

## RAW BAR

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

\***JUMBO POACHED SHRIMP** | 22  
CLASSIC COCKTAIL SAUCE, LEMON

## SMALL PLATES

\***DEEP FRIED BRUSSELS SPROUTS** | 18  
OKONOMIYAKI SAUCE, GARLIC MAYO, NORI DUST, CRISPY SHALLOTS

**CRISPY POINT JUDITH CALAMARI** | 18  
PICKLED PEPPERS, LEMON AIOLI, GRILLED LIME

**FRIED GREEN TOMATO** | 18  
SMOKED RICOTTA, CAJUN REMOULADE

**SWEET POTATO TOAST** | 19  
GRILLED COUNTRY BREAD, SWEET POTATO PUREE, FIG, SHAVED BRUSSELS SPROUTS, CRISPY PROSCIUTTO, TWO FARM EGGS ANY STYLE

**SMOKED SALMON BAGEL** | 19  
PLAIN BAGEL, SMOKED SALMON, ROASTED BABY BEETS, SUMAC CREME FRAICHE, SHAVED CHIOGGIA BEET

**HARVEST YOGURT BOWL** | 17  
MAPLE GREEK YOGURT, APPLE-CINNAMON COMPOTE, OATMEAL CRUMBLE

## HANDHELD

CHOOSE ONE SIDE | TRUFFLE FRIES +6

**14 SEA STREET BURGER 2.0** | 24  
FEATHER BROOK FARMS GROUND BEEF, POTATO ROLL, CARAMELIZED ONION & BACON JAM, TRUFFLE KETCHUP, PHR PICKLES, CABOT CHEDDAR CHEESE  
ADD FARM FRIED EGG +2 | ADD APPLEWOOD SMOKED BACON +5

**SO-CAL VEGAN BURGER** | 21  
SWEET POTATO, CARROT AND RED BEAN VEGGIE BURGER, SERVED ON A POTATO ROLL, TOPPED WITH BABY KALE, AVOCADO, SPICY KETCHUP

**DYNAMITE CAULIFLOWER SANDWICH** | 18  
CIABATTA, SHREDDED CABBAGE, RED ONIONS

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

**SPICY FRIED CHICKEN SANDWICH** | 22  
BUTTERMILK FRIED FEATHER BROOK FARMS CHICKEN BREAST, ONION ROLL, PHR PICKLES, SPECIAL SAUCE

**JUMBO LUMP CRAB CAKE SANDWICH** | MKT  
CAJUN REMOULADE, BABY ARUGULA, PICKLED PEPPERS  
ADD FARM FRIED EGG +2

## LARGE PLATES

**CLASSIC BENEDICT** | 22  
THICK CUT CANADIAN BACON, BRAISED SPINACH, PORTUGUESE BOLO, HOLLANDAISE, GRIDDLED TOMATO, ROASTED FINGERLING POTATO

\***HARVEST OMELET** | 17  
THREE FARM EGGS, GRILLED LEEKS, LOCAL MUSHROOMS, GOAT CHEESE, CELERY SEED AIOLI, ROASTED FINGERLING POTATO

**BANANA & CHOCOLATE CHIP BREAD PUDDING** | 17  
CARAMELIZED BANANA, HOUSE WHIPPED CREAM, SALTED CARAMEL SAUCE

**PHR BREAKFAST SANDWICH** | 16  
PLAIN BAGEL, HOUSE-MADE POTATO TOT, SCRAMBLED EGG, CHEDDAR CHEESE, THICK CUT BACON, GARLIC MAYO

\***SMOKED PORK HASH** | 21  
PORK LARDONS, BRUSSELS SPROUTS, BUTTERNUT SQUASH, ONIONS, FINGERLING POTATO, TWO FARM EGGS ANY STYLE

\***THE TRADITIONAL** | 17  
TWO FARM EGGS ANY STYE, ROASTED FINGERLING POTATO, APPLEWOOD SMOKED BACON, GRIDDLED TOMATO

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.

# BRUNCH MENU

PELHAM HOUSE RESORT

## SOUP & SALAD

**PELHAM HOUSE CLAM CHOWDER** 8 | 11  
TRADITIONAL NEW ENGLAND STYLE

**MAPLE BROOK FARMS BURRATA** | 19  
ROASTED SUBARASHI KUDAMONO ASIAN PEARS, MARCONA ALMOND, POMEGRANATE SEEDS, ARUGULA, LOCAL HONEY, KEFIR, GRILLED COUNTRY BREAD

