



Starters

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

Soup of the Day \$9

Hummus Plate \$9
roasted red pepper hummus, vegetable sticks, crostini (V, GF option)

Charcuterie \$25
artisan meats and cheeses, dried fruit, crostini (GF option)

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

Grilled marinated shrimp \$15
Red wine vinegar marinade served over jicama slaw topped with green onion pesto - GF

Salads

Green Salad \$9
mixed greens, carrot, cucumber, sweet onion poppyseed dressing, - V, GF

Caesar Salad \$9
romaine lettuce, parmesan, lemon, croutons - GF Option

Add: Chicken \$6, salmon \$8, bacon \$3, zucchini feta cakes \$6 cheese (cheddar, Swiss, feta, goat, smoked gouda, bleu) \$2

Flatbreads

Margherita Flatbread+* \$18
mozzarella, parmesan, house made marinara and pesto - V Option

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

Roasted Vegetable Flatbread \$20
Cauliflower crust, eggplant, red bell peppers, zucchini onions and scallions with vegan cheese

**Gluten free flatbread crust available upon request \$2.50
+Vegan cheese available upon request 2.00*

Entrees

Fish Taco \$19

blackened mahi-mahi, jicama slaw, pickled onions, avocado aioli - GF Option

Eggplant Roulade \$22

marinara, mascarpone cheese, parmesan, basil pesto

Beef Tenderloin Risotto \$34

red bell pepper, mushrooms, asparagus, onion and spinach* - GF

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

demi-glaze, roasted potatoes, seasonal vegetables* - GF

Waterhouse Burger \$19*+

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 \$34

mashed potatoes, seasonal vegetables, gravy - GF

Pan Seared Scallops \$36

pan miso glazed scallops served with sauteed garlic-ginger rice noodles, shredded carrots, green onions, sesame seeds and house made kimchi *

Fish & Chips \$20

fried haddock, coleslaw, tartar sauce, house cut fries

Mussel Fettuccini \$26

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

Wild Boar Bolognese \$26

over fresh pasta

**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 6 or more. Plating fee of \$5.00 will be applied to split dishes. Substitutions fees apply inquire with your server.