DINNER MENU

RAW BAR

***½ DOZEN LOCAL OYSTERS | 21**
Maker's Mark Mignonette

***½ DOZEN JUMBO POACHED SHRIMP | 23**
Classic Cocktail Sauce, Lemon

TUNA TARTARE | MKT
Crispy Rice, Calamansi Ponzu, Asian Pear, Toasted Sesame, Citrus Gelee, Wakame Salad, Wonton Chips, Avocado-Wasabi Aioli

SOUP & SALAD

PELHAM HOUSE CLAM CHOWDER 9 | 12
Local Clam, Crumbled Bacon, Dill

MAPLE BROOK FARMS BURRATA | 24
Braised Mushrooms, Roasted Delicata, Honeycrisp Apple, Arugula, Hot Honey Pomegranate Glaze ,Miso-Apple Cider Vinaigrette, Grilled Country Bread

***FALL HARVEST SALAD | 17**
Field Greens, Autumn Vegetables, Compressed Persimmon, Dried Cranberries, Feta Cheese, Spiced Candied Walnuts, Pomegranate Vinaigrette

***BEET AND KABOCHA SQUASH SALAD | 19**
Arugula and Spinach Mix, Roasted Beets, Dried Figs, Goat Cheese Crumble, Roasted Kabocha, Lemon Basil Vinaigrette

AUTUMN ASIAN CHOPPED SALAD | 24
Red Cabbage, Carrots, Edamame, Romaine Hearts, Sweet Potato, Subarashi Kudamono Asian Pear, Cashew Crunch, Gochujang-Maple Vinaigrette, Wonton Crisps - Choice of Grilled Spicy Chicken or Tuna Tataki

ENHANCEMENTS

***Lobster Salad | MKT**
***Pan Seared Scallops | MKT**
***Grilled Spicy Chicken Breast | 9**
***Grilled Blackened Swordfish | MKT**
***Pan Seared Halibut | MKT**
***Grilled Shrimp | 19**

SMALL PLATES

CHIPOTLE PUMPKIN HUMMUS | 18
Toasted Pepitas, Crispy Chickpeas, Hot Honey, Lemon Oil, Grilled Pita Bread, Assorted Vegetables,

CRISPY POINT JUDITH CALAMARI | 20
Pickled Peppers, Lemon Aioli, Grilled Lime

FRIED TRI-COLORED CAULIFLOWER | 19
BBQ Spiced, Chipotle-Lime Aioli

***JUMBO LUMP CRAB CAKE | MKT**
Autumn Asian Slaw, Bang Bang Sauce

CRISPY BRUSSELS SPROUTS | 19
Gochujang Cranberry Glaze, Pecan Crumble, Roasted Garlic Aioli

(3) PHR BEEF MEATBALLS (TO BE SHARED) | 31
Marinara, Grilled Country Bread, House Made Ricotta, Parmesan, Basil

NEWBURG SHRIMP AND CORNBREAD | 26
Grilled Shrimp, Seafood Sausage, PHR Cornbread, Newburg Sauce

HANDHELDS

Choose One Side | Truffle Fries +6
Gluten Free Bread Available

THE ROOFTOP BURGER | 25
8 oz Patty, Pelham Potato Bun, Fried Tobacco Onions, House Sauce, PHR Pickles, Lettuce, Tomato, Pepper Jack Cheese
Add Fried Egg +2 | Add Applewood Smoked Bacon +5
(Ask About Our Secret Burger!)

