

SOUP & SALAD

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

***KALE & BRUSSELS | 16**

KALE, SHAVED BRUSSELS SPROUTS, ROASTED WINTER SQUASH, CRANBERRY WENSLEYDALE, KUMQUAT VINAIGRETTE

SOUTHWEST SALAD | 16

BABY ICEBERG, GRILLED CORN SALSA, COTIJA CHEESE, TORTILLA CRISPS, SPICY RANCH

***GREEN SALAD | 14**

MIXED GREENS, PICKLED WATERMELON RADISH, SHAVED CARROT, COMPRESSED TOMATO, CHAMPAGNE VINAIGRETTE

FARRO SALAD | 14

FARRO, APPLES, ARUGULA, TOASTED WALNUTS, DRIED CRANBERRIES, GRAPEFRUIT- HONEY VINAIGRETTE

SALAD ENHANCEMENTS

***LOBSTER SALAD | MKT**

***GRILLED SPICY CHICKEN BREAST | 9**

HANDHELDS

CHOICE OF FRIES OR SIDE SALAD | TRUFFLE FRIES +9

14 SEA STREET BURGER | 24

FEATHER BROOK FARMS GROUND BEEF, ONION BRIOCHE ROLL, PHR PICKLES, TRUFFLE MAYO, CABOT CHEDDAR
ADD FEATHER BROOK FARMS FRIED EGG 3
ADD APPLE WOOD SMOKED BACON 5

SPICY FRIED CHICKEN SANDWICH | 22

BUTTERMILK FRIED CHICKEN BREAST, ONION ROLL, PHR PICKLES, SPECIAL SAUCE

PHR LOBSTER ROLL | MKT

GRIDDLED BUN, LEMON & DILL AIOLI OR WARM BUTTERED

ROASTED BUTTERNUT SQUASH & BUCKWHEAT

VEGAN BURGER | 19

GRIDDLED ROLL, ROASTED HONEY CRISP APPLE, RED CABBAGE SLAW, VEGAN SPECIAL SAUCE

JUMBO LUMP CRAB CAKE SANDWICH | MKT

CAJUN REMOULADE, BABY ARUGULA, PICKLED PEPPERS
ADD FEATHER BROOK FARMS FRIED EGG 3

SIDES

***FRENCH FRIES | 5**

***GREEN SALAD | 6**

***RUSSIAN KOREAN CARROT SALAD | 5**

***TRUFFLE FRIES- FRESH TRUFFLE, TRUFFLE MAYO | 14**
HOUSE MADE PASTRY OF THE DAY | 5

***TWO FEATHER BROOK FARMS EGGS ANY STYLE | 6**

***APPLE WOOD SMOKED BACON | 5**

***APPLE PULLED PORK HASH | 5**

TOAST: CHOICE OF- COUNTRY BREAD, TEXAS WHITE, TEXAS WHEAT | 3

***ROASTED FINGERLING POTATO | 6**

BRUNCH MENU

PELHAM HOUSE RESORT

RAW BAR

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

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

SMALL PLATES

BREAKFAST ASPARAGUS FRITES | 18

TWO FEATHER BROOK FARMS EGGS, CLASSIC HOLLANDAISE, SRIRACHA MAYO, TOASTED CHIA

***BLAST- THE BREAKFAST TACO | 17**

APPLE WOOD SMOKED BACON, SHREDDED LETTUCE, TOMATO, AVOCADO, SCRAMBLED EGGS, CAJUN REMOULADE

PELHAM TOAST | 17

GRILLED COUNTRY BREAD, MAPLE BROOK FARM STRACCIATELLA, PICKLED TOMATO, FRIED AVOCADO, TWO FEATHER BROOK FARMS EGGS ANY STYLE

***CRISPY FRIED BRUSSELS SPROUTS | 17**

MAPLE-HORSERADISH & MUSTARD GLAZE, CHILI-LIME CASHEWS

***JERK CHICKEN WINGS | 20**

PINEAPPLE SALSA, HOUSE RANCH

KOREAN BBQ PORK RIBS | 19

HOUSE KIMCHI

LARGE PLATES

SHORT RIB BENEDICT | 23

FEATHER BROOK FARMS POACHED EGGS, BRAISED SHORT RIB, PORTUGUESE BOLO, HOLLANDAISE, FRIED SHALLOTS

HARVEST OMELETTE | 18

THREE EGGS, ROASTED SWEET POTATO, SHAVED BRUSSELS SPROUTS, KALE, APPLE, CHEDDAR CHEESE, ROASTED FINGERLING POTATO | CHOICE OF TOAST

THE TRADITIONAL | 17

TWO FEATHER BROOK FARMS EGGS ANY STYLE, CHOICE OF TOAST | CHOICE OF TWO SIDES | TRUFFLE FRIES +9

CINNAMON PEAR FRENCH TOAST | 16

PEAR COMPOTE, CINNAMON BUTTER, WARM MAPLE SYRUP

***APPLE PULLED PORK HASH AND EGGS | 20**

TWO FEATHER BROOK FARM EGGS ANY STYLE, APPLE BRAISED PULLED PORK, BUTTERNUT SQUASH, CARAMELIZED ONION, CLASSIC HOLLANDAISE, ROASTED FINGERLING POTATOES

