



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

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 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! Occasionally we do need to close to new orders before 3pm if we've become fully booked; we do change the voicemail message to let you know if this happens!

#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

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

See our specials page too!

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

GODNATT CHOCOLATE CAKE

Named for the Swedish word for "Goodnight", this is a rich and delicious ending to a winter's supper. A near guarantee of a godnatt's sleep!

Moist, chocolate cake layers sandwich a layer of sour cream chocolate icing, and are then draped in poured chocolate ganache. Served with raspberry sauce on the side.