**SOUTHWEST SALAD** | 16  
BABY ICEBERG, GRILLED CORN SALSA, COTIJA CHEESE, TORTILLA CRISPS, SPICY RANCH

\***KALE SALAD** | 14  
BABY KALE, PICKLED BUTTERNUT SQUASH, ROASTED APPLE, DRIED CRANBERRIES, APPLE CIDER VINAIGRETTE

## ENHANCEMENTS

\*LOBSTER SALAD | MKT

\*PAN SEARED SCALLOPS | MKT

\*GRILLED SPICY CHICKEN BREAST | 9

\*SEARED CHILEAN SEA BASS | MKT

\*SEARED SALMON | 15

## SIDES

\*FRENCH FRIES | 5

\*CAULIFLOWER SLAW | 5

\*FRUIT CUP | 6

\*KALE SALAD | 6

\*TRUFFLE FRIES | 14

FRESH TRUFFLE, TRUFFLE KETCHUP

\*TWO FARM EGGS ANY STYLE | 4

\*APPLEWOOD SMOKED BACON | 5

TOAST | 3

COUNTRY BREAD, TEXAS WHITE, TEXAS WHEAT

\*ROASTED FINGERLING POTATO | 6

# COCKTAILS

## LEAF PEEPING | 18

BLACK INFUSIONS FIG VODKA, BAUCHANT, LEMON, ROSEMARY, SODA WATER

## SWIPE RIGHT | 16

GRAY WHALE GIN, CAMPARI, GRAPEFRUIT, PROSECCO

## MOJITO ITALIANO | 16

PLANTATION 3 STAR RUM, AMARO MONTENEGRO, MINT, SODA

## AN APPLE A DAY | 16

BIRD DOG APPLE WHISKEY, SAGE, LEMON JUICE, EGG WHITE

## OTOÑO MARGARITA | 18

BRIBON TEQUILA, FALL SPICED AGAVE, ANCHO REYES, LIME, SUGAR AND SPICE SALT RIM

## PIPING HOT PRICKLY PEAR MARGARITA | 18

TANTEO JALAPEÑO TEQUILA, PRICKLY PEAR, BAUCHANT, LIME, SALT RIM

# SWEATER WEATHER

\*CAN BE SERVED HOT OR ICED\*

## SPIKED PUMPKIN SPICE LATTE | 16

V1 VANILLA VODKA, FULTON'S HARVEST PUMPKIN PIE CREAM, THREE FINS LONGBOARD ESPRESSO, STEAMED MILK, WHIPPED CREAM, NUTMEG

## SAP TAP | 16

SMUGGLER'S NOTCH MAPLE CASK BOURBON, SMUGGLER'S NOTCH BOURBON MAPLE CREAM, THREE FINS PHR BLEND COFFEE, MAPLE FLUFF

## HOT APPLE CIDER | 16

DOS MADERAS DOUBLE AGED RUM, HOT APPLE CIDER, SPICED WHIPPED BUTTER

# CLASSICS

## MIMOSA | 14

CALIFORNIA BRUT WITH ORANGE JUICE

OTHER JUICES: CRANBERRY, RUBY RED GRAPEFRUIT, PINEAPPLE, OJ

## BELLINI | 14

CALIFORNIA BRUT WITH PEACH PUREE

## MANMOSA | 16

PINT GLASS WITH KETTLE ONE ORANJE VODKA, OJ AND BUBBLY

## MAKE YOUR OWN MIMOSA KIT | 80

A BOTTLE CHANDON BRUT

CHOICE OF THREE JUICES:

