

DINNER MENU

RAW BAR

- *½ DOZEN LOCAL OYSTERS | 21
MAKERS MARK MIGNONETTE
- *½ DOZEN JUMBO POACHED SHRIMP | 23
CLASSIC COCKTAIL SAUCE, LEMON

SOUP & SALAD

PELHAM HOUSE CLAM CHOWDER 9 | 12
LOCAL CLAM, CRUMBLED BACON, DILL

MAPLE BROOK FARMS BURRATA | 21
FRIED DELICATA SQUASH, TOASTED PEPITAS, ROASTED PARSNIP, SHAVED CARROTS, ARUGULA, SWEET CHILI DRESSING, GRILLED COUNTRY BREAD

*AUTUMN HARVEST SALAD | 17
FIELD GREENS, AUTUMN VEGETABLES, DRIED CRANBERRIES, SPICED FETA, ROASTED WALNUTS, BUTTERNUT SQUASH VINAIGRETTE

*ARUGULA AND KALE SALAD | 16
ARUGULA AND KALE MIX, HONEYCRISP APPLES, SHAVED FENNEL, DRIED FIGS, CANDIED PEPITAS, BLUE CHEESE CRUMBLE, MAPLE-LEMON VINAIGRETTE

*LOBSTER COBB SALAD | MKT
CRISPY BACON, HEN EGG, CHERRY TOMATOES, BLUE CHEESE CRUMBLE, AVOCADO, LITTLE LEAF GREENS, CITRUS VINAIGRETTE

ENHANCEMENTS

- | | |
|-----------------------------------|---------------------------------|
| *LOBSTER SALAD MKT | *GRILLED SHRIMP 19 |
| *PAN-SEARED SCALLOPS MKT | *GRILLED CHILEAN SEA BASS MKT |
| *GRILLED SPICY CHICKEN BREAST 9 | *PAN SEARED COD LOIN MKT |

SMALL PLATES

SWEET POTATO HUMMUS | 18
SWEET POTATO HUMMUS, CRISPY CHICKPEAS, EVERYTHING SEASONING, 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

*JUMBO LUMP CRAB CAKE | MKT
SPICY CREOLE AIOLI, KOHLRABI, RADICCHIO AND GREEN APPLE SLAW

*PERI-PERI BRUSSEL SPROUTS | 19
FRIED BRUSSEL SPROUTS, SWEET PERI-PERI SAUCE, BLACK GARLIC AIOLI

(3) PHR BEEF MEATBALLS | 31
TO BE SHARED
CBS BLEND, MARINARA, GRILLED COUNTRY BREAD, HOUSE MADE RICOTTA, PARMESAN, BASIL

*GRILLED WILD OCTOPUS | 27
SWEET RED PEPPER DROPS, ARGENTINIAN CHIMICHURRI, DEEP FRIED SWEET POTATO, LEMON-GARLIC AIOLI, CHILI OIL

HANDHELDS

CHOOSE ONE SIDE (TRUFFLE FRIES +6) *ALL SANDWICHES CAN BE PREPARED ON GLUTEN FREE BREAD

THE ROOFTOP BURGER | 25
8 OZ CBS PATTY, PELHAM BRIOCHE BUN, ONION RINGS, BBQ-RANCH AIOLI, LETTUCE, TOMATO, PEPPER JACK CHEESE
ADD FRIED EGG +2 | ADD APPLEWOOD SMOKED BACON +5
(ASK ABOUT OUR SECRET BURGER!)

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

LARGE PLATES

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

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

PAN-SEARED LOCAL DAY BOAT SCALLOPS | MKT
WARM SPICED COUSCOUS SALAD, BUTTERNUT SQUASH PUREE, TOASTED HAZELNUTS, BACON RELISH

*VEGAN TARKA DAL | 27
RED LENTILS AND CHANA DAL CURRY, COCONUT JASMINE RICE, ROASTED DELICATA, CILANTRO CRISPS, TOASTED PUMPKIN SEEDS

*PAN SEARED COD LOIN | MKT
PARSNIP PUREE, CONFIT KING OYSTER MUSHROOM, POACHED EASTHAM WHITE TURNIP, BRAISED LEEKS, CORIANDER BROWN BUTTER SAUCE

*GRILLED BLACKENED CHILEAN SEA BASS | MKT
SUNCHOKE TEXTURES, CELERIAC, LINGUICA SAUSAGE, SEAFOOD BISQUE

MAINE LOBSTER RAVIOLI | 44
BROWN BUTTER LOBSTER RAVIOLI, ROASTED WHITE TURNIP, WHIPPED RICOTTA, SAGE CRISPS, ARRABBIATA SAUCE

*ROASTED ½ GREEN CIRCLE CHICKEN | 35
SMOKED GOUDA AND SQUASH GRATIN, ROASTED BROCCOLINI, ROSEMARY-SAGE BEURRE FONDU

*BERKSHIRE LONG BONED-IN PORK CHOP | 43
SUBARASHI KUDAMONO ASIAN PEAR AND PARSNIP RISOTTO, ROASTED MAITAKE, MAPLE-MISO BOURBON GLAZE

GRILLED STRIPLOIN | MKT
POMMES FONDANT, CREAMED SPINACH, MAPLE GLAZED ROASTED CARROTS, HERB PISTACHIO CRUMBLE, PORT WINE JUS

SIDES

*HOUSE FRIES | 5 *SIDE AUTUMN HARVEST SALAD | 8 *SIDE ARUGULA AND KALE 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.