VEGAN BURGER | 23
Sweet Potato, Carrot and Red Bean Veggie Burger, Potato Roll, Fennel-Apple Slaw, Vegan Charred Onion Aioli

PHR MAINE LOBSTER ROLL | MKT
Toasted Bun, Lemon & Dill Aioli or Warm Buttered

SIDES

***House Fries | 5**
***Truffle Fries | 15**
Fresh Truffle, Truffle Ketchup
***Side Fall Harvest Salad | 7**
***Side Beet and Kabocha Salad | 9**

LARGE PLATES

PULLED PORK MAC N' CHEESE | 33
Conchiglie Pasta, Three Cheese Sauce, Corn Bread Crumble, Blackjack BBQ Sauce

FRIED CAPE HADDOCK | 32
House Salt & Vinegar Chips, Root Vegetable Slaw, Tartar Sauce, Charred Lemon

TOFU BULGOGI BOWL | 30
Charred Tofu, Kimchi Fried Rice, Braised Spinach, Korean Carrot Salad, Scallions

MAINE LOBSTER RAVIOLI | 47
Lobster, Browned Butter Pumpkin Crème, Roasted Delicata, Whipped Ricotta, Arrabiatta

FEATHER BROOK FARMS HALF JERK CHICKEN | 38
Fall Harvest Island Slaw, Jasmine Rice, Jerk Sauce

***$5 SPLIT PLATE CHARGE**

***GRILLED BLACKENED SWORDFISH | MKT**
Butternut Squash Polenta, Roasted Carrots, Braised Kale, Shrimp Scampi

***PAN SEARED LOCAL DAY BOAT SCALLOPS | MKT**
Roasted Beet Risotto, Herb and Garlic Aged Goat Cheese, Sweet Potatoes, Taffer's Brown Butter Bourbon Bacon Jam

***SPICED BALSAMIC GLAZED "WAGYU" LAMB T-BONE | 60**
Parsnip-Potato Puree, Heirloom Carrots, Pistachio Mint Chimichurri

PAN SEARED HALIBUT | MKT
Braised Spinach and Couscous, Roasted Cauliflower, Caramelized Brussels Sprouts, Almond-Cashew Crumble, Tikka Masala Sauce

***GRILLED STRIPLOIN | 49**
Brown Butter Carrot Puree, Confit Potato, Charred Broccolini, Roasted Delicata, Beef Jus
Ask about our Rotating Cuts of Feather Brook Farms Beef (Raynham, MA)

ITEMS MARKED * = FREE OF GLUTEN

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.
Automatic 20% Gratuity will be added parties of 8 or more.

DRINK MENU

SIGNATURE COCKTAILS

AUTUMN CRUSH SANGRIA | 18
Choice Of Red Or White Wine, Twenty Boat Spiced Rum, Apple Cider, Sage Simple, Ginger Ale

PEARFECT PEAR | 18
Grey Goose Pear Vodka, Ginger Beer, Lime, Red Wine Floater

THYME & TONIC | 18
Condesa Gin, White Pepper, Cardamom & Thyme Simple, Lemon, Tonic

ISLANDERS RUM REMEDY | 19
Twenty Boat Spiced Rum, Pama Pomegranate Liqueur, Orgeat, Topped with Banana Foam

GOLDEN HARVEST MARGARITA | 18
Mi Campo Blanco Tequila, Triple Sec, Pumpkin Purée, Maple Brown Sugar & Spice Simple, Lemon

SPICY RUBY RITA | 19
Los Sundays Jalapeño Tequila, Ancho Reyes Chile Liqueur, Blood Orange & Rosemary Shrub, Lime, Splash of Soda

BLACKBERRY BASIL SMASH | 20
Buffalo Trace Bourbon, Blackberries, Basil, Lemon, Simple, Fee Foam

THE LATE CHECK OUT | 24
Crafted with PH Private Selection Reposado, a Custom Patrón Barrel, Hand Selected Exclusively for Pelham House Resort, Complemented By Cranberry, Sage, Grand Marnier & Fresh Lime

TIMELESS *WITH A TWIST*

POMEGRANATE KISS MARTINI | 21
Prairie Vodka, Pama Pomegranate Liqueur, Triple Sec, Lime

CORE TEMPTATION MANHATTAN | 24
Crown Royal Apple, Fall Spiced Infused Sweet Vermouth, Nonino Amaro, Cranberry Bitters

TOASTED CHESTNUT NEGRONI | 19
Gray Whale Gin, Campari, Orgeat, Fall Spice Infused Vermouth

