

LUNCH MENU

PELHAM HOUSE RESORT

RAW BAR

***½ DOZEN DENNIS OYSTERS | 21**
MAKERS MARK MIGNONETTE

***½ DOZEN JUMBO POACHED SHRIMP | 23**
CLASSIC COCKTAIL SAUCE, LEMON

SOUP & SALAD

PELHAM HOUSE CLAM CHOWDER 9 | 12
TRADITIONAL NEW ENGLAND STYLE

MAPLEBROOK FARM BURRATA | 21
LEMON BASIL PESTO, COMPRESSED WATERMELON, ARUGULA, HOT HONEY APRICOT-PECAN RELISH, CHERRY TOMATO, GRILLED COUNTRY BREAD

***SPRING PEA CITRUS SALAD | 17**
FIELD GREENS, CITRUS SLICES, SPRING PEAS, CUCUMBER, SPICED FETA, YUZU-CALAMANSI VINAIGRETTE

***BEET SALAD | 17**
ROASTED BEETS, CHICORIES, PICKLED BLUEBERRY, FRESH STRAWBERRY, GOAT CHEESE MOUSSE, BALSAMIC GLAZE, WALNUTS

ENHANCEMENTS

- *LOBSTER SALAD | MKT
- *PAN-SEARED SCALLOPS | MKT
- *GRILLED SPICY CHICKEN BREAST | 9
- *GRILLED ATLANTIC HALIBUT | MKT
- *PAN-SEARED WILD ORA KING SALMON | MKT
- *GRILLED SHRIMP | 19

SMALL PLATES

***SNOW CRAB LOUIE | MKT**
LOUIE DRESSING, HEN EGG, CHERRY TOMATOES, GRILLED BROCCOLINI, AVOCADO, GREENS

SUN-DRIED TOMATO AND WHITE BEAN HUMMUS | 18
SUN-DRIED TOMATO - WHITE BEAN HUMMUS, ROASTED PEPPER AND CASHEW CRUMBLE, GRILLED PITA BREAD, ASSORTED VEGETABLES

CRISPY POINT JUDITH CALAMARI | 20
PICKLED PEPPERS, LEMON AIOLI, GRILLED LIME

***FRIED TRI-COLORED CAULIFLOWER | 19**
BBQ SPICED, CHIPOTLE-LIME AIOLI

ASPARAGUS TEMPURA | 19
FRIED ASPARAGUS, MISO-SESAME AIOLI, FURIKAKE

HANDHELDS

CHOOSE ONE SIDE | TRUFFLE FRIES +6

THE ROOFTOP BURGER | 24
8 OZ CBS PATTY, PELHAM BRIOCHE BUN, CARAMELIZED ONION, HOUSE SAUCE, PHR PICKLES, CABOT CHEDDAR CHEESE
ADD FRIED EGG +2 | ADD APPLEWOOD SMOKED BACON +5
(ASK ABOUT OUR SECRET BURGER!)

STEAK SANDWICH | 28
GRILLED STRIPLOIN, ARUGULA, PICKLED RED ONION, TOMATO, BLACK GARLIC REMOULADE, CIABATTA

TURKEY CLUB BLT | 23
TURKEY BREAST, SMOKED APPLE WOOD BACON, LETTUCE, TOMATO, CHEDDAR CHEESE, CRANBERRY AIOLI, COUNTRY BREAD

THE GRILLED CHEESE | 24
PHR BEEF MEATBALLS, BLISTERED TOMATO, COUNTRY BREAD, CABOT CHEDDAR, ARUGULA, MARINARA

VEGAN BURGER | 22
SWEET POTATO, CARROT AND RED BEAN VEGGIE BURGER, POTATO ROLL, JICAMA GREEN CABBAGE SLAW, VEGAN CURRY AIOLI

PHR LOBSTER ROLL | MKT
TOASTED BUN, LEMON & DILL AIOLI OR WARM BUTTERED

GOCHUJANG FRIED CHICKEN SANDWICH | 24
PELHAM BRIOCHE BUN, BUTTERMILK FRIED CHICKEN BREAST, GOCHUJANG GLAZE, PHR PICKLES, TOMATO, ARUGULA, SPECIAL SAUCE

JUMBO LUMP CRAB CAKE SANDWICH | MKT
PELHAM BRIOCHE BUN, OLD BAY REMOULADE, MANGO, JICAMA AND RADISH SLAW | ADD FARM FRIED EGG +2

