



Starters

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

Soup of the Day \$9

Fry Farm Chili \$10 small | \$18 large

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

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

Appetizer Flatbreads \$16

Margherita Flatbread
mozzarella, parmesan, house made marinara and pesto

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

Fig & Pig Flatbread
figs, prosciutto, mozzarella, goat cheese, honey, fried rosemary

Roasted Vegetable Flatbread
eggplant, red bell peppers, zucchini onions and scallions with mozzarella cheese

*All Flatbreads are available on a large 12" gluten free crust for \$25
Vegan cheese available upon request \$2.50*

Salads

Green Salad \$9

mixed greens, carrot, cucumber, radishes, pumpkin seeds, and sweet onion poppy seed dressing, - V, GF

Caesar Salad \$9

romaine lettuce, parmesan, lemon, croutons - GF Option

add: Chicken \$8, salmon \$10, 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 \$20*+

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

Fish and Chips \$22

fried haddock, house cut fries, served with house made tartar and coleslaw

Eggplant Roulade \$22

marinara, mascarpone cheese, parmesan, basil pesto

Wild Boar Bolognese \$28

over fresh pappardelle

Pan Seared Scallops \$36 - GF

served with sautéed 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*

**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.