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 DRINKS

COCKTAILS

- THE HAT TRICK | 16**
JOSH PROSECCO, ST. GERMAIN, CRANBERRY
- HIBERNATION STATION | 16**
REDEMPTION HIGH RYE BOURBON, KIWI, LIME
- THE NOR'EASTER | 18**
PLANTATION 3 STAR RUM, PLANTATION DARK RUM, CHINOLA
PASSIONFRUIT LIQUEUR, CRANBERRY, ORANGE, LIME
- SKI SLOPE SLING | 16**
GRAY WHALE GIN, ORGEAT, TURMERIC, LIME, BITTERS
- WINTER WINDS | 18**
TITO'S VODKA, POMEGRANATE JUICE, FEVER TREE LEMON LIME SODA
- SWEATER WEATHER MARGARITA | 18**
VOLCAN TEQUILA, BLOOD ORANGE SIMPLE, BAUCHANT ORANGE
LIQUEUR, LIME JUICE

ON THE WARMER SIDE

- HOT BUTTERED RUM | 16**
PLANTATION DARK RUM, BUTTER, CINNAMON, NUTMEG, VANILLA
- APRÈS SKI | 16**
YELLOW CHARTREUSE, HOT CHOCOLATE, MILK FOAM
- HOT TODDY | 16**
REDEMPTION BOURBON, BLACK TEA, HONEY, GINGER, LEMON, CLOVE

ON TAP

- ROTATING SEASONAL BEER | 10**
- BEACH BLONDE ALE |** CAPE COD BEER, HYANNIS, MA 4.9% | 8
- BLOOD ORANGE RADLER |** JACK'S ABBY, FRAMINGHAM, MA 4% | 8
- HANDLINE KÖLSCH |** DEVILS PURSE, DENNIS, MA 5% | 8
- CLOUD CANDY |** MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 11
- GRIPAH GRAPEFRUIT IPA |** CISCO BREWERS, NANTUCKET, MA 5.5% | 9
- CONEHEAD IPA |** 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 | SAM ADAMS SEASONAL 8 |
| BUD LIGHT 6 | DOWNEAST CIDER 8 |
| COORS LIGHT 6 | O'DOULS NA 6 |
| CORONA EXTRA 8 | BECKS NA 6 |
| MILLER LITE 6 | HIGH NOON SELTZERS 10 |
| MICH ULTRA 7 | PINEAPPLE, MANGO, WATERMELON, PEACH |
| STELLA ARTOIS 8 | |

ENOMATIC OFFERINGS

- SAUVIGNON BLANC, DUCKHORN, NAPA, CA, USA 16 | 64
- CHABLIS, DOMAINE WILLIAM FÈVRE, BURGUNDY, FR 18 | 72
- CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY, CA, US 22 | 88
- CHARDONNAY, ROMBAUER, CARNEROS, CA, US 25 | 96
- CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CA, US 38 | 152
- CABERNET SAUVIGNON, FAR NIENTE 'POST & BEAM', NAPA, US 30 | 120
- PINOT NOIR, FLOWERS, SONOMA COAST, CA, US 32 | 128
- ZINFANDEL BLEND, ORIN SWIFT '8 YEARS IN THE DESERT', CA, US 25 | 100

BUBBLES

- PROSECCO, JOSH CELLARS, IT 11 | 50
- BRUT SPARKLING, DOMAINE CHANDON, CALIFORNIA, US 13 | 60
- BRUT ROSÉ SPARKLING, DOMAINE CHANDON, CALIFORNIA, US 14 | 65
- BRUT CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 18 | 85
- BRUT ROSÉ CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 19 | 90
- BRUT CHAMPAGNE, MOËT & CHANDON IMPÉRIAL, ÉPERNAY, FR 19 | 90
- CHAMPAGNE "BLANC DE BLANCS", RUINART, REIMS, FR | 156
- CHAMPAGNE, DOM PÉRIGNON, ÉPERNAY, FR | 300

WHITES

- SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH, NZ 13 | 48
- PINOT GRIGIO, CAVALIERE D'ORO, VENETO, IT 11 | 40
- PINOT GRIGIO, SANTA MARGHERITA, ALTO-ADIGE, IT 17 | 64
- RIESLING, DR. LOOSEN, MOSEL, DE 11 | 40
- CHENIN BLANC & VIOGNIER, PINE RIDGE, NAPA VALLEY, CA, US 12 | 44
- CHARDONNAY, JOSH CELLARS, CALIFORNIA, US 11 | 40
- CHARDONNAY, SONOMA CUTTRER, SONOMA COAST, CA, US 15 | 56
- CHARDONNAY, CAVE DE LUGNY, MACON-LUGNY, FR 13 | 48

ROSÉ

- WHISPERING ANGEL, CÔTES DE PROVENCE, FR 15 | 52
- FLOWERS, SONOMA COAST, CA, US 17 | 64

REDS

- PINOT NOIR, ANGELINE, CALIFORNIA, US 11 | 40
- PINOT NOIR, THE FOUR GRACES, WILLIAMETTE VALLEY, OR, US 16 | 60
- MERLOT, J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CA, US 11 | 40
- RED BLEND, GOLDSCHMIDT 'FIDELITY', ALEXANDER VALLEY, CA, US 13 | 48
- MALBEC, ARUMA, MENDOZA, AR 14 | 52
- CABERNET SAUVIGNON, JOSH CELLARS, CALIFORNIA, US 12 | 44
- CABERNET SAUVIGNON, JOE CARR, NAPA VALLEY, CA, US 15 | 56
- CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CA, US 18 | 68