

4CHAPEL Bar & Restaurant

Lunch

Starters

New England Clam Chowder
Fresh Local Clams with Thyme and Cream
Cup 4.5 Bowl 6

Northstar Farms Butternut Squash Bisque with Green Apple
And Ginger Cream
Cup 4 Bowl 5

Tasting of Shrimp “3” Ways
Colossal Cocktail Shrimp served with Cool Wasabi Sauce, Basil Pesto & Classic Cocktail
12

Chef’s Daily Inspired Grilled Artisan Flat Bread
8

Fried Szechwan Chili-Garlic Chicken Wings
With Sliced Scallions and Grilled Pineapple
9

Sesame Seared Tuna Sashimi with Seaweed Salad, Wasabi Cream, Soy and Crispy Wonton
11

Salads

The Wedge Salad
Massachusetts Bleu Cheese, Heirloom Tomatoes & Red Onion
Drizzled with Warm Apple Smoked Bacon Vinaigrette
8

The Inn Caesar
Charred Romaine Hearts, Parmesan Cheese, House Made Dressing, Croutons & Anchovies
7

“Simply The Best”
House Salad Inspired by Seasonal Ingredients
6

Add Marinated Grilled Chicken for \$3.50 or Marinated Grilled Shrimp 3pc for \$6.00

Grilled Blue Fin Tuna Nicoise
Chilled, Marinated Tuna in Lemon Vinaigrette with
Ripe Tomato, Cooked Egg, Young Potato & Haricot Verts
On a Bed of Baby Butter Lettuce
12

Sandwich Board

Roasted Chicken Panini
Fresh Mozzarella, Baby Greens & Heirloom Tomatoes
Basil Pesto Spread on Crusty Italian Bread
11

The Inn Burger
Local Cheddar, Sautéed Mushroom & Onions, Local Tomato and Bibb Lettuce
Vegetarian Burger available upon request
12

Lobster Sliders
Iceberg Lettuce, Avocado, Lemon Aioli, and Chives
17

“The Club”
Shaved Roasted Turkey Breast or Smoked Ham layered with
Swiss Cheese, Crispy Bacon & Avocado Spread
10

Mediterranean Style Quinoa Salad Wrap
With Grilled Vegetables & Basil Pesto
9

Sandwiches are served with Haystack potatoes

4Chapel Combos

10

Salad and Cup of Soup House Salad, Caesar Salad or The Wedge	Half Sandwich and Cup of Soup Roasted Chicken Panini or “The Club”
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Hearty Lunch Fare

Inn Style English Fish and Chips
With House Made Tartar Sauce, Fries and Malt Vinegar
14

Grilled All Natural Hanger Steak with
Watercress, Cottage Fries & Garlic Herb Butter
17

McMurray Ranch Organic Chicken Breast over a
Roasted Tomato-Asiago Polenta Cake, Tomato Confit, & Thyme Chicken Jus
14

Spaghetti & Jumbo Shrimp Sautéed with Vegetable Julienne, Baby Spinach
and Kalamata Olives tossed in a Lemon- Roasted Garlic Sauce
14

Crispy Risotto Cake with Roasted Local Farm Stand Squash, House Cured Tomatoes
Baby Greens and Goat Cheese Drizzled with Balsamic Reduction
12

Seared North Atlantic Salmon with Wild Rice Pilaf, Sautéed Baby Spinach
And Confit of Tomato with White Wine Cream
15

Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food borne, especially if you have certain medical conditions

Desserts

7

Cronins Creamery, Local Ice Cream or
Sorbet Sampler with Crisp Vanilla Tuile

Chocolate Mousse Napoleon with Raspberries and Hazelnut Tuilies

Individual Warm White Chocolate and Bourbon Bread Pudding

Citrus Crème Brule with Linzertorte Cookies

Warm Molten Lava Smore Layered with Chocolate Graham Crackers
Crushed Walnuts, Whipped Marshmallow and Hot Chocolate