ORANGE, PINEAPPLE, RUBY RED GRAPEFRUIT, CRANBERRY

UP-GRADE TO VEUVE CLICQUOT BRUT CHAMPAGNE | 110

## APEROL SPRITZ | 16

APEROL, PROSECCO, SODA WATER

## PELHAM BLOOD MARY | 16

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

ADD PEPPER STUFFED OLIVE | 1

ADD PICKLE STUFFED OLIVE | 1

## BLOODY MARIA | 18

TANTEO TEQUILA, HOUSEMADE BLOODY MARY MIX, SALT RIM

# ON DRAFT

HANDLINE KÖLSCH | DEVILS PURSE, DENNIS, MA 5% | 8

BEACH BLONDE ALE | CAPE COD BEER, HYANNIS, MA 4.9% | 8

ROTATING SELECTION | JACK'S ABBY CRAFT LAGERS, FRAMINGHAM, MA | 8

SHIPYARD PUMPKINHEAD ALE | SHIPYARD BREWING, PORTLAND, ME 4.5% | 10

CLOUD CANDY NE IPA | MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 11

GRIPAH GRAPEFRUIT IPA | CISCO BREWERS, NANTUCKET, MA 5.5% | 9

ROTATING SELECTION | ZERO GRAVITY BURLINGTON, VT 5.7% | 9

PULP DADDY IPA | GREATER GOOD, WORCESTER, MA 8% | 12

OUTERMOST IPA | HOG ISLAND, ORLEANS, MA 6.2% | 9

GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 10

# BRUNCH DRINKS

## WINE BY THE GLASS

### BUBBLES

PROSECCO, JOSH CELLARS, IT 11 | 50

BRUT SPARKLING, DOMAINE CHANDON, CALIFORNIA 13 | 60

BRUT ROSÉ, DOMAINE CHANDON, CALIFORNIA 14 | 65

BRUT CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 18 | 85

BRUT ROSÉ CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 19 | 90

BRUT CHAMPAGNE, MÖET & CHANDON IMPÉRIAL, ÉPERNAY, FRANCE 19 | 90

### ROSÉ

GRENACHE, SYRAH, WHISPERING ANGEL, PROVENCE, FRANCE 15 | 56

PINOT NOIR, FLOWERS, SONOMA COAST, CALIFORNIA 17 | 64

### WHITES

SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH, NEW ZEALAND 13 | 52

SAUVIGNON BLANC, FOURNIER PÈRE ET FILS, LOIRE, FRANCE 14 | 56

\*SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY, CALIFORNIA 16 | 64

SANCERRE, SAGET ET VERDIER, LOIRE, FRANCE 17 | 76

GAVI DI GAVI, CANTINE GIACOMO ASCHERI, PIEDMONT, ITALY 13 | 52

PINOT GRIGIO, CAVALIERE D'ORO, VENETO, ITALY 11 | 44

PINOT GRIGIO, SANTA MARGHERITA, ALTO-ADIGE, ITALY 17 | 76

RIESLING, DR. LOOSEN, MOSEL, GERMANY 11 | 44

GRUNER VELTLINER, LANDHAUS MAYER, NIEDERÖSTERREICH, AUSTRIA 12 | 44

\*CHABLIS, CHAMPS ROYEAUX, DOMAINE WILLIAM FEVRE, BURGUNDY, FRANCE 18 | 72

CHARDONNAY, CAVE DE LUGNY, MACON-LUGNY, FRANCE 13 | 48

CHARDONNAY, JOSH CELLARS, CALIFORNIA 11 | 50

CHARDONNAY, SONOMA CUTRER, SONOMA COAST, CALIFORNIA 15 | 56

\*CHARDONNAY, JORDAN WINERY, RUSSIAN RIVER VALLEY, CALIFORNIA 22 | 88

\*CHARDONNAY, ROMBAUER, CARNEROS, CALIFORNIA 25 | 96

### REDS

GAMAY, CHÂTEAU CAMBON, BEAUJOLAIS, FRANCE 16 | 60

PINOT NOIR, ANGELINE, CALIFORNIA 11 | 40

PINOT NOIR, MAISON ROCHE DE BELLENE, BURGUNDY, FRANCE 14 | 56

PINOT NOIR, THE FOUR GRACES, WILLAMETTE VALLEY, OREGON 16 | 60

\*PINOT NOIR, FLOWERS, SONOMA COAST, CALIFORNIA 32 | 128

RED BLEND, CONUNDRUM, CALIFORNIA 11 | 40

RED BLEND, GOLDSCHMIDT 'FIDELITY', ALEXANDER VALLEY, CALIFORNIA 13 | 48

MALBEC, ARUMA, MENDOZA, ARGENTINA 14 | 52

MERLOT, J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CALIFORNIA 11 | 40

CHIANTI CLASSICO PRIMOCOLLE, VILLA CERNA, CHIANTI, ITALY 15 | 58

\*ZINFANDEL, ROMBAUER, NAPA VALLEY, CALIFORNIA 26 | 104

CABERNET SAUVIGNON, JOSH CELLARS, CALIFORNIA 12 | 44

CABERNET SAUVIGNON, JOE CARR, NAPA VALLEY, CALIFORNIA 15 | 58

CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CENTRAL COAST, CALIFORNIA 18 | 68

\*CABERNET SAUVIGNON, FAR NIENIE, 'POST + BEAM', NAPA VALLEY, CALIFORNIA 30 | 120

\*CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CALIFORNIA 38 | 152

(\* ) INDICATES THAT THE WINE IS POURED FROM AN ENOMATIC WINE SYSTEM WHICH PRESERVES FRESHNESS+

## BOTTLES & CANS

BUDWEISER | 6

BUD LIGHT | 6

COORS LIGHT | 6

CORONA EXTRA | 8

MILLER LITE | 6

MICH ULTRA | 7

STELLA ARTOIS | 8

SAM ADAMS SEASONAL | 8

DOWNEAST CIDER | 8

O'DOULS NA | 6

BECKS NA | 6

HIGH NOON SELTZERS | 10

PINEAPPLE, MANGO, WATERMELON, PEACH

COD'R COCKTAILS | 10

CLASSIC, OCEAN BREAK, BAE BREEZE, PERFECT STORM

# LUNCH MENU

PELHAM HOUSE RESORT

## RAW BAR

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

\***JUMBO POACHED SHRIMP** | 22  
CLASSIC COCKTAIL SAUCE, LEMON

## SMALL PLATES

\***DEEP FRIED BRUSSELS SPROUTS** | 18  
OKONOMIYAKI SAUCE, GARLIC MAYO, NORI DUST, CRISPY SHALLOTS

**CRISPY POINT JUDITH CALAMARI** | 18  
PICKLED PEPPERS, LEMON AIOLI, GRILLED LIME

**FRIED GREEN TOMATO** | 18  
SMOKED RICOTTA, CAJUN REMOULADE

**CHATHAM MUSSELS** | 19  
SHALLOTS, LEEKS, CELERY, TOMATOES, GREEN PEPPERCORN CREAM SAUCE, GRILLED COUNTRY BREAD

## SOUP & SALAD

**PELHAM HOUSE CLAM CHOWDER** 8 | 11  
TRADITIONAL NEW ENGLAND STYLE

**MAPLE BROOK FARMS BURRATA** | 19  
ROASTED SUBARASHI KUDAMONO ASIAN PEARS, MARCONA ALMOND, POMEGRANATE SEEDS, ARUGULA, LOCAL HONEY, KEFIR, GRILLED COUNTRY BREAD

**SOUTHWEST SALAD** | 16  
BABY ICEBERG, GRILLED CORN SALSA, COTIJA CHEESE, TORTILLA CRISPS, SPICY RANCH

\***KALE SALAD** | 14  
BABY KALE, PICKLED BUTTERNUT SQUASH, ROASTED APPLE, DRIED CRANBERRIES, APPLE CIDER VINAIGRETTE

## ENHANCEMENTS

\*LOBSTER SALAD | MKT

\*PAN SEARED SCALLOPS | MKT

\*GRILLED SPICY CHICKEN BREAST | 9

\*SEARED CHILEAN SEA BASS | MKT

\*SEARED SALMON | 15

## LARGE PLATES

### 14 SEA STREET BURGER 2.0 | 24

FEATHER BROOK FARMS GROUND BEEF, POTATO ROLL, CARAMELIZED ONION & BACON JAM, TRUFFLE KETCHUP, PHR PICKLES, CABOT CHEDDAR CHEESE, CHOOSE ONE SIDE (TRUFFLE FRIES +6)  
ADD FARM FRIED EGG +2 | ADD APPLEWOOD SMOKED BACON +5

