



at six

Tuesday - Saturday 5:00 - 9:00

APPETIZERS

Wings

House-made Vermont maple syrup barbeque or buffalo sauce

Small 7 Large 12

Roasted Garlic Hummus Dip*

Toasted pita and assorted veggies

9

Shrimp Cocktail**

Jumbo shrimp with freshly made cocktail sauce

11

Salmon Board

New England smoked salmon served with crostini, capers, pickled red onion and dill crema

12

Pork Potstickers

Robie Farm Crankin' Country pork sausage with scallions and a sweet chili ponzu sauce

10

Nachos**

Tortillas, melted cheese, tomatoes, scallions, jalapenos, salsa, and sour cream

8

Chicken Bites

Buttermilk breaded fried boneless chicken served with house-made citrus chipotle aioli

Small 7 Large 12

SALADS

Mixed Greens**

Arcadian greens, grape tomatoes, cucumber, carrots, radish, and red onion with your choice of dressing

Small 5 Large 9

Classic Caesar Salad*

Roasted garlic croutons, Pecorino Romano cheese

Small 5 Large 9

Roasted Beet Salad**

Baby greens, roasted beets, balsamic vinaigrette, chevre, pickled red onions, toasted pistachios, and honey

11

Crab Salad**

Jumbo lump crab meat, roasted corn salsa, avocado and citrus tossed pea shoots

13

Add chicken or shrimp to any salad

5

Soup Du Jour

Bowl 5

**Indicates Vegetarian Items*

***Indicates Gluten Free Items*

Although we are confident about the quality and safety of our food production, under NH health regulations we are obligated to inform consumers that consumption of undercooked eggs or meat increases your risk of food borne illness

Spr/Sum2016



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ENTREES

SSS Burger

House-made Robie Farm 8oz. beef patty, VT Farmstead ale house cheddar, crispy fried shallot strips, pan fried egg, bacon, sriracha aioli, served with truffled steak fries

14

Black Bean & Roasted Corn Veggie Burger*

House-made 8oz. grilled veggie burger served with truffled steak fries and chipotle aioli

12

Gnocchi Caprese*

Arugula pesto infused ricotta gnocchi, heirloom tomatoes, local mozzarella drizzled with extra virgin olive oil

22

Grilled Salmon Filet**

Risotto, citrus braised leeks, and seasonal vegetable

22

Crab Stuffed Sole

Sole stuffed with jumbo lump crabmeat, new potatoes, burre blanc and seasonal vegetable hash

23

Statler Chicken**

Pan seared chicken breast with herbed butter, sweet potato gratin and seasonal vegetable

21

Chipotle Glazed Pork Tenderloin**

Robie Farm pork, herb roasted new potatoes, strawberry avocado salsa and seasonal vegetable

24

Teriyaki Marinated Steak Tips

Grilled 10oz. steak tips, herb roasted new potatoes, chimichurri, pickled red onion and seasonal vegetable

24

Bistro Steak

Pan seared steak, red wine demi glaze, roasted garlic mashed potatoes, and seasonal vegetable

26

DESSERTS

Vanilla Cheesecake with fresh berries

7

Chocolate Toffee Mousse Cake

7

Baker's Choice Dessert

7

Strawberry Shortcake

Home-made biscuit, fresh macerated strawberries with Chantilly cream

8

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