



## 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 \$12**  
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 \$11**

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

### **Caesar Salad \$11**

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.*