



Starters

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

Soup of the Day \$9

Fry Farm Beef Stew \$10 small | \$18 large

Hummus Plate \$11
roasted red pepper hummus, vegetable sticks, crostini (V, GF option)
(Add smoked salmon \$6)

Charcuterie \$28
artisan meats and cheeses, dried fruit, crostini (GF option)

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

Flatbreads

Margherita Flatbread+* \$19
mozzarella, parmesan, house made marinara and pesto - V Option

Thai Chicken Flatbread* \$20
chicken, shredded cabbage and carrots, Thai peanut sauce, cheddar cheese and sweet chili drizzle \$19

Fig & Pig Flatbread* \$20
figs, prosciutto, mozzarella, goat cheese, honey, fried rosemary

Roasted Vegetable Flatbread*+ \$19
Eggplant, red bell peppers, zucchini onions and scallions with mozzarella cheese

**Gluten free flatbread crust available upon request \$3.50
+Vegan cheese available upon request \$2.50*

Salads

Green Salad \$9

mixed greens, carrot, cucumber, radishes, pumpkin seeds, and 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

Entrees

Fish Taco \$20

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

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)

Eggplant Roulade \$22

marinara, mascarpone cheese, parmesan, basil pesto

Pan Seared Scallops \$36 - GF

Served with sauteed shitake mushrooms, red bell pepper, carrots, green onion and soba noodles, with a teriyaki sauce

Beef Tenderloin Risotto \$34 GF

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

Fry Farm Beef Osso Buco \$38 GF

Local grass-fed beef from Fry Farm slow braised with roasted vegetables and served with garlic mashed potatoes

Fish & Chips \$20

fried haddock, coleslaw, tartar sauce, house cut fries

Wild Boar Bolognese \$26

over fresh pappardelle

Fry Farm Sirloin \$34 GF*

Local grass-fed beef from Fry Farm with Dijon cream sauce served with whipped sweet potatoes, brussels sprouts with bacon and onions

**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.