

Reflections

AT THE ROW HOTEL

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TO START & TO SHARE

Snack Trio | 11

Citrus Marinated Olives, Maple-Rosemary Mixed Nuts, Chips and Smoked Onion Dip

Farmers Block | 17

Local Cheese and Charcuterie, Quick Pickles, Marinated Olives, Stone Ground Mustard, Flatbread

Lobster Quesadilla | 16

Smashed Avocado, Tomato-Cucumber Relish, Chili Pepper Cream

New England Soup Duet | 12

Maine Lobster Bisque, Vanilla Oil, Herb Biscotti & New England Clam Chowder, Cracker Crumble, Scallion, Candied Bacon

Hot Peekytoe Crab Dip | 15

Old Bay and Vermont Butter Breadcrumbs, Toasted Sourdough

*** Wild Mushroom Risotto | 12**

Shaved Sheep's Milk Cheese, Baby Arugula, 6 Minute Egg

Pan Flashed Gnocchi | 13

Duck Confit, Roasted Butternut Squash, Marsala Cream

Grilled Spanish Octopus | 13

Fingerling Potatoes, Baby Arugula, Citrus Vinaigrette, Herb Aioli

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SALADS

Shaved Vegetable Salad | 10

Farm Truck Greens, Toasted Pepitas,
Apple Cider Vinaigrette, Herb Croutons

Roasted Tomato and Maplebrook Burrata | 14

Herb Pesto, Aged Balsamic, Olive Oil, Pine Nut Florentine

Asian Noodle Salad | 13

Sweet Chili and Soy Noodles, Shaved Cucumber, Cashews,
Petite Lettuce, Sesame Vinaigrette, Radish, Avocado

*** Petite Red and Green Romaine | 12**

Reggiano Crisp, Tomato and Caper Tapenade, Focaccia
Croutons, Black Pepper Studded Caesar Dressing,
White Anchovies

ADD:

Pollen Dusted Salmon | 10

Petite Filet | 19

Citrus and Herb Marinated Chicken | 6

Maine Lobster Salad | 18

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FULL PLATES

* **Pollen Dusted Salmon | 25**

Roasted Butternut Squash Risotto, Wilted Greens, Riesling Butter Sauce

* **Sirloin Burger | 17**

Steak Sauce Aioli, Caramelized Onions, Cave Aged Cheddar, Mushrooms, Candied Bacon, Vine Ripe Tomato, Maitland Farms Spicy Pickle

* **Porcini Powder Dusted Petit Filet | 30**

Balsamic Fries, Exotic Mushrooms, Red Wine Reduction

Truffle Honey Glazed Heritage Chicken | 21

Cobb bacon and Root Vegetable Hash, French Beans, Natural Jus

Maine Lobster Roll | 22

Tarragon and Lemon Scented Aioli, Buttered Brioche, Petite Lettuce, Frites, Maitland Farms Spicy Pickle

DESSERTS

Spiced Sugar Dusted Zeppoles | 7

Salted Caramel and Chocolate Sauce

Ginger Panna Cotta | 7

Gingersnap Crumble, Poached Pears, Pomegranate

Chocolate Hazelnut Skillet Cake | 8

Chocolate Ice Cream, Swiss Chocolate Sauce, Praline, Hazelnut Crunch

Espresso

Single 5 | Double 6

Cappuccino

Single 6 | Double 8

NOBL Cold Brew

Single 8

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SIGNATURE COCKTAILS 13

Hemmingway Daiquiri

Silver Rum, Lime Juice, Maraschino Liqueur, Grapefruit

Scofflaw

Rye, Dry Vermouth, Grenadine, Fresh Squeezed Lime

Uncommon Margarita

Astral Blanco Tequila, Fresh Squeezed Lime Juice, Agave Syrup

Final Word

Bullet Bourbon, Chartreuse, Luxardo liqueur, Lemon Juice

Elderflower Cocktail

St. Germaine, Soda Water, Prosecco

Abby

Nolets Gin, Lillet Blanc, Orange Bitters

Tennessee Hummingbird Down

Uncle Nearest Whiskey, Chartreuse, Local Honey, Fresh Squeezed Lemon

WINES

	GLASS	BTL
Napa Cellars, Napa, CA, Sauvignon Blanc	10	38
Barone Fine, Alto Adige, Italy, Pinot Grigio	12	44
Talbott "Kali Hart", Monterey, CA, Chardonnay	12	44
Lyric by Etude, Carneros, CA, Pinot Noir	13	48
Kenwood Winery, Sonoma, CA, Merlot	10	38
Louis Martini, Sonoma, CA, Cabernet Sauvignon	12	44
Cade Winery, Napa, CA, Sauvignon Blanc	18	64
Jermann Vineyards, Friuli, Italy, Pinot Grigio	15	55
Grgich Hills, Napa, CA, Chardonnay	20	72
Les Tourelles, de la Cree, Burgundy, France, White Burgundy	18	64
Chalk Hill, Sonoma Coast, Pinot Noir	13	48
Duckhorn, Napa, CA, Merlot	20	72
Neyers Winery "Left Bank" Napa, CA, Red Blend	21	75
Trefethen Vineyards, Napa, CA, Cabernet Sauvignon	21	78

SPARKLING

Borgoluce, Prosecco , Veneto, Italy	13	39
Veuve Cliquot, Champagne , France		125
Dom Perignon, Champagne , France, 2009		250

BEER

BEER COCKTAIL

Boston Uncommon Cocktail	12
Caipbeerinha: Cachaca, Lime, Sugar, Slumbrew IPA	

DRAFT

Notch Pilsner	8
Smuttynose Rotating	8
Winter Hill Brewing Co., Darlin's IPA	8

BOTTLE/CANS

Bud Light	6.50
Budweiser	6.50
Heineken	7
Amstel Light	7
Corona	7
Corona Light	7
Sam Adams Boston Lager	7
Harpoon IPA	7
Bantam Cider	7
Stella Artois	7
Harpoon Seasonal	7
Clown Shoes IPA	7
Battle Road	7
Nightshift Whirlpool	8
St. Pauli Girl N/A	6
Archer Roose Bubbly	7

ELITE POURS

	1/2 POUR	FULL POUR
Remy Martin , Louis XIII Cognac, Cognac France	185	260
Don Julio , Real Tequila, Jalisco Mexico		60
Don Julio , 1942 Tequila, Jalisco Mexico		30
Jose Cuervo , Reserva de la Familia Tequila 80 Proof, Jalisco Mexico		32
The Macallan , Highland Single Malt Scotch Whiskey Rare Cask, Highland, Scotland		55
Johnnie Walker Blue Label , Scotland		45
Johnnie Walker. Blue Label , Ghost and Rare Blend Scotch Whiskey 92 Proof, Scotland		75
Middleton , Very Rare Vintage Release, Ireland		40
Redemption , The Ancients 18 Year Old Rye Whiskey, Indiana, United States		80
Mount Gay 1703 Master Select Rum , Barbados		35
Whistle Pig Boss Hog IV , The Black Prince, Vermont, United States		90
Whistle Pig, 10 Year Old Straight Rye , Vermont, United States		30

LOCAL POURS

	1/2 POUR	FULL POUR
Deacon Giles , Solero Costera Rum, MA, USA		12
New England Distilling , Tide Walker Bourbon, ME, USA		12