parmesan
Chef's Wine Recommendation...White Haven Sauvignon Blanc

Adair Harvest Salad \$10

Baby greens with roasted beets, local goat cheese, & orange vinaigrette
Chef's Wine Recommendation...La Jolie Fleur Rosé

add a protein: \$8 chicken or shrimp

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness**



MAIN COURSE

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

12 oz. Grilled Angus Ribeye Steak* GF \$41

Brushed with garlic herb butter; served with roasted russet potatoes

Chef's Wine Recommendation...Orin Swift Abstract Red Blend

Pork Osso Bucco \$34

Braised with cranberries & port, buttermilk mashed potato

Chef's Wine Recommendation...Ghost Pines Merlot

Rosemary Rubbed Lamb Rack Chops* \$41

Two 2-bone chops grilled & served with apple mint relish & roasted russet potatoes

Chef's Wine Recommendation...Talbot Pinot Noir

Oven Roasted Atlantic Haddock GF \$34

Roasted golden brown, over herb basmati rice with herb caper mayo

Chef's Wine Recommendation...Harken Chardonnay

Baked Stuffed Chicken Breast Normandy GF \$32

Filled with Granny Smith apples & Brie, cider pan sauce

Chef's Wine Recommendation...Willm Riesling

Sautéed Shrimp & Lobster Florentine \$36

Tender shellfish with spinach, bell peppers & a splash of Anisette; tossed with fettuccine

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

Mushroom & Herb Risotto GF \$28

Creamy Arborio rice with shiitake & oyster mushrooms; finished with shaved Parmesan

Add Chicken or Shrimp \$8

Chef's Wine Recommendation...Tomaiolo Chianti Classico

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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
Buffalo Trace

Irish

Glendalough Double Barrel
Knappogue Castle 12 Year
Jameson

Blended

Dewar's White Label
Johnnie Walker Black

Innkeeper's Classic

Adair Leaf Peeper Cocktail

\$14

A cool blend of Maker's Mark bourbon,
cognac & Cointreau with muddled orange;
served on the rocks

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

Safe Space New England

IPA \$9

Concord Craft Brewing Co.
Concord, NH

Alexandr Czech Pilsner \$8

Schilling Beer Co.
Littleton, NH

Tuckerman Pale Ale \$6

Tuckerman Brewing Co.
North Conway, NH

Upside Dawn Golden Ale

N/A \$6

Athletic Brewing Co.
Milford, CT

Coors Light \$5

Coors Brewing Co.
Golden, CO

BUBBLES

La Marca Prosecco

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

Veuve Clicquot Yellow Label

Champagne, France \$129

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

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

Napa County, California \$16/\$67

Aromas of crisp yellow apple, ginger snap & vanilla custard. Layered notes of baked peach, pineapple, roasted almond & Madagascar vanilla blend on the plush, full-bodied palate.

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

Franciscan Estate Cabernet Sauvignon

Napa Valley, California \$12/\$49

With aromas of black tea & clove, this bold red offers up notes of toasted caramel, chocolate & black fruit with a long finish

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

Orin Swift Abstract Red Blend

California \$21/\$79

A blend of Grenache, Petit Sirah & Syrah primarily from Sonoma County, CA. Aromas of black fruits, berries & caramelized oak. Ripe cherry flavor with herbal notes & a touch of spice

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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.



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.

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 Brenda Dominici Johnson & Mark Johnson, Innkeeper Stacey Rachdorf, & Chef Steven Learned



**"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".



COME HOME TO THE ADAIR AND SHARE YOUR STORY

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