### SO-CAL VEGAN BURGER | 21

SWEET POTATO, CARROT AND RED BEAN VEGGIE BURGER, SERVED ON A POTATO ROLL, TOPPED WITH BABY KALE, AVOCADO, SPICY KETCHUP, CHOOSE ONE SIDE (TRUFFLE FRIES +6)

### DYNAMITE CAULIFLOWER SANDWICH | 18

CIABATTA, SHREDDED CABBAGE, RED ONIONS, CHOOSE ONE SIDE (TRUFFLE FRIES +6)

### SPICY FRIED CHICKEN SANDWICH | 22

BUTTERMILK FRIED FEATHER BROOK FARMS CHICKEN BREAST, ONION ROLL, PHR PICKLES, SPECIAL SAUCE, CHOOSE ONE SIDE (TRUFFLE FRIES +6)

### JUMBO LUMP CRAB CAKE SANDWICH | MKT

CAJUN REMOULADE, BABY ARUGULA, PICKLED PEPPERS, CHOOSE ONE SIDE (TRUFFLE FRIES +6) | ADD FARM FRIED EGG +2

### PHR LOBSTER ROLL | MKT

TOASTED BUN, LEMON & DILL AIOLI OR WARM BUTTERED, CHOOSE ONE SIDE (TRUFFLE FRIES +6)

### FRIED CAPE HADDOCK | 26

HOUSE SALT & VINEGAR CHIPS, ROOT VEGETABLE SLAW, TARTAR SAUCE, CHARRED LEMON

### VEGETARIAN CARROT BOLOGNESE | 26

CAVATELLI PASTA, FRIED BASIL, PECORINO, GARLIC CHIPS

## SIDES

\*FRENCH FRIES | 5

\*TRUFFLE FRIES | 14

\*CAULIFLOWER SLAW | 5

\*KALE SALAD | 6

\*FRUIT CUP | 6

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.

# COCKTAILS

## LEAF PEEPING | 18

BLACK INFUSIONS FIG VODKA, BAUCHANT, LEMON, ROSEMARY, SODA WATER

## SWIPE RIGHT | 16

GRAY WHALE GIN, CAMPARI, GRAPEFRUIT, PROSECCO

## MOJITO ITALIANO | 16

PLANTATION 3 STAR RUM, AMARO MONTENEGRO, MINT, SODA

## AN APPLE A DAY | 16

BIRD DOG APPLE WHISKEY, SAGE, LEMON JUICE, EGG WHITE

## OTOÑO MARGARITA | 18

BRIBON TEQUILA, FALL SPICED AGAVE, ANCHO REYES, LIME, SUGAR AND SPICE SALT RIM

## PIPING HOT PRICKLY PEAR MARGARITA | 18

TANTEO JALAPEÑO TEQUILA, PRICKLY PEAR, BAUCHANT, LIME, SALT RIM

# SWEATER WEATHER

\*CAN BE SERVED HOT OR ICED\*

## SPIKED PUMPKIN SPICE LATTE | 16

V1 VANILLA VODKA, FULTON'S HARVEST PUMPKIN PIE CREAM, THREE FINS LONGBOARD ESPRESSO, STEAMED MILK, WHIPPED CREAM, NUTMEG

## SAP TAP | 16

SMUGGLER'S NOTCH MAPLE CASK BOURBON, SMUGGLER'S NOTCH BOURBON MAPLE CREAM, THREE FINS PHR BLEND COFFEE, MAPLE FLUFF

## HOT APPLE CIDER | 16

DOS MADERAS DOUBLE AGED RUM, HOT APPLE CIDER, SPICED WHIPPED BUTTER

# CLASSICS

## MIMOSA | 14

CALIFORNIA BRUT WITH ORANGE JUICE

OTHER JUICES: CRANBERRY, RUBY RED GRAPEFRUIT, PINEAPPLE, OJ

## BELLINI | 14

CALIFORNIA BRUT WITH PEACH PUREE

## MANMOSA | 16

PINT GLASS WITH KETTLE ONE ORANJE VODKA, OJ AND BUBBLY

## MAKE YOUR OWN MIMOSA KIT | 80

A BOTTLE CHANDON BRUT

CHOICE OF THREE JUICES:

ORANGE, PINEAPPLE, RUBY RED GRAPEFRUIT, CRANBERRY

UP-GRADE TO VEUVE CLICQUOT BRUT CHAMPAGNE | 110

## APEROL SPRITZ | 16

APEROL, PROSECCO, SODA WATER

## PELHAM BLOOD MARY | 16

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

ADD PEPPER STUFFED OLIVE | 1

ADD PICKLE STUFFED OLIVE | 1

## BLOODY MARIA | 18

TANTEO TEQUILA, HOUSEMADE BLOODY MARY MIX, SALT RIM

# ON DRAFT

HANDLINE KÖLSCH | DEVILS PURSE, DENNIS, MA 5% | 8

BEACH BLONDE ALE | CAPE COD BEER, HYANNIS, MA 4.9% | 8

ROTATING SELECTION | JACK'S ABBY CRAFT LAGERS, FRAMINGHAM, MA | 8

SHIPYARD PUMPKINHEAD ALE | SHIPYARD BREWING, PORTLAND, ME 4.5% | 10

CLOUD CANDY NE IPA | MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 11

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OUTERMOST IPA | HOG ISLAND, ORLEANS, MA 6.2% | 9

GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 10

# LUNCH DRINKS

## WINE BY THE GLASS

### BUBBLES

PROSECCO, JOSH CELLARS, IT 11 | 50

BRUT SPARKLING, DOMAINE CHANDON, CALIFORNIA 13 | 60

BRUT ROSÉ, DOMAINE CHANDON, CALIFORNIA 14 | 65

BRUT CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 18 | 85

BRUT ROSÉ CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 19 | 90

BRUT CHAMPAGNE, MÖET & CHANDON IMPÉRIAL, ÉPERNAY, FRANCE 19 | 90

### ROSÉ

GRENAICHE, SYRAH, WHISPERING ANGEL, PROVENCE, FRANCE 15 | 56

PINOT NOIR, FLOWERS, SONOMA COAST, CALIFORNIA 17 | 64

### WHITES

SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH, NEW ZEALAND 13 | 52

SAUVIGNON BLANC, FOURNIER PÉRE ET FILS, LOIRE, FRANCE 14 | 56

\*SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY, CALIFORNIA 16 | 64

SANCERRE, SAGET ET VERDIER, LOIRE, FRANCE 17 | 76

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GRUNER VELTLINER, LANDHAUS MAYER, NIEDERÖSTERREICH, AUSTRIA 12 | 44

\*CHABLIS, CHAMPS ROYEAUX, DOMAINE WILLIAM FEVRE, BURGUNDY, FRANCE 18 | 72

CHARDONNAY, CAVE DE LUGNY, MACON-LUGNY, FRANCE 13 | 48

CHARDONNAY, JOSH CELLARS, CALIFORNIA 11 | 50

CHARDONNAY, SONOMA CUTRER, SONOMA COAST, CALIFORNIA 15 | 56

\*CHARDONNAY, JORDAN WINERY, RUSSIAN RIVER VALLEY, CALIFORNIA 22 | 88

\*CHARDONNAY, ROMBAUER, CARNEROS, CALIFORNIA 25 | 96

### REDS

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MALBEC, ARUMA, MENDOZA, ARGENTINA 14 | 52

MERLOT, J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CALIFORNIA 11 | 40

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\*CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CALIFORNIA 38 | 152

(\* ) INDICATES THAT THE WINE IS POURED FROM AN ENOMATIC WINE SYSTEM WHICH PRESERVES FRESHNESS+

## BOTTLES & CANS

BUDWEISER | 6

BUD LIGHT | 6

COORS LIGHT | 6

CORONA EXTRA | 8

MILLER LITE | 6

MICH ULTRA | 7

STELLA ARTOIS | 8

SAM ADAMS SEASONAL | 8

DOWNEAST CIDER | 8

O'DOULS NA | 6

BECKS NA | 6

HIGH NOON SELTZERS | 10

PINEAPPLE, MANGO, WATERMELON, PEACH

COD'R COCKTAILS | 10

CLASSIC, OCEAN BREAK, BAE BREEZE, PERFECT STORM

# DINNER MENU

## SOUP & SALAD

**PELHAM HOUSE CLAM CHOWDER 8 | 11**  
TRADITIONAL NEW ENGLAND STYLE

**MAPLE BROOK FARMS BURRATA | 19**  
ROASTED SUBARASHII KUDAMONO ASIAN PEARS, MARCONA ALMOND,  
POMEGRANATE SEEDS, ARUGULA, LOCAL HONEY, KEFIR, GRILLED COUNTRY  
BREAD

**SOUTHWEST SALAD | 16**  
BABY ICEBERG, GRILLED CORN SALSA, COTIJA CHEESE, TORTILLA CRISPS, SPICY  
RANCH

**\*KALE SALAD | 14**  
BABY KALE, PICKLED BUTTERNUT SQUASH, ROASTED APPLE, DRIED  
CRANBERRIES, APPLE CIDER VINAIGRETTE

## ENHANCEMENTS

\*LOBSTER SALAD | MKT

\*PAN SEARED SCALLOPS | MKT

\*GRILLED SPICY CHICKEN BREAST | 9

\*SEARED CHILEAN SEA BASS | MKT

\*SEARED SALMON | 15

## RAW BAR

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

**\*JUMBO POACHED SHRIMP | 22**  
CLASSIC COCKTAIL SAUCE, LEMON

## SMALL PLATES

**\*DEEP FRIED BRUSSELS SPROUTS | 18**  
OKONOMIYAKI SAUCE, GARLIC MAYO, NORI DUST, CRISPY SHALLOTS

**CRISPY POINT JUDITH CALAMARI | 18**  
PICKLED PEPPERS, LEMON AIOLI, GRILLED LIME

**FRIED GREEN TOMATO | 18**  
SMOKED RICOTTA, CAJUN REMOULADE

**\*JUMBO LUMP CRAB CAKE | MKT**  
CAJUN REMOULADE, BABY ARUGULA, PICKLED PEPPERS

**SPAGHETTI & CLAMS | 22**  
CHATHAM LITTLENECK CLAMS, FILIPINO STYLE TOMATO SAUCE, ANCHOVY,  
PINENUT, GOLDEN RAISINS, GARLIC BUTTER, CIABATTA

