

# 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

**BUTTERNUT LOBSTER BISQUE | 12 / 14**  
FENNEL-SEAFOOD SAUSAGE CRUMBLE, CANDIED PUMPKIN SEEDS,  
GARLIC- BUTTER CROUTON

**MAPLE BROOK FARMS BURRATA | 21**  
HAZELNUT-MISO VINAIGRETTE, WARM SWEET POTATO, ROASTED  
HAZELNUTS, COMPRESSED APPLES, GRILLED COUNTRY BREAD

**\*AUTUMN SALAD | 16**  
MIXED GREENS, DUKKHA, SEASONAL VEGETABLES, CALAMANSI  
VINAIGRETTE

**FALL CHICORY CAESAR | 17**  
ANCHOVY RYE CRUMBLE, PECORINO, ALEPPO CHILI, TRADITIONAL  
DRESSING

## ENHANCEMENTS

\*LOBSTER SALAD | MKT      \*GRILLED SPICY CHICKEN BREAST | 9  
\*PAN SEARED SCALLOPS | MKT      \*GRILLED SHRIMP | 15  
\*PAN SEARED LOCAL CATCH | MKT

## SMALL PLATES

**SQUASH HUMMUS | 18**  
SMOKED PAPRIKA SQUASH HUMMUS, SPICED BENNE AND PUMPKIN SEEDS,  
GRILLED PITA BREAD, ASSORTED VEGETABLES

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

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

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

**\*SMASHED FINGERLING POTATOES | 19**  
KEWPIE MAYO, TOGARASHI ONION SALT, BONITO FLAKES

## SIDES

\*HOUSE FRIES | 5      CHICORY CAESAR | 8  
\*SIDE GREEN SALAD | 7      \*TRUFFLE FRIES | 15  
FRESH TRUFFLE, TRUFFLE KETCHUP

## HANDHELDS

CHOOSE ONE SIDE | TRUFFLE FRIES +6

**14 SEA STREET BURGER 3.0 | 24**  
8 OZ CBS PATTY, PELHAM ON THE RISE BAKERY BUN, CARAMELIZED  
ONION, HOUSE SAUCE, PHR PICKLES, CABOT CHEDDAR CHEESE  
ADD FRIED EGG +2 | ADD APPLEWOOD SMOKED BACON +5

**SO-CAL 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

**SPICY FRIED CHICKEN SANDWICH | 22**  
BUTTERMILK FRIED CHICKEN BREAST, POTR BUN, PHR PICKLES, SPECIAL  
SAUCE

**JUMBO LUMP CRAB CAKE SANDWICH | MKT**  
OLD BAY REMOULADE, FENNEL - ASIAN PEAR SLAW  
ADD FARM FRIED EGG +2

**STEAK SANDWICH | 26**  
GRILLED STRIPLOIN, ARUGULA, PICKLED RED ONION, TOMATO, BLACK  
GARLIC REMOULADE, CIABATTA

**THE GRILLED CHEESE | 22**  
PHR BEEF MEATBALLS, BLISTERED TOMATO, COUNTRY BREAD, CABOT  
CHEDDAR, ARUGULA, MARINARA

*\*ALL SANDWICHES CAN BE PREPARED ON GLUTEN FREE BREAD\**

## LARGE PLATES

**FRIED CAPE HADDOCK | 29**  
HOUSE SALT & VINEGAR CHIPS, ROOT VEGETABLE SLAW, TARTAR SAUCE,  
CHARRED LEMON

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

**SPICED CAULIFLOWER STEAK | 28**  
SQUASH & FARRO SALAD, MOROCCAN SPICED CHICKPEA CURRY, FINE HERBS

**MAINE LOBSTER RAVIOLI | 38**  
LOBSTER, ROASTED DELICATA, PICKLED BUTTERNUT SQUASH, WINTER  
SQUASH PUREE, VODKA TOMATO CREAM

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

### FALLING FOR YOU SANGRIA | 18

SPICED RUM, RED WINE, APPLE CIDER, MAPLE CINNAMON SIMPLE SYRUP & GINGER ALE

### APPLE OF MY EYE | 17

VAN GOGH DUTCH CARAMEL VODKA, APPLE CIDER & GINGER ALE

### SECOND SUMMER SMASH | 17

GUNPOWDER CITRUS GIN, POMEGRANATE, LIME, SIMPLE, MINT, BERRIES & GINGER BEER

### BOG-ARITA | 19

MI CAMPO REPOSADO TEQUILA, BAUCHANT, SAGE SIMPLE, CRANBERRY & LIME

### BLOOD ORANGE WITH HEAT MARGARITA | 19

TANTEO JALAPEÑO TEQUILA, BAUCHANT, BLOOD ORANGE SIMPLE & LIME

### HARVEST SOUR | 17

REDEMPTION RYE, APPLE CIDER, LEMON, SAGE SIMPLE, FEE FOAM & BITTERS

### AUTUMN OLD FASHION | 19

TAFFER'S BROWNED BUTTER BOURBON, BANANA LIQUEUR, MAPLE CINNAMON SIMPLE & CHOCOLATE BITTERS

## CLASSICS

### MIMOSA | 15

CALIFORNIA BRUT WITH ORANGE JUICE

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

### BELLINI | 15

CALIFORNIA BRUT WITH PEACH PURÉE

### MANMOSA | 17

PINT GLASS WITH KETEL ONE ORANJE VODKA, OJ, AND BUBBLY

### MAKE YOUR OWN MIMOSA KIT | 60

A BOTTLE CALIFORNIA BRUT

SERVED WITH THREE JUICES & SEASONAL FRUITS:

