

# The Bretton Arms -1896-

## STARTERS

**corn and crab bisque**  **16**

jumbo lump crab / roasted corn  
buttered leeks / red peppers / chives

**open faced wild boar ravioli** **20**

citrus supreme / mascarpone cheese  
charred red onion jam / natural jus

**butter poached maine lobster tail**  **24**

roasted red and yellow beets / saffron aioli  
lemon thyme crème fraîche

## SALADS

**bretton arms caprese**   **16**

local mixed greens / fresh mozzarella / heirloom tomatoes  
roasted shallot basil vinaigrette

**caesar salad** **17**

baby romaine heart / white anchovy aioli  
shaved parmesan cheese / brioche croutons

**arugula watermelon salad**   **18**

feta cheese / pistachio / radishes / lime vinaigrette

## ENTRÉES

**12 oz robie farms prime ny strip**  **65**

watercress / red and yellow grape tomato salad  
vermont blue cheese potato purée / rosemary demi

**jurgielewicz farm duck breast** **48**

toasted farro / green peas / summer squash / zucchini  
pickled green apples / espresso cherry demi

**atlantic black cod**  **51**

red grape salsa / roasted carrots  
baby spinach / quinoa / port wine syrup

**house-made pappardelle pasta**  **39**

roasted balsamic vegetables / smoked tomato broth / cilantro pesto

**north country bacon wrapped venison loin** **60**

nh mushrooms / parsnip purée / swiss chard  
fresh blackberry / lavender demi

**the scallops at 1896** **50**

duck fat roasted potato / carrot and NH apple purée  
broccoli / lobster crème

 gluten-free  vegetarian

gluten-friendly bread available upon request

\*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.  
please notify us of any food allergies.