**FEATHERBROOK FARMS BEEF MEATBALLS FOR TWO | 30**  
HOUSE MARINARA, GRILLED CIABATTA, HOUSE MADE RICOTTA, PECORINO,  
BASIL

**CHATHAM MUSSELS | 19**  
SHALLOTS, LEEKS, CELERY, TOMATOES, GREEN PEPPERCORN CREAM SAUCE,  
GRILLED COUNTRY BREAD

## HANDHELDS

CHOOSE ONE SIDE (TRUFFLE FRIES +6)

**14 SEA STREET BURGER 2.0 | 24**  
FEATHER BROOK FARMS GROUND BEEF, POTATO ROLL, CARAMELIZED ONION & BACON JAM, TRUFFLE KETCHUP, PHR PICKLES,  
CABOT CHEDDAR CHEESE ADD FARM FRIED EGG +2 | ADD APPLEWOOD SMOKED BACON +5

**SO-CAL VEGAN BURGER | 21**  
SWEET POTATO, CARROT, AND RED BEAN VEGGIE BURGER, SERVED ON A POTATO ROLL, TOPPED WITH BABY KALE, AVOCADO, SPICY KETCHUP

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

## SIDES

\*FRENCH FRIES | 5

\*TRUFFLE FRIES | 14

\*CAULIFLOWER SLAW | 5

\*KALE SALAD | 6

## LARGE PLATES

**VEGETARIAN CARROT BOLOGNESE | 26**  
CAVATELLI PASTA, FRIED BASIL, PECORINO, GARLIC CHIPS

**FRIED CAPE HADDOCK | 26**  
HOUSE SALT & VINEGAR CHIPS, ROOT VEGETABLE SLAW, TARTAR SAUCE, CHARRED LEMON

**\*PAN SEARED DAY BOAT SCALLOPS | MKT**  
SAFFRON-LEMON CANNELLINI BEANS, GRILLED LEEKS, 'NDUJA & DILL BUTTER, FENNEL POLLEN

**\*SCOTTISH ISLE SALMON | 34**  
CORN PUREE, THUMBELINA CARROTS, ROASTED TRI-COLOR CAULIFLOWER, SHAVED FENNEL, LEMON FOAM, SAVORY POPCORN

**STUFFED ACORN SQUASH | 24**  
ROASTED SQUASH MEDLEY, CELERY, RAISINS, FARRO, ESCAROLE, CURRY ROASTED PEANUTS

**13 OZ BRAISED VEAL OSSO BUCCO | 59**  
EASTHAM TURNIP PUREE, BLISTERED LATE SEASON TOMATO, HERB & LEMON SALAD, CITRUS CRUST, SMASHED FINGERLING POTATOES

**FEATHER BROOK FARMS CHICKEN PARMESAN | 29**  
SPAGHETTI, HOUSE MARINARA, CABOT CHEDDAR, NASTURTIUM-GARLIC BUTTER CROSTINI

**\*MISO GLAZED CHILEAN SEA BASS | MKT**  
CARROT PUREE, BRAISED SPINACH, PICKLED MUSHROOM, BLACK GARLIC PAINT

**\*CRISPY PORK BELLY | 29**  
HIBISCUS RISOTTO, ROASTED PARSNIP, GRANNY SMITH APPLE, SPICED PISTACHIO

**\*STEAK OF THE DAY | MKT**  
ROTATING CUTS OF SUSTAINABLY RAISED CATTLE, HOUSE-MADE POTATO TOT, BEEF SAUCE, CARAMELIZED MUSHROOM AND FENNEL, CELERY SEED AIOLI

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.

## SIGNATURE COCKTAILS

### LEAF PEEPING | 18

BLACK INFUSIONS FIG VODKA, BAUCHANT, LEMON, ROSEMARY, SODA WATER

### SWIPE RIGHT | 16

GRAY WHALE GIN, CAMPARI, GRAPEFRUIT, PROSECCO

### MOJITO ITALIANO | 16

PLANTATION 3 STAR RUM, AMARO MONTENEGRO, MINT, SODA

### AN APPLE A DAY | 16

BIRD DOG APPLE WHISKEY, SAGE, LEMON JUICE, EGG WHITE

### OTOÑO MARGARITA | 18

BRIBON TEQUILA, FALL SPICED AGAVE, ANCHO REYES, LIME, SUGAR AND SPICE SALT RIM

### PIPING HOT PRICKLY PEAR MARGARITA | 18

TANTEO JALAPEÑO TEQUILA, PRICKLY PEAR, BAUCHANT, LIME, SALT RIM

## MARTINIS

### CAPE COD COSMO | 18

GREY GOOSE VODKA, CRANBERRY BITTERS, BAUCHANT, LIME

### SUNSET ON THE SOUND | 18

BOMBAY SAPPHIRE GIN, PAMA POMEGRANATE, GINGER, LEMON

### BUSY BEE | 18

PLYMOUTH SLOE GIN 'BEE'S KNEES,' HONEY, AND LEMON

## WINE BY THE GLASS

### BUBBLES

PROSECCO, JOSH CELLARS, IT 11 | 50  
BRUT SPARKLING, DOMAINE CHANDON, CALIFORNIA 13 | 60  
BRUT ROSÉ, DOMAINE CHANDON, CALIFORNIA 14 | 65  
BRUT CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 18 | 85  
BRUT ROSÉ CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 19 | 90  
BRUT CHAMPAGNE, MÔET & CHANDON IMPÉRIAL, ÉPERNAY, FRANCE 19 | 90

