



Salads and Starters

Add or substitute - Chicken \$6, salmon \$8, bacon \$3, Cheese \$2 (cheddar, Swiss, feta, goat, smoked gouda, bleu)

Mushroom Onion Soup or Soup of the Day - Cup \$5 | Bowl \$9

House Salad \$9 - Organic mixed greens, cucumber, pumpkin seeds, onion-poppysseed dressing *GF/V*

Caesar Salad \$9 - Romaine lettuce, parmesan cheese, croutons, house made dressing

Hummus Plate \$9 - Roasted red pepper hummus, assorted vegetables, crostini *V*

Sandwiches & Wraps

Chicken Caesar Wrap* \$17 - Grilled chicken, romaine, parmesan cheese, croutons, house made dressing

Vegetable & Hummus Wrap* \$14 - Roasted red pepper hummus, vegetables, greens *V*

Blackened Chicken Sandwich* \$17 - grilled chicken, mango/pineapple chutney, red onion and lettuce on house made brioche.

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) Fry Farm Cattle are grass fed and raised in Hancock on fields high in clover content. As a result, Waterhouse Burgers have a wonderful flavor and do not have as high fat content as commercially raised beef. We recommend ordering rare to medium rare. To learn more about Fry Farm Beef or to purchase directly from the farm, visit www.fryfarmbeef.com.

Tuna Melt \$15* - Tuna salad made with apples, celery, and red onion served on an English muffin, topped with Swiss cheese

**Served with house cut fries. Substitute fries for onion rings \$2, sweet potato fries \$2, side salad \$3*

Grilled Cheese and Soup of the Day \$14 – Cheddar and Swiss cheese with caramelized onions, multi grain bread, served with cup of soup. (no fries)

Flatbreads

Gluten free flatbread crust available upon request \$2.50 surcharge.

Vegan cheese available upon request \$2.00 surcharge

Margherita \$18 - House made marinara, mozzarella, parmesan and pesto – *V Option*

Fig & Pig \$19 - Figs, prosciutto, goat cheese, honey, fried rosemary

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

Roasted Vegetable Flatbread \$20 – Cauliflower crust, eggplant, red bell peppers, zucchini onions and scallions with vegan cheese. *V/GF*

Entrées

Fish & Chips \$20 - Fried haddock, coleslaw, tartar sauce, house cut fries

Fish Tacos \$19 – 3 Blackened mahi-mahi tacos, jicama slaw, pickled onion, avocado aioli – *GF Option*

Seafood Crepe \$19 - House made crepes, orange zested seafood filling, bechamel and mixed greens

Eggplant Roulade \$17 - Marinara, mascarpone cheese, parmesan, basil pesto

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

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. Substitution fees apply, inquire with your server.