



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

Innkeeper's Classic

Spring Elixir
\$14
Vodka
NH maple syrup
fresh lemon juice
shaken with a twist

Irish

Glendalough Double Barrel
Knappogue Castle 12 Year
Jameson

Blended

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 \$9

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 \$8

Tuckerman Brewing Co.
North Conway, NH

Upside Dawn Golden Ale

N/A \$6


Athletic Brewing Co.
Milford, CT

Coors Light \$6

Coors Brewing Co.
Golden, CO

BUBBLES

La Marca Prosecco

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

Veve Clicquot Yellow Label

Reims, France \$129

Tattinger Champagne

Reims, France \$99



WHITE

La Jolie Fleur Rosé

Méditerranée, France \$10/\$37

Aromas of fresh watermelon & cherry, with layers of red berries & subtle citrus, complimented with a cleansing, mineral finish

"J" Pinot Gris

Healdsburg, CA \$12/\$45

Subtle notes of citrus & jasmine, layered over fruit notes of white peach, pear, lemon, kiwi & lemon zest, with a hint of minerality

Jermann Pinot Grigio

Friuli-Venezia Giulia, Italy \$15/\$56

Crushed stones, jasmine, white tea & green apples on the nose. Crisp, tangy & fresh

White Haven Sauvignon Blanc

Marlborough, New Zealand \$12/\$46

Full flavored & medium-bodied with notes of peach, gooseberry & ripe tropical fruit

Honig Sauvignon Blanc

Rutherford, CA \$14/\$54

Bright notes of jasmine, pear, citrus & lemongrass, nuanced with tropical notes of kaffir lime, grapefruit & lemongrass

Willm Riesling

Alsace, France \$12/\$46

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/\$45

100% barrel fermented, tropical fruit & Bosc pear, paired with warm oak aromas

J Vineyards Chardonnay

Napa County, California \$16/\$62

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

RED

Talbott Pinot Noir

Monterey, California \$13/\$50

Fruit driven with subtle French oak & balanced acidity

Renato Ratti "Soldier Series" Label Ochetti Nebbiolo

Piedmont, Italy \$16/\$62

Trace scents of strawberry & raspberry. Pleasantly bitterish, velvety, at once elegant & full

Tomaiolo Chianti Classico

Tuscany, Italy \$12/\$46

Blackberries & plums on the nose, medium-bodied with modest acidity & smooth tannins

Allegrini Palazzo Della Torre

Veneto, Italy \$14/\$54

Notes of vanilla, dark chocolate, cherries & spices, with a velvety texture & long finish

Franciscan Estate Cabernet Sauvignon

Napa Valley, California \$14/\$52

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

Trapiche Broquel Malbec

Mendoza, Argentina \$12/\$46

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 \$22/\$82

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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MENU

FIRST COURSE

Selection of Local Cheese **V** \$14

Chef's rotating selection of cheeses, Adair maple rosemary crackers, green apple & honeycomb
Chef's Wine Recommendation...Jermann Pinot Grigio, Giulia, Italy

Lamb Meatballs \$18

Moroccan spices, lemon mint yogurt & chermoula
Chef's Wine Recommendation...Trapiche Broquel Malbec, Mendoza, Argentina

Smoked Salmon Rillettes \$18

Adair rye crackers, crème fraiche, chives & trout roe
Chef's Wine Recommendation...La Marca Prosecco, Veneto, Italy

Roasted Heirloom Carrots **GF** **V** \$14

Berbere spiced, lemon mint yogurt, Marcona almonds, feta & carrot top pesto
Chef's Wine Recommendation...Willm Riesling, Alsace, France

Caramelized Onion & Fig Tartine **V** \$12

Grilled sourdough, rosemary & goat cheese
Chef's Wine Recommendation...Talbot Pinot Noir, Monterey, California

SALAD COURSE

Grilled Gem Lettuce Caesar **V** \$14

House made dressing, Pecorino Romano, parsley garlic crumbs & white anchovy
Chef's Wine Recommendation..."J" Pinot Gris, Healdsburg, California

Adair Spring Salad **V** \$14

*Baby spinach, pea greens, asparagus, strawberries, Marcona almonds, goat cheese
& lemon herb vinaigrette*

Chef's Wine Recommendation...Renato Ratti Ochetti Nebbiolo, Piedmont, Italy

*add a protein: \$8 chicken or shrimp, *6 oz. Norwegian Salmon \$14*

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



MAIN COURSE

"At Adair we strive to support local purveyors & provide our guests with fresh, seasonal dishes"
- Chef Joshua

***Ribeye of Lamb** **GF** \$41

Roasted heirloom carrots, honey, pistachio & harissa
Chef's Wine Recommendation...Willm Riesling, Alsace, France

Spring Risotto **GF** **V** \$29

Carnaroli Italian rice, peas & carrots, Pecorino Romano & parsley mint gremolata
Chef's Wine Recommendation...Harken Chardonnay, Sonoma, California

***Beef Tenderloin** **GF** \$38

Pan roasted; potato puree, wilted spinach, Hen of the Wood mushrooms & demi-glace
Chef's Wine Recommendation...Tomaiolo Chianti Classico, Tuscan, Italy

***Crispy Skin Salmon** **GF** \$35


Spring risotto, shaved asparagus citrus salad, herbs & flowers
Chef's Wine Recommendation...J Vineyards Chardonnay, Napa County, California

Lamb Bolognese \$30

Fresh Mafaldine pasta, burrata, parsley mint gremolata & Pecorino Romano
Chef's Wine Recommendation...Orin Swift Abstract Red Blend, California

***Chicken Milanese** \$32

Marinated tomatoes, artichoke hearts, shaved asparagus, spinach & goat cheese
Chef's Wine Recommendation...Honig Sauvignon Blanc, Rutherford, California



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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 & Chef Joshua Bartholomew.

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



**"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