

appetizers

- Chicken Tortilla Soup
- Different Soup Every Day
- New!** Asparagus Bruschetta
- Artichoke Fritters
- Cottage Nachos
- Capellini Crabcakes
- Boneless Chicken Tenders
- Crispy Calamari
- Sesami Ahi Tuna Nachos

- with white cheddar 4.75 / 6.95
- chef's whim 4.75 / 6.95
- vermont goat cheese, lemon-tarragon vinaigrette, grilled ciabatta 9.95
- battered + fried artichoke hearts with lemon-tarragon dipping sauce 10.95
- jack + cheddar cheese, guacamole, spiced sour cream, pico de gallo 9.95
- pan seared lump crab, old bay aioli 13.95
- papaya-buffalo bbq sauce, pineapple salsa, blue cheese dip 9.95
- curried slaw, jalapeno, cilantro, remoulade 11.95
- asian vegetables, ginger vinaigrette, wasabi cream 12.95

small salads

- Organic Arugula
- Orange + Beets
- Warm Goat Cheese
- Spinach

- roasted corn, parmesan cheese, light citrus vinaigrette 7.95
- arugula, walnuts, balsamic dressing 9.50
- caramelized walnuts, roasted red peppers, light balsamic vinaigrette 9.50
- cranberries, candied pecans, goat cheese, orange maple vinaigrette 9.50

big salads

- Grilled Vegetable
- Maine Lobster Cobb
- Grilled Chicken + Goat Cheese
- Ahi Tuna Nicoise
- New!** Chinois Grilled Chicken
- Shrimp + Lump Crab

- seasonal vegetables, avocado, lemon vinaigrette 12.95
- bacon, egg, tomato, blue cheese, avocado, lemon vinaigrette 20.95
- caramelized walnuts, roasted red peppers, light balsamic vinaigrette 13.95
- wasabi cream, kalamata olives, potato, tomato, egg, nicoise dressing* 15.50
- mango, radicchio, napa cabbage, crispy wontons, sesame-mustard vinaigrette 13.95
- hearts of palm, avocado, tomato, lemon-basil dressing 19.95

mains

- Sweet Potato Crusted Catch
- New!** Grilled Swordfish
- BBQ Duck Breast
- Granola Crusted Mahi Mahi
- Chicken + Wild Rice Risotto
- Citrus Grilled Shrimp
- Grilled Salmon
- Brick Chicken
- New!** Chef's Daily Cut

- pan seared spinach, corn + edamame, chipotle beurre blanc 25.95
- roasted yukon potatoes, rapini, lemon vinaigrette, chervil butter 26.95
- roasted peach bbq sauce, farro with roasted corn, tomato + arugula 21.95
- brown butter asparagus, jasmine rice, lemon beurre blanc 21.95
- sweet peas, shaved parmesan cheese 17.95
- jumbo prawns, tangerine sauce, cilantro, chile scented rice 26.95
- citrus salsa verde, chile scented rice, agave nectar 23.95
- boneless half chicken, herb marinade, seasonal vegetables, mashed potatoes 19.95
- from the land* M/P

classics

- Steak Frites
- Tempura Battered Fish + Chips
- BBQ Tenderloin Tips
- New!** Baby Back Ribs
- Chicken Piccata

- hanger steak, housemade steak sauce, fries* 22.95
- apple jicama slaw, ooo-eee sauce 17.95
- kicked up bbq sauce, truffled tater tots, brown butter asparagus* 19.95
- signature cottage bbq sauce, fries, apple slaw, 1/2 rack 18.95. full rack 25.95
- capers, lemon, artichoke hearts, capellini pasta 17.95

hand helds

- Classic Burger
- Turkey Burger
- Maine Lobster BLT+A
- New!** Lamb Burger
- Griddled Mahi Fish Tacos

- prime beef, white cheddar, lettuce, tomato, onion, brioche bun* 12.50
- butter lettuce, tomato, onion, celery-cranberry mayo, brioche bun 12.95
- bacon, butter lettuce, tomato, avocado, lemon aioli, toasted brioche 19.95
- ground lamb, manchego cheese, paprika aioli, mache, brioche bun* 13.50
- guacamole, napa cabbage, pico de gallo, baja sauce, corn tortillas 17.50

** This item may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy*