

LunchMENU

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 V R	\$7.95
Fresh asparagus spears lightly dusted with seasoned flour and crisp fried. Served with chipotle ranch dipping sauce. Great for sharing!	
CRISPY CHICKEN TENDERLOINS R U	\$8.95
Fresh chicken tenderloins crisp fried and served with your choice of barbecue, honey mustard, spicy Thai chili or Buffalo sauce.	
QUESADILLA V	\$8.75
A grilled tortilla filled with cheddar and mozzarella cheeses and our house-made salsa. Drizzled with chipotle aioli.	
[Add] grilled chicken	\$4.00
[Add] shrimp	\$6.00
[Add] beef tips	\$7.00
SPICY VEGETABLE QUESADILLA V	\$10.95
A grilled tortilla filled with Aleppo pepper-spiced roasted vegetables, local greens, Vermont feta and fresh mozzarella cheeses. Garnished with gazpacho drizzle.	
CHEESE NACHOS V GF	\$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

SALADS

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.	

SPINACH SALAD	\$10.95
With crispy prosciutto, slow-roasted tomato, fried goat cheese balls, watermelon radish and an orange, sage and sweet garlic vinaigrette.	
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 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

LARGER PLATES

SIRLOIN TIPS R U	\$19.95
Marinated and char-grilled with our signature steak sauce. Served with garlic mashed potatoes, sautéed vegetables and house-made onion rings.	
ATLANTIC HADDOCK	\$16.95
Oven-baked with a white wine shellfish sauce and buttery cracker crumb topping. Served with garlic mashed potatoes and sautéed vegetables.	
WILD MUSHROOM RAVIOLI	\$16.95
Tossed with grape tomatoes, greens, Greek olives and wild mushrooms in a lemon rosemary cream. Served on fresh zucchini ribbons sprinkled with parmesan cheese.	
[Add] grilled chicken	\$6.00
[Add] grilled shrimp	\$7.00
[Add] grilled beef tips	\$8.00
GRILLED VEGETABLE POLENTA V	\$13.95
Served on mixed greens with a Dijon, basil and cilantro dressing. Accompanied by griddled asparagus and red onion, topped with feta cheese cream.	

V indicates a vegetarian dish.
GF indicates a gluten-free dish.
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, Vermont fresh 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

SANDWICHES

Choose French fries, kettle chips or tavern coleslaw. Substitute sweet potato fries or onion rings for \$2.00.

COW ISLAND RUEBEN U	\$12.95
Grilled corned beef, piled high with sauerkraut, Swiss cheese and Thousand Island dressing, on marbled rye bread.	
RATTLESNAKE ISLAND U	\$11.95
Slow roasted turkey breast, tavern stuffing, cranberry sauce and mayonnaise, on toasted wheat bread.	
TIMBER ISLAND U	\$12.95
Fresh Atlantic haddock grilled or deep fried, served with house-made tartar sauce on a brioche roll.	
TURKEY PANINI U	\$12.95
With avocado, bacon, tomato, cheddar cheese and Thousand Island dressing in a pressed brioche roll.	
FRIED AVOCADO BLT U	\$10.95
Toasted multigrain bread with North Country Smokehouse bacon, lettuce, sliced tomato, fried avocado, cheddar cheese & salsa mayonnaise.	
CHAR-GRILLED CHEDDARWURST	\$10.95
Grilled cheddarwurst from W.A. Bean & Sons of Bangor, on a warm pretzel roll with grilled onions and Tuckerman's whole grain mustard.	
HOT ROAST BEEF U	\$12.95
On toasted focaccia bread with our house steak sauce, crisp fried onions, griddled tomatoes, provolone and arugula.	
FRIED CAULIFLOWER PO BOY V	\$11.95
Fried cauliflower with herbed fresh cheese, tomatoes and eggplant caponata in a toasted baguette, with lemon tahini dressing and local microgreens.	
[Add] shrimp	\$5.00
SOUTHERN FRIED CHICKEN	\$11.95
Southern fried chicken breast on a toasted brioche bun with cheddar cheese, sliced half-sour pickles, tomato, arugula and chipotle aioli.	
TRADITIONAL SANDWICHES	
Served with lettuce, tomato (except grilled cheese) and a homemade pickle.	
Roast beef	\$10.95
Turkey	\$9.95
Classic BLT	\$9.95
Ham	\$9.50
Grilled cheese	\$7.50
[Choose] multigrain, marble rye, rustic white, toasted brioche bun	
[Choose] Dijon, maple mustard, mayonnaise, Thousand Island dressing	
Make it a half sandwich & a cup of today's homemade soup for \$.50 more!	

