



Starters

Mushroom Onion Soup \$9 *gf*
creamy sweet onion and mushroom

Soup of the Day \$9

Fry Farm Beef Stew \$14

Hummus Plate \$9
roasted red pepper hummus, vegetable sticks, crostini

Charcuterie \$22
artisan meats and cheeses, dried fruit, crostini

Lobster Wontons \$14
cream cheese filling, pineapple red pepper sauce

Salads

Green Salad \$9
mixed greens, carrot, cucumber, sweet onion poppyseed dressing *gf*

Caesar Salad \$9
romaine lettuce, parmesan, lemon, croutons

Add or substitute: Chicken \$6, chickpea patties \$4, salmon \$8, bacon \$3, cheese (cheddar, Swiss, feta, goat, smoked gouda, bleu) \$2

Flatbreads

Margherita Flatbread* \$18
mozzarella, parmesan, house made marinara and pesto

Thai Chicken Flatbread* \$19
chicken, shredded cabbage and carrots, Thai peanut sauce, cheddar cheese and sweet chili drizzle \$19

Fig & Pig Flatbread* \$19
figs, prosciutto, goat cheese, honey, fried rosemary

**Gluten free flatbread crust available upon request.*

Entrees

Fish Taco \$19

blackened haddock, jicama slaw, pickled onions, avocado aioli

Seafood Crepes \$19

house made crepes, orange zested seafood filling, béchamel

Eggplant Roulade \$22

marinara, mascarpone cheese, parmesan, basil pesto

Beef Tenderloin Risotto \$34

red bell pepper, asparagus, onion and spinach*

Filet Mignon 6oz. \$30 / 8oz. \$38

demi-glace, roasted potatoes, seasonal vegetables*

Waterhouse Burger \$18*+

hand formed, Fry Farm beef, house-made brioche bun
add - bacon \$3, sautéed onions \$2, sautéed mushrooms \$2, cheese \$2
(cheddar, Swiss, feta, goat, smoked gouda, bleu)

Beef Short Ribs \$28

mashed potatoes, seasonal vegetables, gravy *gf*

Pan Seared Scallops \$36

scallops served on butternut squash puree with a cranberry bacon jam topped with walnut panko crust*

Fish & Chips \$19

fried haddock, coleslaw, tartar sauce, house cut fries

Mussel fettuccini \$26

butter, lemon, garlic wine sauce, cherry tomatoes, baby spinach mussels over fettuccini

**Warning: Consuming raw or undercooked meats or eggs may increase your risk of illness.*

+ Fry Farm Cattle are grass fed and raised in Hancock on fields high in clover content. As a result, Waterhouse steak have a wonderful flavor and do not have as high fat content as commercially raised beef. We recommend ordering rare to medium.

Please inform your server of any allergy. We use peanut oil and other peanut products in our kitchen. A 20% gratuity may be added to parties of 4 or more. Plating fee of \$5.00 will be applied to split dishes.