ORANGE, PINEAPPLE, CRANBERRY

UP-GRADE TO VEUVE CLICQUOT BRUT CHAMPAGNE | 90

### 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 BLEU CHEESE OLIVE | 1

ADD PEPPER STUFFED OLIVE | 1

ADD PICKLE STUFFED OLIVE | 1

### BLOODY MARIA | 18

TANTEO JALAPEÑO TEQUILA, HOUSEMADE BLOODY MARY MIX, TAJIN SALT RIM

## HOLD THE HANGOVER

### MOCKTAILS

### CRANBERRY CIDER | 12

APPLE CIDER, CRANBERRY, SAGE SIMPLE & CINNAMON SUGAR RIM

### BERRY BLAST | 12

BERRIES, MINT, LEMON, HONEY, & GINGER BEER

### SOUTHERN BELLE | 12

ICED TEA, LEMON & PEACH PURÉE, TOPPED WITH SODA

### SPIKE IT! +\$4

ADD TITOS VODKA OR REDEMPTION BOURBON

## COLD BREW

COLD BREW | 6

NITRO COLD BREW | 6

DECAF COLD BREW | 6



# LUNCH DRINKS

## WINE BY THE GLASS

### BUBBLES

PERLAGE, "CANAH" PROSECCO, SUPERIORE DOCG BRUT, VENETO, ITALY 14 | 52

NV DOMAINE ARNAUD LAMBERT, CREMANT DE LOIRE, LOIRE VALLEY, FRANCE 17 | 64

VEUVE CLIQUOT, BRUT, CHAMPAGNE, FRANCE 21 | 80

VEUVE CLIQUOT, BRUT ROSE, CHAMPAGNE, FRANCE 21 | 80

### ROSÉ

CHATEAU PEYRASSOL, ROSÉ, CÔTE DE PROVENCE, FRANCE 18 | 68

### WHITES

#### PINOT GRIGIO

RIFF, PINOT GRIGIO DELLE, VENEZIE, VENETO, ITALY 14 | 52

#### SAUVIGNON BLANC

FOURNIER PÈRE & FILS, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE 15 | 56

RONGOPAI, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 17 | 64

DOMAINE DE VILLARGEAU, LES ABEILLES, "BABY SANCERRE", FRANCE 22 | 84

#### CHARDONNAY

MACROSTIE, CHARDONNAY, SONOMA COAST, CALIFORNIA 15 | 56

LUMEN, CHARDONNAY, SANTA MARIA VALLEY, CALIFORNIA 19 | 72

#### FROM AROUND THE WORLD

EROICA, RIESLING, COLUMBIA VALLEY, WASHINGTON 17 | 64

VILLA SPARINA, GAVI DE GAVI DOCG, PEIDMONT, ITALY 16 | 60

### REDS

#### PINOT NOIR

PAVETTE, PINOT NOIR, CALIFORNIA 15 | 56

HOLLORAN VINEYARDS, PINOT NOIR, WILLAMETTE VALLEY, OREGON 18 | 68

#### CABERNET SAUVIGNON

PAVETTE, CABERNET SAUVIGNON, CALIFORNIA 15 | 56

BONANZA BY CAYMUS, CABERNET SAUVIGNON, CALIFORNIA 18 | 68

#### FROM AROUND THE WORLD

ZOE, RED BLEND, PELOPONNESE, GREECE 16 | 60

TERRAZAS, MALBEC, ARGENTINA 16 | 60

CHATEAU PEY LA TOUR, BORDEAUX, BORDEAUX, FRANCE 18 | 68

PAITIN, STARDA LANGHE NEBBIOLO, PIEDMONT, ITALY 17 | 64

PLEASE SEE OUR WINE LIST FOR OUR COMPLETE LIST OF OFFERINGS

## ON DRAFT

HANDLINE KÖLSCH | DEVIL'S PURSE, DENNIS, MA 5% | 8

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

SAM SEASONAL | SAM ADAMS, BOSTON MA 5% | 10

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

BLUE MOON BELGIAN WHITE | DENVER, CO 5.4% | 9

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

KING SUE | TOPPLING GOLIATH, DECORAH, IA 7.8% | 13

ROTATING SELECTION | JACK'S ABBEY | FRAMINGHAM, MA | 10

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

ROTATING SEASONAL SELECTION | 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