ALL SANDWICHES CAN BE PREPARED ON GLUTEN FREE BREAD

LARGE PLATES

FRIED CAPE HADDOCK | 30
HOUSE SALT & VINEGAR CHIPS, ROOT VEGETABLE SLAW, TARTAR SAUCE, CHARRED LEMON

PH MAC N' CHEESE | 33
BRAISED SHORT RIB, CONCHIGLIE PASTA, THREE CHEESE SAUCE, CRISPY BACON, CORN BREAD CRUMBLE, BLACK JACK BBQ SAUCE

***SPRING VEGETABLE MEDLEY | 30**
MISO-COCONUT POLENTA, ROASTED MAITAKE MUSHROOM, SPRING VEGETABLES, BALSAMIC GLAZE

MAINE LOBSTER RAVIOLI | 44
LOBSTER, CHARRED CORN PURÉE, MUSHROOM TEXTURES, BLISTERED CHERRY TOMATO, LEMON-GARLIC LOBSTER CRÈME

CHICKEN PARMESAN | 30
FRIED CHICKEN BREAST, PARMESAN, MOZZARELLA, HAND CUT PAPPARDELLE, MARINARA

SIDES

*HOUSE FRIES | 5

*SPRING PEA SIDE SALAD | 8

*SIDE GREEN SALAD | 7

*TRUFFLE FRIES, FRESH TRUFFLE, TRUFFLE KETCHUP | 15

ITEMS MARKED * = FREE OF GLUTEN

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.

CLASSICS

MIMOSA | 15
SPARKLING CAVA WITH ORANGE JUICE
OTHER JUICES: CRANBERRY, RUBY RED GRAPEFRUIT, PINEAPPLE

BELLINI | 15
SPARKLING CAVA WITH PEACH PURÉE

MANMOSA | 17
PINT GLASS WITH KETEL ONE PEACH & ORANGE BLOSSOM VODKA, OJ & BUBBLY

MAKE YOUR OWN MIMOSA KIT | 60
A BOTTLE OF SPARKLING CAVA
SERVED WITH THREE JUICES & SEASONAL FRUITS:
ORANGE, PINEAPPLE, CRANBERRY

UPGRADES
VEUVE CLICQUOT BRUT CHAMPAGNE | **90**
CHANDON BRUT 1.5L | **140**

APEROL SPRITZ | 17
APEROL, PROSECCO & SODA WATER

PELHAM BLOODY MARY | 18
TITO'S VODKA, HOUSEMADE BLOODY MARY MIX, CLASSIC GARNISHES
-ADD POACHED JUMBO SHRIMP | 4.50
-ADD APPLEWOOD SMOKED BACON | 1.50
-ADD BLUE CHEESE OLIVE | 1

BLOODY MARIA | 18
TANTEO JALAPEÑO TEQUILA, HOUSE-MADE BLOODY MARY MIX,
& TAJIN SALT RIM

COCKTAILS

YOU'RE A PEACH | 17
KETEL ONE PEACH & ORANGE BLOSSOM VODKA, PEACH PURÉE, LEMON, & SODA

THE BEE STING | 17
GRAY WHALE GIN, RASPBERRY PURÉE, LAVENDER & HONEY SIMPLE, FEE FOAM, & LEMON, TOPPED WITH BUBBLES

COCO- LOCO MOJITO | 17
BACARDÍ SUPERIOR RUM, AMARO MONTENEGRO, COCONUT PURÉE, MINT, SIMPLE, LIME, & SODA

SIZZLING TAMARIND MARGARITA | 18
TANTEO JALAPEÑO TEQUILA, BAUCHANT, TAMARIND SIMPLE, & LIME

SMOKIN' STRAWBERRY MARGARITA | 18
MI CAMPO BLANCO TEQUILA, STRAWBERRY INFUSED ILLEGAL MEZCAL, BAUCHANT, AGAVE, & LIME

WASH-A-SHORE | 18
REDEMPTION BOURBON, PINEAPPLE, BASIL, SIMPLE, & LEMON

TAKE NO-SHIITAKE | 22
TAFFER'S BROWNED BUTTER BOURBON, YOBO SOJU SMOKED MUSHROOM UMAMI, & CHOCOLATE BITTERS

SPARKLING COCKTAILS

GARDEN SPRITZ | 16
CHANDON GARDEN SPRITZ CHAMPAGNE OVER ICE WITH A SPRITZ OF ORANGE BLOSSOM WATER | ADD APEROL OR ST. GERMAIN +2

