

SMALLER PLATES & SOUPS

NEW ENGLAND CLAM CHOWDER	
Cup \$4.50	Bowl \$8.00
FRENCH ONION SOUP	\$6.00
Traditional soup baked in a crock and topped with a house-made crouton and Swiss cheese.	
TODAY'S HOMEMADE SOUP	
Cup \$4.00	Bowl \$7.00
ASPARAGUS FRIES <b>V R</b>	\$7.95
Fresh asparagus spears lightly dusted with seasoned flour and crisp fried. Served with chipotle ranch dipping sauce. Great for sharing!	
WBI POUTINE	\$8.95
French fries with house-made braised beef gravy and cheddar cheese curds.	
BUFFALO CAULIFLOWER <b>V R</b>	\$7.95
Buffalo-spiced cauliflower, crisp fried and served with house-made blue cheese dip.	
PAN-SEARED ASIAN PORK DUMPLINGS	\$6.95
With red cabbage confetti, ponzu sauce, sesame and scallions, great to share!	
CHEESE NACHOS <b>V GF</b>	\$9.95
Warm tortilla chips layered with cheddar and jack cheeses, our house-made salsa, jalapenos and black olives. Served with sour cream and shredded lettuce.	
[ Add ] grilled chicken	\$3.50
HOUSE-FRIED POTATO CHIPS <b>V R</b>	\$6.00
[ Choose ] roasted asparagus & red pepper hummus, bacon gorgonzola dip or dill pickle dip	
PEI MUSSELS <b>R</b>	\$10.95
Our preparation changes daily, ask your server about today's recipe.	
KOREAN BEEF TACOS	\$8.95
With Napa cabbage, pickled carrots, cilantro and Sriracha cream.	
PORK BELLY TACOS	\$8.95
House-cured pork belly, griddled artichokes, house-made salsa and blended cheeses with baby greens, pickled red onions and barbecue ranch.	
ASPARAGUS TACOS	\$8.95
Grilled asparagus, herb marinated tomatoes, sweet chili balsamic reduction, shredded romaine and goat cheese.	

SHRIMP TACOS \$10.95  
Smoked paprika-dusted griddled shrimp, grilled pineapple, arugula and New England feta cheese. Drizzled with chipotle aioli.

SESAME QUINCE TUNA **R** \$12.95  
Sashimi grade tuna dusted with cornmeal and pan seared rare, with frisee, crisp Brussels sprouts and slow roasted tomatoes. Drizzled with spiced quince dressing and sprinkled with toasted sesame seeds.

GRILLED BASIL MARINATED CALAMARI STEAK **R** \$10.95  
On a sauté of tomatoes, grapes and spinach with roasted yellow beets. Drizzled with chive oil and feta vinaigrette and sprinkled with crisp green olive crumbles.

FRIED LION'S MANE MUSHROOMS **V R** \$7.95  
From NH Mushroom Company. Known as 'Scallops of the Woods', they are crisp and golden on the outside and white, creamy and delicate on the inside. Served with a caper, roasted garlic and lemon dip.

SALADS

PROSCIUTTO & APPLE SPINACH SALAD \$10.95  
With warm prosciutto-wrapped fresh mozzarella, pickled apples, pan bronzed Cipollini onions, fresh rosemary apple vinaigrette, biscuit croutons and crisp parsnip threads.

CAESAR SALAD \$9.95  
A classic Caesar with fresh romaine lettuce, fresh baked garlic croutons, parmesan cheese and house-made creamy Caesar dressing. Please let us know if you'd like additional anchovies on your salad.  
[ Side Caesar ] \$5.95

FRIED AVOCADO SALAD **R** \$9.95  
Shredded romaine lettuce with crisp pancetta, pickled eggs, pickled beets, griddled red pepper, Vermont feta cheese and fried avocado. Served with a creamy tomato scallion dressing.

ROASTED PINEAPPLE SALAD **GF** \$11.95  
Caramelized fresh pineapple, grilled tomato and griddled red onion on greens, with Applewood-smoked bacon and chipotle ranch dressing. Garnished with crunchy tortilla chips and New England goat cheese.

SIDE SALAD **V GF** \$5.95  
A small green salad with cucumbers, grape tomatoes, Coquillo olives and Bermuda onions. Served with your choice of balsamic, blue cheese or ranch dressing.

[ Add ] chicken to any salad \$6.00  
[ Add ] grilled shrimp to any salad \$7.00  
[ Add ] grilled steak tips to any salad \$8.00

ENTRÉES

FILET WITH SHORTRIBS & BRIE **R U** \$30.95  
Two 4 oz. spice-rubbed beef tenderloin medallions, pan broiled and topped with Brie cheese and braised short rib ragout with red wine and basil. Served with roasted seasonal vegetables and parmesan crusted potato discs. Sprinkled with spiced Bermuda onion gremolata.

