



50 North Main Street Wolfeboro, New Hampshire

APPETIZERS

Crispy Cauliflower \$9

with harissa salt and served with sumac dipping sauce

Fromage \$9

A blend of soft cheeses, Herbes de Provence & garlic; topped with Parmesan and warmed served with our bread

Taste of Spain \$14

Thinly sliced Redondo Iglesias Jamón Ibérico, Manchego cheese, Quince paste & La Boca bread

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

Procedure for Our Hands-Free Ordering

#1) Give us a ring BEFORE the night you want to order. Days in advance are great!

We're happy to take orders on the day you want to dine, please try to call before 3pm.

Orders placed after 3pm may not be possible. If you don't receive a call or text back promptly, we won't be able to cook for you tonight. We will do our best to answer your call, or call you right back, but we're only two people 😊 trying to provide the best customer service we can!

#2) We are practicing what we call "HANDS-FREE" payment and pick-up/delivery. When you order, we will establish an invoice and email it to you, here we'll also confirm the time for pick-up. Please provide your EMAIL address when you place your order and complete this prior to pick-up or delivery...full instructions on our website menu page, please check there prior to ordering!

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

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

ROAST HALF CHICKEN

*From Common Wealth Poultry of Gardiner, Maine
Crispy skin, lemon thyme dipping sauce, with shoestring fries.....\$21*

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]

DESSERT \$7

INDIAN PUDDING

our version of the classic; molasses & cornmeal custard served warm with whipped cream on the side (GF)

KEY LIME TART *smooth and creamy lime custard on top of a gingersnap crust*

CHOCOLATE MOUSSE *rich and velvety, Belgian chocolate and little else (GF)*