SPRINGTIME REFRESHER | 17
ST. GERMAIN, STRAWBERRY, MINT, LEMON, SPARKLING CAVA, & SODA

CUCUMBER & MINT JULEP | 18
MAD RIVER BOURBON, CUCUMBER, MINT, SIMPLE, & PROSECCO

HOLD THE HANGOVER MOCKTAILS

THE PERFECT PEAR | 12
PRICKLY PEAR PURÉE, LIME, & GINGER BEER

WATERMELON MADNESS | 12
WATERMELON PURÉE, BASIL, & LEMONADE

COCONUT CRUSH | 12
COCONUT PURÉE, SODA, LIME, & ANGOSTURA BITTERS

COLD BREW

COLD BREW | 6
NITRO COLD BREW | 6
DECAF COLD BREW | 6



LUNCH DRINKS

WINE BY THE GLASS

BUBBLES

PERLAGE, "CANAH" **PROSECCO DOCG**, VENETO, ITALY 14 | 52
VEUVE CLICQUOT, **BRUT CHAMPAGNE**, CHAMPAGNE, FRANCE 21 | 80
VEUVE CLICQUOT, **BRUT ROSÉ**, CHAMPAGNE, FRANCE 21 | 80

ROSÉ

CHÂTEAU D'ESCLANS WHISPERING ANGEL, **ROSÉ**, CÔTE DE PROVENCE, FRANCE 18 | 68

WHITES

EROICA, **RIESLING**, COLUMBIA VALLEY, WASHINGTON 17 | 64
RIFF, **PINOT GRIGIO**, DELLE VENEZIE, VENETO, ITALY 14 | 52
VILLA SPARINA, **GAVI DI GAVI DOCG**, PIEDMONT, ITALY 17 | 64
FOURNIER PÈRE & FILS, **SAUVIGNON BLANC**, LOIRE VALLEY, FRANCE 15 | 56
THE INFAMOUS GOOSE, **SAUVIGNON BLANC**, MARLBOROUGH, NEW ZEALAND 17 | 64
DOMAINE DE VILLARGEAU, LES ABEILLES, "**BABY SANCERRE**", FRANCE 22 | 84
DOMAINE REVERDY-DUCROUX, **SANCERRE**, SANCERRE, FRANCE 25 | 96
DOMAINE DROUHIN-VAUDON, **CHABLIS**, BURGUNDY, FRANCE 18 | 68
MACROSTIE, **CHARDONNAY**, SONOMA COAST, CALIFORNIA 15 | 56
LUMEN, **CHARDONNAY**, SANTA MARIA VALLEY, CALIFORNIA 19 | 72

REDS

PAVETTE, **PINOT NOIR**, CALIFORNIA 15 | 56
HOLLORAN VINEYARDS, **PINOT NOIR**, WILLAMETTE VALLEY, OREGON 18 | 68
PAITIN, **STARD LANGHE NEBBIOLO**, PIEDMONT, ITALY 17 | 64
TERRAZAS, **MALBEC**, ARGENTINA 16 | 60
CHÂTEAU PEY LA TOUR, **BORDEAUX**, BORDEAUX, FRANCE 18 | 68
ZOE, **RED BLEND**, PELOPONNESE, GREECE 16 | 60
PAVETTE, **CABERNET SAUVIGNON**, CALIFORNIA 15 | 56
BONANZA BY CAYMUS, **CABERNET SAUVIGNON**, CALIFORNIA 18 | 68

PLEASE SEE OUR WINE LIST FOR OUR
COMPLETE LIST OF OFFERINGS

ON DRAFT

HANDLINE KÖLSCH | DEVIL'S PURSE, DENNIS, MA 5% | 8
PULP DADDY | GREATER GOOD IMPERIAL BREWING | WORCESTER, MA 8% | 13
CLOUD CANDY NE IPA | MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 11
OUTERMOST IPA | HOG ISLAND, ORLEANS, MA 6.2% | 9
GRIPAH | CISCO BREWERS, NANTUCKET, MA 5.5% | 11
TRILLIUM | ROTATING SELECTION, BOSTON, MA | 13
SAM ADAMS | ROTATING SELECTION, BOSTON, MA | 10
BLUE MOON BELGIAN WHITE | DENVER, CO 5.4% | 9
BEACH BLONDE ALE | CAPE COD BEER, HYANNIS, MA 4.9% | 8
GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 10

BOTTLES & CANS

BUDWEISER | 7
BUD LIGHT | 7
COORS LIGHT | 7
CORONA EXTRA | 9
MILLER LITE | 7
MICHELOB ULTRA | 8
SAM ADAMS BOSTON LAGER | 8
STELLA ARTOIS | 9

DOWNEAST CIDER | 8
HIGH NOON SELTZERS | 11
PINEAPPLE, PEACH

NON ALCOHOLIC
ATHLETIC BREWING N/A | 7
UPSIDE DAWN, RUN WILD IPA
HEINEKEN ZERO N/A | 7