



MOLLY'S



ENTREES

Mac & Cheese

Our creamy 4-cheese mac & cheese made with Cheddar, American, Provolone & Monterey Jack cheeses.

Shepherd's Pie GF

Seasoned house-ground ribeye slow cooked with peas, onion, red wine and fresh herbs, topped with sweet corn, buttery whipped potatoes & melted cheddar cheese.

Chicken Piccata w/ Risotto GF

Pan-seared chicken breast topped with lemon-caper sauce & served on top of sweet pea risotto.

*House-Cut Denver Steak Frites GF

Our house-cut Denver steak, seasoned and prepared to your preference. Served with a side of seasoned shoestring fries.

13

16

18

25

Chicken Tenders GF (3) Pc 11 • (5) Pc 14

Jumbo chicken tenders in our crispy gluten-free corn flake breading, served with shoestring fries and your choice of dipping sauce.

Roasted Portobello & Sweet Potato Risotto GF/Vg

Roasted seasoned portobello mushroom, drizzled with balsamic glaze and served on top of sweet potato risotto.

17

Baked Haddock

Fresh Atlantic haddock, baked with a white wine butter sauce and topped with a ritz cracker crumb topping.

21

Boneless Short Rib GF

House-cut short rib, braised with red wine, vegetables and fresh herbs. Served with a side of buttery whipped potatoes, red wine gravy and chef's vegetables.

27

DESSERTS

Cookie Skillet

9

Strawberry Shortcake Trifle

13

Chocolate Fudge Brownie Trifle

13

Funfettie Cake Batter Trifle

13

DRINKS

Fontaine Soda

2

Apple Juice

3

Bottled Root Beer

3

San Pellegrino - 1 Liter

8

GF = Gluten Free

V = Vegetarian

Vg = Vegan

Before placing your order, please inform your server if you or a person in your party has a food allergy.

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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421 Central Ave, Dover, NH

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S O U P S

Tomato Soup GF/V

Rich & creamy soup made with roasted tomato, cream and Italian herbs.

French Onion Soup

Slow cooked caramelized onions & savory herbs simmered in beef stock, topped with crusty garlic bread and Gruyere cheese.

Corn & Bacon Chowder

Hardwood smoked bacon, fresh sweet corn and Yukon gold potato, simmered in cream and chicken stock.

Short Rib Chili GF

Braised short rib and ground ribeye slow cooked with roasted tomato, sweet corn, red & black beans, peppers, onions and spices.

S A N D W I C H E S

All sandwiches are served with a side of house seasoned chips. (Sub Fries or Waffle Fries +1)

Pulled Pork Sandwich

Cider-braised pulled pork with house sweet & smokey BBQ sauce and New England slaw on a toasted brioche bun.

Grilled Portobello Melt V

Grilled balsamic portobello with tomato, nut-free pesto, and mozzarella on toasted garlic bread.

Hot Honey Chicken Sandwich

Crispy chicken tossed in hot honey with slaw, pickled onions, and house ranch on a toasted brioche bun.

Molly's Melt

Two ribeye smash burgers on toasted garlic bread with cheddar, pickles, and Alabama white sauce.

S A L A D S

Mixed Greens GF/Vg **Side 5 • Full 9**

Fresh Mesclun greens, topped with cherry tomato, pickled red onion & cucumber. Served with a side of our house balsamic vinaigrette.

Caesar V **Side 6 • Full 10**

Crisp romaine lettuce, garlic croutons & shaved parmesan cheese, tossed with our house Caesar dressing.

Beet & Goat Cheese GF/V **12**

"Fresh Mesclun greens tossed with our house balsamic vinaigrette and topped with roasted beets & crumbled goat cheese.

Harvest Salad GF/Vg **12**

"Fresh Mesclun greens tossed in apple cider vinaigrette, topped with roasted roots, pepitas, and dried cranberries.

Cobb V **13**

Crisp romaine topped with egg, bacon, avocado, cucumber, pickled onion, tomato, and bleu cheese. Served with house bleu cheese dressing.

T U S C I N O S

[TUH-SKEE-NOES] Our house-made pizza dough; folded, stuffed & toasted into a warm handheld sandwich. Served with a side of house seasoned chips (Sub Fries or Waffle Fries +1)

Caesar Tuscino V **14**

Crisp romaine tossed in our house Caesar dressing, parmesan cheese & garlic croutons.

Add Grilled or Fried Chicken **+4**

Pesto Caprese Tuscino V **15**

Fresh mozzarella, beefsteak tomato, nut-free pesto, balsamic glaze & "Little Leaf" mixed greens.

Add Prosciutto **+5**

Italian Deli Tuscino **16**

Fresh mozzarella, prosciutto, salami, capicola, pepperoncinis, beefsteak tomato, shredded lettuce, and pickled red onions.

Chicken Parm Tuscino **16**

Crispy fried chicken, house marinara, parmesan & fresh mozzarella.



F O R T H E T A B L E

Blistered Shishitos GF

Blistered Shishito peppers sautéed in bacon fat, seasoned with our house brisket spice blend and topped with candied hardwood smoked bacon.

12

Potato Skins GF

Crispy potato skins loaded with cheddar, bacon, scallions, and sour cream, served with house horseradish sauce.

12

Onion Rings GF, V

Crispy, golden onion rings coated in our crunchy batter. Served with a side of horseradish mayo.