GRILLED SIRLOIN **R U** \$34.95  
16 oz. sirloin with house-churned roasted corn butter, shaved asparagus and red onion. Served with a twice baked potato stuffed with bacon, gorgonzola cheese, Brussels sprouts & grilled red pepper, topped with whipped sour cream.  
[ 8 oz. Club Steak ] \$25.95

SIRLOIN TIPS **R U** \$25.95  
Marinated steak tips, char-grilled with our signature steak sauce and served with vegetable medley, house onion rings and roasted red potatoes with rosemary garlic butter and leeks.

SHORT RIB SHEPHERD'S PIE **R U** \$20.95  
Braised boneless beef short ribs in a red wine, mushroom and onion pan sauce, with sweet corn, asparagus and grape tomatoes. Topped with a parmesan mashed potato medallion.

ASIAN SEARED TUNA **R U** \$28.95  
Sashimi-grade tuna, dusted with smoked sea salt and pepper and pan seared rare. Served with red cabbage kimchi, cashew soba noodles with spinach, cucumber ginger pickle and roasted asparagus & sesame drizzle.

NEW ENGLAND SEA SCALLOPS **U** \$28.95  
On bacon, broccoli rabe and jasmine rice risotto with crème fraiche. Garnished with cranberry pear chutney. Accompanied by a frisee, pickled red pepper and delicata squash salad.

TRUE NORTH MAINE SALMON **R U** \$25.95  
Our preparation changes daily. Ask your server about today's recipe.  
[ Certified sustainable, traceable and hormone free, True North is one of three salmon farms in the world to receive a Four Star "Best Aquaculture Practices" award from The Global Aquaculture Alliance.]

SEAFOOD SAUTÉ **GF U** \$24.95  
Atlantic salmon, cod, shrimp and mussels sautéed with mushrooms and asparagus in a tomato, sherry and fresh dill broth. Served with a wild rice, scallion and cheddar cheese custard, garnished with crabmeat aioli.

ATLANTIC HADDOCK **R U** \$19.95  
A New England favorite, oven-baked haddock with a white wine shellfish sauce and buttery cracker crumb topping. Served with brown rice with roasted carrots, local mushrooms & spinach.

SHRIMP PHO BOWL **U** \$14.95  
Shrimp in a ginger lemongrass broth with Asian wheat noodles, pickled peppers, grilled onions, baby spinach and a soft-boiled egg. Sprinkled with scallions, sesame seeds and red cabbage confetti.  
[ Vegetarian pho bowl without shrimp ] \$8.95

APPLE FIG CHICKEN **U** \$20.95  
Paillard chicken on a sauté of local apples and winter squash, with Vermont feta cheese, pickled figs and dandelion tea & cider vinaigrette. Served with kohlrabi fries.

SPICE-RUBBED CAULIFLOWER STEAK **V** \$19.95  
A hearty "steak" of cauliflower, grilled and served with grape tomato and spinach risotto, with roasted asparagus, braised fennel, eggplant caponata and tahini lemon dressing. Sprinkled with sweet chili and orange-plumped golden raisins.

WILD MUSHROOM RAVIOLI **V** \$18.95  
Tossed with grape tomatoes, greens, Greek olives and wild mushrooms in a lemon rosemary cream. Served on fresh zucchini ribbons and sprinkled with parmesan cheese. Can be served with our house marinara sauce instead of lemon rosemary cream.  
[ Add ] grilled chicken \$6.00  
[ Add ] grilled shrimp \$7.00  
[ Add ] grilled beef tips \$8.00

VENISON LINGUINI **U** \$19.95  
A venison and wild rice meatball, crimini mushrooms, olive oil poached tomatoes and arugula, served in a burnt sage basil cream sauce over linguini. Sprinkled with aged asiago and fried parsley leaves.

BUFFALO MAC & CHEESE \$14.95  
Penne pasta, grilled chicken and bacon tossed in a Buffalo cheese sauce and baked on a bed of spinach in a cast iron skillet. Topped with gorgonzola crumbs.

**V** indicates a vegetarian dish.  
**GF** indicates a gluten-free dish. Note for celiac diets: our fry oil is used to fry foods that contain gluten. While the ingredients in GF fried items do not contain gluten, they have been fried in oil that has been exposed to gluten.  
**R** indicates a dish that can be prepared gluten-free on request.  
**U** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.  
Be sure to tell your server about any special dietary needs.

## SIGNATURE BURGERS

THE GRAVEYARD **U** \$12.95

With sautéed mushrooms, onions, bacon & Vermont cheddar.

THE 3-MILE ISLAND **U** \$13.95

A nuclear meltdown on a plate! An 8-ounce burger dusted with Fallout seasoning, grilled and topped with jalapenos, pepperoni, chipotle ranch, Tsar Bomba relish, Sriracha chili sauce & cheddar cheese. Served with banana peppers and spicy fries.

THE WINNIE **U** \$13.95

With horseradish barbecue sauce, griddled marinated grape tomatoes, crunchy fried onions, arugula & mild cheddar cheese.

[ Add ] grilled chorizo \$2.00

THE CHESLEY VEGGIE **V** \$13.95

House-made veggie burger topped with cucumber, arugula, tomato, asiago cheese & house-made avocado "mayonnaise".

