



Take-Out Procedure Summary

We're happy to take day-of orders, please call before 2 pm

Please visit our [website](#) to view the detailed version of our ordering procedure

1. Place Your Order

Your voicemail order to (603) 581-9729 should include:

- Your first and last name, the DAY & time you'd like to have your order ready (between 5-7:45 pm)
- Your email address & your phone number- cell phone for texting (if you text)
- Your order (note any allergies for anyone dining)- don't forget dessert!

2. Pay for Your Order

- Your emailed invoice may come to a spam folder, please check there if you don't see it.
- Once you have opened your invoice, scroll to the "Pay Invoice" button and click to be transferred to a secure site to process your payment with a credit/debit card. Please do this prior to pick-up/delivery. The system will provide you with the option to tip if you wish.
- We will confirm your pick-up/delivery time in the bold writing below the "Pay Invoice" button. Please check here to confirm what time we'll have your order ready!

3. Pick-Up Your order

- Given the current outdoor temperatures, we recommend planning to arrive 5 minutes before your pick-up time to be sure your meals stay hot. We generally run right on time, and will leave your order on the table if you aren't there waiting.
- Your order will be placed on our pick up table, under the umbrella by our restaurant's front door.

-ADD-ON ITEMS-

CRUSTY WHITE LOAF (THURS-SAT)

SOURDOUGH (SAT ONLY) \$ 6

GARLIC PARSLEY BUTTER \$ 6

BLACK TRUFFLE BUTTER \$ 8

CINNAMON TOAST BUTTER \$ 5

COCKTAIL MIXER OF THE MONTH \$ 11 / 9 OZ. BOTTLE

This week's special: Roasted Half Chicken

This delicious chicken is flavorful, juicy and crispy on the outside...served with a lemon thyme dipping sauce and a handful of shoestring French fries- just let us know if you need ketchup! \$22

Cocktail Mixer of the Month: The Elixir (see website menu page for detailed description)



50 North Main Street Wolfeboro, New Hampshire

APPETIZERS

Reuben Rolls \$10

All the components of our favorite March sandwich are transformed into 2 crispy spring rolls...

Corned beef, Swiss cheese, Morse's sauerkraut & Thousand Island dressing to dip.

Pâté Plate \$10

country style pork pâté, Dijon mustard, cornichons, sour cherry jam & our bread

Crispy Cauliflower \$9

with harissa salt and served with sumac dipping sauce

Fromage \$9

A warm blend of soft cheeses, herbes de Provence & garlic. Served with our bread.

SALADS

Add sautéed shrimp (+\$10) or seared salmon (+\$12) to a salad for dinner

Organic Greens \$9

balsamic vinaigrette, marinated feta cheese, bacon, roasted sunflower seeds & pickled red onion

Kale Caesar \$9

chopped kale, crunchy croutons, zippy Caesar dressing with shredded Parmesan & white anchovy

Grains & Greens \$11

tender farro & red quinoa are mixed with oven roasted tomatoes, roasted onions, chopped kale, & brown mustard seeds tossed with apple cider vinaigrette.

ENTREES

SEARED SALMON [Ⓢ]

Pan-seared salmon served over sautéed julienne carrots, zucchini and summer squash, topped with a lemon caper butter sauce. \$22

LOCAL LAMB BOLOGNESE

Top of the Hill Farm ground lamb, mirepoix & tomato over pappardelle, topped with Parmesan cheese. \$23

BEEF SHORT RIBS

Tender braised beef, pulled off the bone and served over mushroom risotto. \$26

BOMBAY

Seasonal vegetables sautéed in a Tikka Masala sauce made of warming spices, tomato, and onion. Topped with our garlic cloud and fresh green herb oil. Served over jasmine rice.....vegan \$18.....add shrimp \$21

CALDEIRADA

Our version of the Portuguese fish stew. Tomato, onion, saffron, white wine, clam juice and herbs create a flavorful and piquant vessel for sautéed Monkfish bolstered by chunks of little red potatoes. \$20

BEEF WITH BASIL

Thinly-sliced beef tenderloin sautéed with red peppers and fresh basil leaves in a brown pan sauce with soy, garlic & ginger. Served with white rice. \$23

THAI RED CURRY

Traditional coconut milk sauce with red curry, lemongrass and ginger; mushrooms, green peas and red pepper over jasmine rice

and: julienne vegetables \$18 / shrimp \$21 / beef tenderloin \$23

[please note: our sauce contains shrimp ingredients! This dish is not suitable for people allergic to shellfish]

DON'T FORGET DESSERT...

DESSERT

CHOCOLATE MOUSSE (GF)

rich and velvety, Belgian chocolate and little else \$7

LEMON CURD & RASPBERRY PAVLOVA (GF)

A sweet meringue pillow, atop our tart, fresh lemon curd & raspberry compote \$8

BAILEY'S IRISH CREAM CHEESECAKE

Creamy, smooth cheesecake with a healthy dose the 'good stuff' in the mix. Baked onto a crisp gingersnap crust \$7