Automatic 20% Gratuity will be added parties of 8 or more.

DINNER DRINKS

SIGNATURE COCKTAILS

FALLING FOR YOU SANGRIA | RED OR WHITE WINE, SPICED RUM, APPLE CIDER, MAPLE BROWN SUGAR & SPICE SIMPLE & GINGER ALE | 18

FIGGIN-DELICIOUS | VANILLA VODKA, FIG PURÉE, LIME, & GINGER BEER | 17

CRIMSON SOUR | GRAY WHALE GIN, BLOOD ORANGE & ROSEMARY SHRUB, LEMON, FEE FOAM & BITTERS | 18

HARVEST-RITA | MI CAMPO BLANCO TEQUILA, POMEGRANATE, SAGE SIMPLE & LIME | 18

BLOOD ORANGE WITH HEAT MARGARITA | LOS SUNDAYS JALAPEÑO TEQUILA, BAUCHANT, BLOOD ORANGE & ROSEMARY SHRUB & LIME | 18

FIRESIDE FIESTA | LOS SUNDAYS JALAPEÑO TEQUILA, APPLE CIDER, MAPLE BROWN SUGAR & SPICE SIMPLE & LEMON | 18

BLACKBERRY BASIL SMASH | BUFFALO TRACE BOURBON, BLACKBERRIES, BASIL, LEMON & SIMPLE & FEE FOAM | 20

TIMELESS WITH AN AUTUMN TWIST

PEAR PRESSURE MARTINI | GREY GOOSE PEAR VODKA, GINGER, SAGE SIMPLE, LIME, FEE FOAM & BITTERS | 21

CORE TEMPTATION MANHATTAN | CROWN ROYAL APPLE, SWEET VERMOUTH, CINNAMON, ANISE & CRANBERRY BITTERS | 21

AUTUMN AFTER GLOW | ILLEGAL MEZCAL, APEROL, STRAWBERRY PUREÉ, LEMON, FEE FOAM, BITTERS | 20

TOASTED CHESTNUT NEGRONI | BOMBAY SAPPHIRE GIN, CAMPARI, & ORGEAT | 19

FALL FASHIONED | SAZERAC RYE, MAPLE BROWN SUGAR & SPICE SIMPLE, PUMPKIN PURÉE & BITTERS | 18

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
CLETO CHIARLI "CENTENARIO", **LAMBRUSCO**, EMILIA-ROMAGNA, ITALY 12 | 44

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
MACROSTIE, **CHARDONNAY**, SONOMA COAST, CALIFORNIA 15 | 56
LUMEN, **CHARDONNAY**, SANTA MARIA VALLEY, CALIFORNIA 19 | 72
GIESEN, **N/A SAUVINGON BLANC**, MARLBOROUGH, NEW ZEALAND 12 | 44

REDS

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

ROSÉ

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

ASK ABOUT OUR ROTATING
ENOMATIC POURS & BOTTLE WINE LIST!

HOLD THE HANGOVER MOCKTAILS

HARVEST SPRITZ

BLOOD ORANGE & ROSEMARY SHRUB, LIME & GINGER BEER | 12

PRICKLY PEAR

PRICKLY PEAR PURÉE, LEMON, & SODA | 12

CRANBERRY CIDER

APPLE CIDER, CRANBERRY & SAGE SIMPLE | 12

NON ALCOHOLIC BREWS

ATHLETIC BREWING N/A | 7
UPSIDE DAWN, RUN WILD IPA

HEINEKEN ZERO N/A | 7

ON DRAFT

PELHAM HOUSE RESORT IPA | NAUKABOUT BEER CO, MASHPEE, MA 6.1% | 11

HANDLINE KÖLSCH | DEVIL'S PURSE, DENNIS, MA 5% | 9

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% | 10

BEACH BLONDE ALE | CAPE COD BEER, HYANNIS, MA 4.9% | 9

GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 12

SEASONAL DRAFT | 10

ROTATING 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

HIGH NOON SELTZERS | 11

PINEAPPLE, PEACH

SURFSIDE MANGO GREEN TEA | 9

SUNCRUISER PEACH TEA | 9

SUNBOY SPIKED COCONUT WATER | 8

SANDY NECK CIDER | 9

SEASONAL FLAVOR