



The Nosh Menu

Grilled Shrimp Quesadilla

Pico de Gallo, Guacamole, House Salsa

\$8

Kalamata-Artichoke Dip

Toasted Garlic Pita, Tomato Concasse

\$9

Trio of Kobe Beef Sliders

Maytag Blue Cheese, Sandwich Creamery Cheddar

Truffle Cheese

\$10

Bacon Wrapped Scallops

Shallot infused Frisse, Mango Coulis

\$10

Imported Cheese Plate

Dried Fruits, Nuts, Chutneys, Crostini

\$15

Chilled Shrimp Martini

Grey Goose Cocktail, Key Lime Mustard Sauce

\$12

Spicy Yukon Gold Fries

Crushed Red Pepper, Orange Infused Ketchup

Truffle Oil, Asiago Cheese

\$4

The Turkey Incident

Applewood Smoked Bacon, Swiss Cheese

Leaf Lettuce, Ripened Tomato, Wheatberry Bread

Full \$11 Half \$7

Orange Ginger Duck Wings

Asian Slaw, Wasabi Aioli, Pear Tomatoes

\$10

Cashew Chicken Spring Rolls

Sesame-Ginger Sauce

\$8

Chef Natalie's Brownie Sundae

Shaine's of Maine Vanilla Ice Cream, Chocolate Crisp

Fresh Whipped Cream

\$6

Regional Vendors & Farms

Flag Hill Winery (General Stark Vodka) Lee, NH

Misty Knolls Farm (Chicken), New Haven, VT

Me and Ollie's (Bread) Portsmouth, NH

York Lobster and Seafood (Seafood) York, ME