

# LUNCH

## SOUPS & SALADS

<b>LOBSTER CHOWDER</b> Bacon, Sherry, Cream	12
<b>SOUP OF THE DAY</b> Chef's Selection of Choice Ingredients to Complement the Season	8
 <b>THREE ONION SOUP</b> Caramelized Onions, Shallots, Crouton, Swiss, Provolone Cheese	9
<b>WINTER GREENS</b> Kale, Roasted Root Vegetables, Dried Cranberries, Fried Goat Cheese, Toasted Pecans, Herb Olive Oil	11
 <b>THE WEDGE</b> Iceberg Lettuce, Tomato, Red Onion, Bleu Cheese Crumbles, Bacon Lardons, House Made Bleu Cheese Dressing	9
<b>TACO WEDGE</b> Iceberg Lettuce, Tomato, Red Onion, Chili, Cheddar Cheese, Sour Cream, Avocado Spread, Salsa, Tortilla Chips	14
<b>FARMER'S SALAD</b> Roasted Asparagus, Edamame, Sous Vide Beets, Pumpkin Seeds, Burrata, Balsamic Vinaigrette	13
<b>CENTURY CAESAR</b> Romaine Hearts, Polenta Croutons, Asiago Cheese, House Made Caesar Dressing	10
<b>ENHANCE ANY SALAD</b> Tossed, Diced Chicken (5), Three Grilled Shrimp (10), Buffalo Chicken (5), Sliced Hanger (16) Splitting Fee 3.50 per Salad	

## THIS & THAT: HANDCRAFTED SANDWICHES & COMBOS (INCLUDES SARATOGA CHIPS)

<b>THE CUTLET</b> Chicken Cutlet, Maple Chipotle Sauce, Cheddar, Bacon	11	<b>NEW ENGLAND</b> Shrimp Salad, Toasted Roll, Cup of Lobster Chowder	12
<b>GREEN WITH ENVY</b> Open-Faced Toasted Baguette, Avocado Spread, Roasted Asparagus, Pumpkin Seeds, Greens, Shredded Parmesan, Balsamic Drizzle, Burrata	15	<b>EXECUTIVE</b> (1/2) Turkey Flatbread, Basil Aioli, Lettuce, Tomato, Cup of Soup of the Day, (Substitute Cup of Lobster Chowder - add \$1)	11
<b>THE O'HEARN</b> Trio of Shrimp, Spinach, Tomato, Roasted Garlic Vin Blanc	15	<b>SMOKED TUNA WRAP</b> Lettuce, Tomato, Grilled Wheat Wrap	12
<b>VERMONT</b> House Roasted Turkey, Cheddar, Apple, Bacon, Maple Mustard	11	 <b>THE BIG DIPPER</b> (1/2) French Dip, Three Onion Soup	13
 <b>FRENCH DIP</b> Prime Rib, Caramelized Onions, Provolone, French Baguette, Au Jus,	12	<b>NOSH PLATTER</b> Chicken Salad, Hummus, Guacamole, Flatbread, Carrots, Asparagus	13

## TAVERN FEATURES

 <b>LAHB-STAH ROLL</b> 6 oz. Tail, Wine, Butter, Lemon, House Made Brioche Roll, Saratoga Chips	19
<b>CHICKEN POT PIE</b> Vegetables, House Made Crust <i>While supply lasts</i>	16
 <b>FRIES OF THE DAY</b> Hanger, House Made Parmesan Frites 	23
 <b>REUBEN SKILLET</b> Corned Beef, Sauerkraut, Russian Dressing, Swiss, Rye Bread Crostini,	11

## PUB FARE

<b>FISH &amp; CHIPS</b> Trio of Battered Haddock, Saratoga Chips, Tartar Sauce	15
 <b>TAVERN BURGER</b> Grilled Onion, Bacon, Smoked Gouda, House Steak Sauce, French Fries 	15
<b>WINGS</b> 10 pcs., Celery, Carrot, Bleu Cheese (Choose One: Sweet Thai Chili, Buffalo, Parmesan Garlic)	12

## KICK IT UP A NOTCH! (ADD TO ANY ORDER)

Cup of Soup (4)  
Cup of Lobster Chowder (6)  
French Fries (3)  
Tavern Fries (5)  
Substitute French Fries for Saratoga Chips (1.25)

### ALLERGEN NOTE:

Many items on our menu can be or are allergen-free. Please alert your server to any food sensitivities and allergies.

20 % Gratuity added to groups of 6 or more

 Guest Favorite

www.TheCenturyHouse.com