11

Nachos GF, V

Regular 12 • Large 18

House seasoned corn chips w/ melted cheese, pico salsa, black olives, jalapeños, corn & black bean salsa & pickled red onions. Served with a side of sour cream.

Buffalo Brussels Sprouts GF, Vg

10

Rice flour battered crispy fried Brussels sprouts, tossed in our house Buffalo sauce. Served with carrots & celery and a side of dipping sauce.

Mozzarella Bites GF, V

11

Fresh cut mozzarella, breaded with rice flour and corn flakes & Italian herbs. Served with a side of our house marinara.

Chips and Salsa GF, V

3

Crunchy tortilla chips served with fresh house salsa.

Add Guacamole +4

Wings GF

(8) Piece 12 • (14) Piece 18

Crispy fried chicken wings, tossed in your choice of sauce and served with carrots & celery and a dipping sauce of your choosing.

D I P S

Buffalo Chicken Dip GF

13

Creamy & loaded with flavor, topped with bleu cheese and scallions. Served with our seasoned corn chips.

Pretzel Bites

12

Warm pub cheese made with local beer and served with a pile of soft pretzel bites.

L O A D E D W A F F L E F R I E S

"Big Bad" Loaded Fries GF

20

Waffle fries piled with cider-braised pulled pork, BBQ, white sauce, and cheddar cheese sauce.

Cheeseburger Loaded Fries GF

22

Seasoned waffle fries loaded with ground ribeye, American cheese, caramelized onion, pickles, tomato, and a drizzle of house ranch.

Pesto Veggie Loaded Fries

19

Waffle fries topped w/ caramelized onion, tomato, roasted portobello, fresh mozzarella, nut-free pesto, & a balsamic drizzle.

S N A C K S

Seasonal Snack Board

21

An assortment of snacks and cheeses that rotates seasonally and with local availability.

Mezze Plate V

18

Our Mediterranean inspired snack board with warm feta dip, olive tapenade, house made hummus and garlic flatbread.

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C O C K T A I L S

Classics

House Old Fashioned	12
<i>Bourbon / Brown Sugar</i>	
Molly's Fig Manhattan	12
<i>Whiskey / Fig Syrup / Orange</i>	
Molly's Marg	12
<i>Blanco Tequila / Orange / Lime</i>	
Citrus Gin Spritz	12
<i>Gin / Prosecco / Elderflower</i>	
Rum Punch	11
<i>Rum / Pineapple / Orange</i>	
Espresso Martini	14
<i>Vodka / Espresso / Brown Sugar</i>	

Seasonal

Spiced Holiday Marg	12
<i>Blanco Tequila / Orange / Lime / Cranberry</i>	
Santa-Gria	12
<i>Red Wine / Brandy / Cranberry</i>	
Poinsettia	10
<i>Prosecco / Cranberry / Orange</i>	
Hot Chocolate Martini	11
<i>Vodka / Cocoa</i>	
Sugar Cookie Martini	12
<i>Vanilla Vodka / Chocolate / Oat Milk</i>	

Draft

20 oz Guinness 4.2% ABV	8
16 oz Sam Adams Winter White 5.7% ABV	7
16 oz Coors Light 4.2% ABV	5
16 oz Moat Czech Pilsner 4.9% ABV	7
16 oz Allagash White 5.2% ABV	8
16 oz Woodstock Pig's Ear 4.3% ABV	8
16 oz Northwoods IPA 6% ABV	8
16 oz Garage Beer Light Lager 4% ABV	6
16 oz Rouge Dead Guy 6.8% ABV	10

Wine

Josh Cellars Cabernet Sauvignon	10
Alamos Ridge Malbec	10
Lunetta Prosecco	8
Bread & Butter Chardonnay	10
Mark West Pinot Noir	10
Cupcake Merlot	8
Bread & Butter Pinot Grigio	10
Bread & Butter Sliced Chardonnay	10
Kendall Jackson Sauvignon Blanc	10

Cans

16 oz Garage Beer Lime 4% ABV	7
16 oz Lawson's Sip of Sunshine IPA 8% ABV	14
16 oz Barreled Souls Quaker State Stout 5.3% ABV	15
Mom Water Strawberry Kwi / Lemon Blueberry / Pineapple Orange / Blueberry Peach	9
Surfside Ice Tea, Lemonade & Vodka / Lemonade & Vodka	9

T H E R A V E N

Why the Raven?

At Molly's, the raven isn't just a logo — she's part of our story.

In Celtic folklore, ravens are tied to the Morríghan, a powerful guardian who watches over those facing life's toughest battles. She doesn't bring the hardship; she helps people survive it. She protects, guides, and reminds us that even in chaos, there's strength and purpose.

That meaning runs deep for us. After a serious motorcycle accident in 2016 — and the long road of recovery that followed — the raven kept showing up in our lives. We'd see her during moments of loss, before big decisions, or when we needed a sign that we were still on the right path. She became a symbol of resilience, survival, and the sense that we were being looked after.

So when it came time to choose a symbol for Molly's, the decision felt easy. The raven represents the grit behind our story, the gratitude we carry with us, and the belief that we're here for a reason. She's a reminder that even after the hardest moments, life can still open into something warm, welcoming, and full of good company.

That's what Molly's is all about — strength in the storm, comfort at the table, and a little magic watching over it all.

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