IN FALL FASHION | 19
Sazerac Rye, Maple Brown Sugar & Spice Simple, Walnut & Cocoa Bitters

MOCKTAILS

CRANBERRY FIZZ |12
Orgeat, Cranberry, Lime, Ginger beer

CRIMSON GARDEN | 12
Blood Orange & Rosemary Shrub , Lemon, Soda

ORCHARD SPRITZ | 12
Apple Cider, Cranberry , Maple Brown Sugar Spiced Simple, Gingerale

WINE SELECTION

WHITE

Eroica, **Riesling**, Columbia Valley, Washington 17 | 64
Riff, **Pinot Grigio**, Delle Venezie, Veneto, Italy 14 | 52
Villa Sparina, **Gavi Di Gavi DOCG**, Piedmont, Italy 17 | 64
J. De Villebois, **Sauvignon Blanc**, Loire Valley, France 15 | 56
The Infamous Goose, **Sauvignon Blanc**, Marlborough, New Zealand 17 | 64
Domaine De Villargeau, Les Abeilles, "**Baby Sancerre**", France 22 | 84
Macrostie, **Chardonnay**, Sonoma Coast, California 15 | 56
Lumen, **Chardonnay**, Santa Maria Valley, California 19 | 72
Giesen, **N/A Sauvignon Blanc**, Marlborough, New Zealand 12 | 44

REDS

Pavette, **Pinot Noir**, California 15 | 56
Holloran Vineyards, **Pinot Noir**, Willamette Valley, Oregon 18 | 68
Paitin, Starda Langhe **Nebbiolo**, Piedmont, Italy 17 | 64
Terrazas, **Malbec**, Argentina 16 | 60
Château Pey La Tour, **Bordeaux**, Bordeaux, France 18 | 68
Pessimist by Daou, **Red Blend**, Paso Robles, California 18 | 68
Pavette, **Cabernet Sauvignon**, California 15 | 56
Bonanza By Caymus, **Cabernet Sauvignon**, California 18 | 68

BUBBLES & ROSÉ

Perlage, "Canah" **Prosecco DOCG**, Veneto, Italy 14 | 52
Veuve Clicquot, **Brut Champagne**, Champagne, France 21 | 80
Veuve Clicquot, **Brut Rosé**, Champagne, France 21 | 80
Cleto Chiarli "Centenario", **Lambrusco**, Emilia-Romagna, Italy 12 | 44
Château D'esclans Whispering Angel, **Rosé**, Côte De Provence, France 18 | 68

BEER & SELTZER

DRAFTS

LOVE FARMS LAGER | 11
Stellwagen, Marshfield, MA (5%)

HANDLINE KÖLSCH | 10
Devil's Purse, Dennis, MA (5%)

OUTERMOST IPA | 9
Hog Island, Orleans, MA (6.2%)

GRIPAH | 11
Cisco Brewers, Nantucket, MA (5.5%)

PELHAM HOUSE RESORT IPA | 13
Naukabout Beer Co., Mashpee, MA (6.1%)

BLUE MOON BELGIAN WHITE | 10
Denver, CO (5.4%)

BEACH BLONDE ALE | 9
Cape Cod Beer, Hyannis, MA (4.9%)

GUINNESS | 12
Guinness Brewing, Dublin, Ireland (4.2%)

SEASONAL SIP | 11

ROTATING TAP | 10

BOTTLES & CANS

BUDWEISER | 7

BUD LIGHT | 7

COORS LIGHT | 7

CORONA EXTRA | 9

MILLER LITE | 7

MICHELOB ULTRA | 8

STELLA ARTOIS | 9

SANDY NECK CIDER | 9

SELTZERS

HIGH NOON | 11
Pineapple, Peach

SUNCRUISER PEACH TEA | 11

NON-ALCOHOLIC

HEINEKEN 0.0 | 7

ATHLETIC BREWING | 7

BEST DAY BREWING | 6
Kolsch

Ask about our rotating enomatic wine features