### WHITES

SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH, NEW ZEALAND 13 | 52  
SAUVIGNON BLANC, FOURNIER PÉRE ET FILS, LOIRE, FRANCE 14 | 56  
\*SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY, CALIFORNIA 16 | 64  
SANCERRE, SAGET ET VERDIER, LOIRE, FRANCE 17 | 76  
GAVI DI GAVI, CANTINE GIACOMO ASCHERI, PIEDMONT, ITALY 13 | 52  
PINOT GRIGIO, CAVALIERE D'ORO, VENETO, ITALY 11 | 44  
PINOT GRIGIO, SANTA MARGHERITA, ALTO-ADIGE, ITALY 17 | 76  
RIESLING, DR. LOOSEN, MOSEL, GERMANY 11 | 44  
GRUNER VELTLINER, LANDHAUS MAYER, NIEDERÖSTERREICH, AUSTRIA 12 | 44  
\*CHABLIS, CHAMPS ROYEAUX, DOMAINE WILLIAM FEVRE, BURGUNDY, FRANCE 18 | 72  
CHARDONNAY, CAVE DE LUGNY, MAÇON-LUGNY, FRANCE 13 | 48  
CHARDONNAY, JOSH CELLARS, CALIFORNIA 11 | 50  
CHARDONNAY, SONOMA CUTRER, SONOMA COAST, CALIFORNIA 15 | 56  
\*CHARDONNAY, JORDAN WINERY, RUSSIAN RIVER VALLEY, CALIFORNIA 22 | 88  
\*CHARDONNAY, ROMBAUER, CARNEROS, CALIFORNIA 25 | 96

### ROSÉ

GRENACHE, SYRAH, WHISPERING ANGEL, PROVENCE, FRANCE 15 | 56  
PINOT NOIR, FLOWERS, SONOMA COAST, CALIFORNIA 17 | 64

### REDS

GAMAY, CHÂTEAU CAMBON, BEAUJOLAIS, FRANCE 16 | 60  
PINOT NOIR, ANGELINE, CALIFORNIA 11 | 40  
PINOT NOIR, MAISON ROCHE DE BELLENE, BURGUNDY, FRANCE 14 | 56  
PINOT NOIR, THE FOUR GRACES, WILLAMETTE VALLEY, OREGON 16 | 60  
\*PINOT NOIR, FLOWERS, SONOMA COAST, CALIFORNIA 32 | 128  
RED BLEND, CONUNDRUM, CALIFORNIA 11 | 40  
RED BLEND, GOLDSCHMIDT 'FIDELITY', ALEXANDER VALLEY, CALIFORNIA 13 | 48  
MALBEC, ARUMA, MENDOZA, ARGENTINA 14 | 52  
MERLOT, J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CALIFORNIA 11 | 40  
CHIANTI CLASSICO PRIMOCOLLE, VILLA CERNA, CHIANTI, ITALY 15 | 58  
\*ZINFANDEL, ROMBAUER, NAPA VALLEY, CALIFORNIA 26 | 104  
CABERNET SAUVIGNON, JOSH CELLARS, CALIFORNIA 12 | 44  
CABERNET SAUVIGNON, JOE CARR, NAPA VALLEY, CALIFORNIA 15 | 58  
CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CENTRAL COAST, CALIFORNIA 18 | 68  
\*CABERNET SAUVIGNON, FAR NIENTE, 'POST + BEAM', NAPA VALLEY, CALIFORNIA 30 | 120  
\*CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CALIFORNIA 38 | 152

(\* ) INDICATES THAT THE WINE IS POURED FROM AN ENOMATIC WINE SYSTEM WHICH PRESERVES FRESHNESS+

## ON DRAFT

**HANDLINE KÖLSCH** | DEVILS PURSE, DENNIS, MA 5% | 8  
**BEACH BLONDE ALE** | CAPE COD BEER, HYANNIS, MA 4.9% | 8  
**SESSION PILS** | NOTCH BREWING, SALEM, MA 4% | 8  
**SHIPYARD PUMPKINHEAD ALE** | SHIPYARD BREWING, PORTLAND, ME 4.5% | 10  
**CLOUD CANDY NE IPA** | MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 11  
**GRIPAH GRAPEFRUIT IPA** | CISCO BREWERS, NANTUCKET, MA 5.5% | 9  
**ROTATING SELECTION** | ZERO GRAVITY BURLINGTON, VT 5.7% | 9  
**PULP DADDY IPA** | GREATER GOOD, WORCESTER, MA 8% | 12  
**OUTERMOST IPA** | HOG ISLAND, ORLEANS, MA 6.2% | 9  
**GUINNESS** | GUINNESS BREWING, DUBLIN, IE 4.2% | 10

## BOTTLES & CANS

BUDWEISER | 6  
BUD LIGHT | 6  
COORS LIGHT | 6  
CORONA EXTRA | 8  
MILLER LITE | 6  
MICH ULTRA | 7  
STELLA ARTOIS | 8  
SAM ADAMS SEASONAL | 8  
O'DOULS NA | 6  
BECKS NA | 6  
DOWNEAST CIDER | 8  
HIGH NOON SELTZERS | 10  
PINEAPPLE, MANGO, WATERMELON, PEACH  
COD'R COCKTAILS | 10  
CLASSIC, OCEAN BREAK, BAE BREEZE, PERFECT STORM