### BUILD YOUR OWN BURGER

Served with lettuce, tomato and red onion on a toasted brioche roll.  
Choose French fries, kettle chips or tavern coleslaw. Substitute sweet potato fries or onion rings for \$2.00.

[ Choose ]

1/2 lb. choice hamburger \$11.95

1/2 lb. Archer Angus Maine-raised all natural burger \$13.95

House-made vegetable burger \$12.95

Grilled chicken breast \$11.95

[ Add ] cheddar, Swiss, American, provolone, gorgonzola, asiago  
Each \$1.00

[ Add ] jalapenos, sautéed mushrooms, caramelized onions, banana peppers, green peppers, marinated tomatoes, fried egg  
Each \$1.00

[ Add ] bacon, ham, pepperoni  
Each \$2.00

[ Add ] grilled pineapple, fried avocado, fresh Vermont mozzarella, crisp fried onions, vegan avocado "mayonnaise"  
Each \$2.00

[ Add ] chorizo, house-cured pork belly  
Each \$2.50

[ Add ] smoked tomato ketchup, mayonnaise, lemon aioli, Thousand Island dressing, chipotle aioli, salsa, barbecue sauce, Tsar Bomba nuclear relish, wasabi, horseradish barbecue sauce, Buffalo sauce, ranch dressing  
One condiment is included with the burger selection, each additional \$0.75

## PIZZAS

TAVERN CHEESE **V** \$10.95

Our hand-formed crust with house-made marinara and blended cheeses.

WHITE GARLIC **V** \$11.95

Olive oil, mozzarella, roasted garlic and basil.

BUFFALO CHICKEN **U** \$13.95

Crispy chicken tossed with Buffalo sauce, with melted blue cheese and mozzarella.

WOLFE'S LOCAL FAVORITE **U** \$15.95

Green Mountain Smokehouse artisan pepperoni, Top of the Hill Farm Italian sausage, North Country Smokehouse Applewood-smoked bacon, blended cheeses, mushrooms & peppers.

PHILLY CHEESESTEAK PIZZA **U** \$16.95

Shaved bistro tenderloin steak, provolone cheese, peppers, onions and mushrooms. Topped with Cheez Whiz.

SHRIMP & SMOKED PEAR PIZZA **U** \$18.95

Shrimp, house smoked pears, red onion and bacon on herb and garlic double crème cheese, with arugula and herbed truffle oil.

BUILD YOUR OWN Start with any pizza:

[ Add ] mushrooms, onions, tomatoes, black olives, bell peppers, extra cheese  
Each \$1.00

[ Add ] jalapenos, Greek olives, Vermont goat cheese, Vermont feta cheese  
Each \$2.00

[ Add ] Artisan pepperoni, Italian sausage, Applewood smoked bacon  
Each \$3.00

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## WINES BY THE GLASS

### White

Sauvignon Blanc, Murphy Goode, California \$8.50  
Chardonnay, Kendal Jackson, California \$9.00  
Chardonnay, Latour Ardeche Unoaked, France \$7.50  
Chardonnay, Martin Ray, California \$10.00  
Pinot Grigio, Tiziano, Italy \$8.50  
Riesling, Stone Fruit, Germany \$7.00

### Red

Pinot Noir, Irony North Coast, California \$9.50  
Pinot Noir, Gerard-Bertrand Reserve, France \$8.50  
Merlot, The Crusher, California \$8.50  
Cabernet Sauvignon, Angeline, California \$8.50  
Cabernet Sauvignon, Z. Alexander Brown, California \$11.00  
Malbec, Catena, Argentina \$11.00  
Zinfandel, Edmeades, California \$10.00  
Chianti, Tiziano, Italy \$8.50  
Benvolio Rosso Toscana, Italy \$7.50

### Sparkling

Mionetto Prosecco Brut, Italy \$9.50

## NEW HAMPSHIRE BEER, WINE & SPIRITS

The Lone Wolfe Brewing Company, Wolfeboro

Tamworth Distilling & Mercantile, Tamworth

Tuckerman's Brewing, Conway

Moat Mountain Brewery, North Conway

Great Rhythm Brewing Company, Portsmouth

Redhook Brewery, Portsmouth

Smuttynose Brewery, Portsmouth

Flag Hill Winery, Lee

White Birch Brewing, Hooksett

603 Brewery, Londonderry



*In 1779, a farmer named William Rogers bought a parcel of land from David Sewall for four pounds of spring beaver.*

Thirty-three years later, in 1812, William's son Nathaniel Rogers built a home on that land, and it remained a private home to the Rogers family for 75 years.

Until the 1870s the only transportation in and out of Wolfeboro was by stagecoach or steamboat. When Eastern Railroad extended a line into town, tourist traffic started to increase. The line was opened on August 19, 1872. About 15 years later, the Rogers home became a guest house for the many visitors to town.

Today the Rogers home is where you are about to enjoy an amazing meal, and perhaps a spirit or two.



**Wolfe's Tavern**  
From HayCreek Hotels.com