

# Welcome

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## SIT • EAT • DRINK

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### STARTERS

#### CHICKEN WINGS OR TENDERS ~ 13

Chicken wings or tenders fried to perfection and served with your choice of sauce, celery and carrots. Choose from buffalo, parmesan garlic, sweet thai chili, honey mustard, BBQ or sweet n spicy!

#### SPINACH ARTICHOKE DIP ~ 12 GF

Spinach and artichokes in a creamy garlic base topped with cheese and served with tortilla chips

#### BUFFALO CHICKEN DIP ~ 12 GF

Pulled chicken blended into a spicy base topped with cheese and served with tortilla chips

#### BRUSCHETTA ~ 11

Fresh ripe tomatoes, fresh basil and garlic tossed with olive oil and balsamic vinegar served on toasted baguettes

#### CRAB CAKE APPETIZER ~ 15

House made crab cake with a side of remoulade

#### NACHOS ~ Single 5 / Full 11 GF

Tortilla chips topped with melted cheddar jack, pico de gallo, black olives and jalapenos served with salsa and sour cream

Pulled pork or pulled chicken +4, chili +4 or guacamole +2

#### CHEESE FRIES ~ Single 6 / Full 13 GF

Crispy seasoned steak fries, melted cheddar jack and pico de gallo drizzled with ranch dressing

Add bacon ~ Single +1 / Full +3

Add shaved sirloin steak ~ Single +3 / Full +7

#### PRETZEL ~ 8

Served with our house made whole grain mustard

Add Aqua Vue beer cheese sauce +1

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### SOUPS & SALADS

#### NEW ENGLAND CLAM CHOWDER ~ 8

Delicious traditional clam chowder

#### FRENCH ONION SOUP ~ 8

With croutons, melted swiss and provolone

#### CAPRESE SALAD ~ 11 GF

Sliced tomato, fresh mozzarella, basil on spring greens with balsamic vinaigrette glaze

#### CAESAR SALAD ~ 11

Romaine lettuce, house made croutons, tossed with Caesar dressing

#### CRAB CAKE SALAD ~ 18

Mixed spring greens, tomato, cucumber, red onion, house made crab cake with remoulade

#### CHILI ~ 8 GF

Mouth watering and made fresh with beef, beans and a secret spice mix that will keep you coming back for more

#### ROASTED BEET SALAD ~ 13 GF

House roasted red and gold beets paired with goat cheese and maple bourbon candied pecans on spring greens topped with a balsamic glaze drizzle

#### CHOP CHOP SALAD ~ 12 GF

Chopped tomatoes, cucumbers, red onions, green peppers, cheddar cheese on a bed of fresh chopped iceberg lettuce tossed in chipotle ranch dressing

Dressings: lite Italian, balsamic vinaigrette, ranch, blue cheese, thousand island, honey mustard, Caesar  
Make your salad even better by adding blackened or grilled chicken +7, crab cake +13, fried chicken tenders +5, blackened or grilled shrimp +8, filet tips\* +15

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### ENTREES

All entrees come with your choice of a house or Caesar salad or upgrade to your choice of soup +3

#### SPAGHETTI AND MEATBALLS ~ 20

Spaghetti and house made meatballs served with garlic bread

#### HOUSE MARINATED FILET TIPS\* ~ 25 GF

House marinated filet mignon tips grilled to your liking topped with spiked demi served with your choice of potato and vegetable of the day

#### COTTAGE PIE ~ 17

Seasoned beef, carrots, peas, and onions smothered in rich beef gravy topped with house made mashed potatoes served with garlic bread

#### CHICKEN BROCCOLI ALFREDO ~ 18

Sautéed broccoli and cavatappi in a rich alfredo sauce topped with grilled chicken served with garlic bread

#### HOUSE MAC N' CHEESE ~ 15

Cavatappi pasta coated in our house made 8 cheese sauce

Add: Grilled Chicken or Tenders +7, BBQ Pulled Pork or Chicken +5, 6 oz Blackened or Grilled Shrimp +8, Filet Tips +15, Bacon +4, Shaved Sirloin Steak +7, Chili +4, Hot Dog +4, Broccoli+3

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**GF** Gluten free options available

Before placing your order, please inform your server if a person in your party has a food allergy

\* Eggs, poultry and meat not cooked well done have a higher risk of food-borne illness

Prices are subject to 8½% N.H. Rooms & Meals Tax

Prices are subject to change due to fluctuation in food costs

Fosters Tavern-Guest

Wi-Fi Password:

6038751234