# DESSERT MENU

PELHAM HOUSE RESORT

## COCONUT SUGAR FRITTER | 11

SPICED APPLE COMPOTE, HOUSE-MADE HORCHATA

## CHOCOLATE LAYER CAKE | 12

MASCARPONE MOUSSE, CARDAMOM GANACHE, DARK CHOCOLATE ESPRESSO CRISP

## CORNBREAD FINANCIER | 12

CRANBERRY COULIS, CORN & ALMOND CRUNCH, BROWN BUTTER ICE CREAM

## PUMPKIN SPICE CRÈME BRÛLÉE | 12

MAPLE WALNUT SHORTBREAD, CASSIS COMPRESSED ASIAN PEARS

## ICE CREAM & SORBET | 9

ROTATING FLAVORS

## CHOCOLATE PEANUT BUTTER MARTINI | 18

SKREWBALL PEANUT BUTTER WHISKEY, CHOCO-LAT CHOCOLATE LIQUEUR, IRISHMAN'S IRISH CREAM

## BANANA CREAM PIE MARTINI | 18

V1 VANILLA VODKA, GIFFARD CRÈME DE BANANE, RUMCHATA, WHIPPED CREAM, NUTMEG

## ESPRESSO MARTINI | 20

V1 VANILLA VODKA, BORGHETTI ESPRESSO LIQUEUR, THREE FINS LONGBOARD ESPRESSO

\*ADD IRISH CREAM TO MAKE IT A CAPPUCCINO MARTINI

*\*SERVED HOT OR ICED\**

## SPIKED PUMPKIN SPICE LATTE | 16

V1 VANILLA VODKA, FULTON'S HARVEST PUMPKIN PIE CREAM, THREE FINS LONGBOARD ESPRESSO, WHIPPED CREAM, NUTMEG

## SAP TAP | 16

SMUGGLER'S NOTCH MAPLE CASK BOURBON, SMUGGLER'S NOTCH BOURBON MAPLE CREAM, THREE FINS PHR BLEND COFFEE, MAPLE FLUFF

## HOT APPLE CIDER | 16

DOS MADERAS DOUBLE AGED RUM, HOT APPLE CIDER, SPICED WHIPPED BUTTER

## CORDIALS

BAILEYS | 16  
DISARRONO | 13  
GRAND MARINER | 18  
SAMBUCCA | 17  
BLACK SAMBUCCA | 17  
DRAMBUIE | 16  
FRANGELICO | 17  
B&B | 15  
LIMONCELLO | 14

## BOURBON

BULLEIT | 18  
KNOB CREEK | 22  
MAKERS MARK | 18  
WOODFORD RESERVE | 20  
BASIL HAYDEN | 23

## RYE

BULLEIT | 18  
KNOB CREEK | 20

## AMARI

FERNET BRANCA | 12  
FERNET BRANCA MENTA | 12  
ANGOSTURA | 14  
MONTENEGRO | 12  
LUCANO | 13

## COGNAC

HENNESSEY VS | 21  
PIERRE FERRAND 1ER CRU | 14  
BELLE DE BRILLET | 22

## SINGLE MALT SCOTCH

MACALLAN 12YR | 22 18YR | 45  
BALVENIE 14YR CARIBBEAN CASK | 18  
LAGAVULIN 8YR | 14 16YR | 23  
OBAN 14YR | 23  
GLENLIVET 12YR | 15  
GLENFIDDICH 12YR | 15  
JOHNNY WALKER BLUE LABEL | 44  
JOHNNY WALKER BLACK LABEL | 13

## TEQUILA

PATRON SILVER | 15  
CASAMIGOS BLANCO | 15  
CASAMIGOS REPOSADO | 21  
CASAMIGOS ANEJO | 28  
CLASE AZUL REPOSADO | 30  
DON JULIO BLANCO | 18  
DON JULIO 1942 ANEJO | 40  
DON JULIO REPOSADO | 22

# CHILDREN'S MENU

THE ROOFTOP AT PELHAM HOUSE RESORT

## SUN BUTTER & JELLY | 8

CHOICE OF BREAD, GRAPE JELLY, SUN BUTTER, FRIES OR SIDE SALAD

## GRILLED CHEESE | 13

CHEDDAR CHEESE, CHOICE OF BREAD, FRIES OR SIDE SALAD

## CHICKEN FINGERS | 13

FRIES OR SIDE SALAD

## CAVATELLI PASTA WITH MARINARA | 10

## FEATHER BROOK FARMS CHEESEBURGER | 12

CHEDDAR CHEESE, LETTUCE, TOMATO, FRIES OR SIDE SALAD

## GRILLED CHICKEN BREAST | 13

GRILLED CHICKEN BREAST WITH FRIES OR SALAD

## CHILDREN'S FISH N' CHIP | 13

CAPE HADDOCK, FRIES OR SIDE SALAD

## VEGETABLES & RANCH DIPPING SAUCE | 5

## CHILDREN'S BRUNCH

### BANANA CHOCOLATE CHIP BREAD PUDDING | 10

TOPPED WITH HOUSE WHIPPED CREAM

### JUNIOR TRADITIONAL | 10

ONE EGG SCRAMBLED, APPLE WOOD SMOKED BACON,  
CHOICE OF TOAST

### YOGURT BOWL | 8

MAPLE GREEK YOGURT WITH OATMEAL CRUMBLE

### FRUIT CUP | 6

## DESSERT

CHOCOLATE CHIP COOKIES (2) | 4

ICE CREAM SUNDAE | 5

ICE CREAM OR SORBET | 4