

LUNCH MENU

PELHAM HOUSE RESORT

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, CRUMBLER BACON, DILL

MAPLEBROOK FARM 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

*PAN-SEARED SCALLOPS | MKT

*GRILLED SPICY CHICKEN BREAST | 9

*GRILLED CHILEAN SEA BASS | MKT

*PAN-SEARED COD LOIN | MKT

*GRILLED SHRIMP | 19

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

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

HANDHELDS

CHOOSE ONE SIDE | TRUFFLE FRIES +6

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!)

PHILLY STEAK SANDWICH | 28

GRILLED STRIPLOIN, SAUTÉED MUSHROOM, PEPPERS AND ONIONS, BLACK GARLIC
REMOULADE, AMERICAN CHEESE, CIABATTA

TURKEY CROQUE MADAME | 21

TURKEY BREAST, CRANBERRY AIOLI, BRIOCHE, CHEDDAR CHEESE, BECHAMEL,
FRIED EGG

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, SPICY CREOLE AIOLI, KOHLRABI, RADICCHIO AND GREEN
APPLE 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

***VEGAN TARKA DAL | 27**

RED LENTILS AND CHANA DAL CURRY, COCONUT JASMINE RICE, ROASTED DELICATA,
CILANTRO CRISPS, TOASTED PUMPKIN SEEDS

MAINE LOBSTER RAVIOLI | 44

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

BULGOGI BOWL | 25

KIMCHI FRIED RICE, KOREAN BEEF, FRIED EGG, SAUTEED SPINACH AND CARROTS, TOGARASHI

SIDES

*HOUSE FRIES | 5

*AUTUMN HARVEST SIDE 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.

CLASSICS

PELHAM BLOODY MARY | 20
TITO'S VODKA, HOUSEMADE BLOODY MARY MIX, CLASSIC GARNISHES
+ POACHED JUMBO SHRIMP | 4.50
+ APPLEWOOD SMOKED BACON | 1.50
+ BLUE CHEESE OLIVE | 1

BLOODY MARIA | 20
TANTEO JALAPEÑO TEQUILA, HOUSE-MADE BLOODY MARY MIX,
& TAJIN SALT RIM

APEROL SPRITZ | 18
APEROL, PROSECCO & SODA

HUGO SPRITZ | 18
ST. GERMAIN, MINT, SPARKLING CAVA & SODA

MIMOSA | 16
SPARKLING CAVA WITH ORANGE JUICE
OTHER JUICES: CRANBERRY, RUBY RED GRAPEFRUIT, PINEAPPLE

BELLINI | 16
SPARKLING CAVA WITH PEACH PURÉE

MANMOSA | 18
PINT GLASS WITH KETEL ONE PEACH &
ORANGE BLOSSOM VODKA, OJ & BUBBLY

MAKE YOUR OWN MIMOSA KIT | 60
A BOTTLE OF SPARKLING CAVA
SERVED WITH 3 JUICES & SEASONAL FRUITS: ORANGE, PINEAPPLE, CRANBERRY

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

COCKTAILS

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

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

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

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

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

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

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

HOLD THE HANGOVER MOCKTAILS | 12

HARVEST SPRITZ
BLOOD ORANGE & ROSEMARY SHRUB, LIME & GINGER BEER

PRICKLY PEAR
PRICKLY PEAR PURÉE, LEMON, & SODA

CRANBERRY CIDER
APPLE CIDER, CRANBERRY & SAGE SIMPLE

NON ALCOHOLIC BREWS

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

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

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
MACROSTIE, **CHARDONNAY**, SONOMA COAST, CALIFORNIA 15 | 56
LUMEN, **CHARDONNAY**, SANTA MARIA VALLEY, CALIFORNIA 19 | 72
GIESEN, **N/A SAUVIGNON 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

PLEASE SEE OUR WINE LIST FOR OUR
COMPLETE LIST OF OFFERINGS

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	STELLA ARTOIS 9
BUD LIGHT 7	HIGH NOON SELTZERS 11
COORS LIGHT 7	PINEAPPLE, PEACH
CORONA EXTRA 9	SURFSIDE MANGO GREEN TEA 9
MILLER LITE 7	SUNCRUISER PEACH TEA 9
MICHELOB ULTRA 8	SUNBOY SPIKED COCONUT WATER 8
SAM ADAMS BOSTON LAGER 8	SANDY NECK CIDER 9
	SEASONAL FLAVOR