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.
- GREEK SHRIMP ^U** \$18.95
Shrimp, roasted garlic, feta cheese, Greek olives and micro greens on roasted tomato and artichoke sauce.
- LAMB & WILD MUSHROOM ^U** \$18.95
North Star Farms ground lamb, NH wild mushrooms, goat cheese and scallions on truffled mushroom pesto sauce.

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] Green Mountain Smokehouse artisan pepperoni, Top of the Hill Farm Italian sausage, North Country Smokehouse Applewood smoked bacon, pulled pork Each \$3.00

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LOCAL FARMS AND VENDORS

WOLFEBORO INN HERB & EDIBLE FLOWER GARDEN
Wolfeboro, New Hampshire

WOLFEBORO AREA FARMERS MARKET
Wolfeboro, New Hampshire

TOP OF THE HILL FARM
Wolfeboro, New Hampshire

SPIDER WEB GARDENS
Tuftonboro, New Hampshire

WOTTON FARM
Ossipee, New Hampshire

MOOSEVIEW FARM
Brookfield, New Hampshire

WINNIPESAUKEE WOODS FARM
Alton, New Hampshire

STAGE HILL FARM STAND
Gilmanton, New Hampshire

MEADOWFALL FARM & FORAGE
Parsonsfield, Maine

NEW HAMPSHIRE MUSHROOM COMPANY
Tamworth, New Hampshire

WILD FORAGED MUSHROOMS
Meredith, New Hampshire

YOUNG MAPLE RIDGE SUGARHOUSE
North Sandwich, New Hampshire

SAUNDERS PRODUCE
Somersworth, New Hampshire

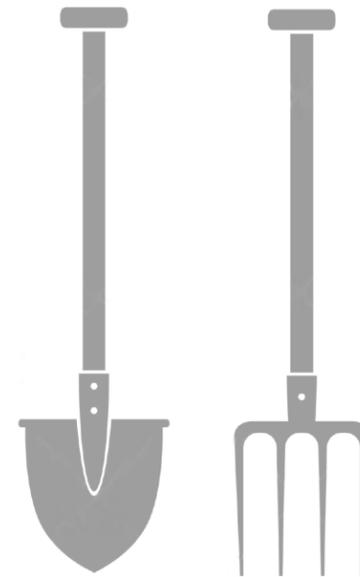
NATIVE MAINE PRODUCE
Westbrook, Maine

NORTH COUNTRY SMOKEHOUSE
Claremont, New Hampshire

BLACK RIVER PRODUCE
North Springfield, Vermont

ARCHER ANGUS
Chesterville, Maine

W.A. BEAN & SONS
Bangor, Maine



GET IT TO GO!

Call ahead and get your order to go 603.569.3016

OFFSITE CATERING

Contact Lucy Van Cleve, director of sales
lvanclave@wolfeboroinn.com 603.569.3016

GENERAL'S CLUB

Earn points for every dollar you spend. Get lots of other stuff.
Enrollment is free. Ask your server about it.

WOLFE'S TAVERN SERVES:

Breakfast	7am - 11am Monday-Saturday, 7am - 10am Sunday
Sunday Brunch	10am - 2pm
Lunch	11am - 4pm
Dinner	4pm - 9pm
	4pm - 10pm Friday & Saturday
	Memorial Day - June 30 & Labor Day - Columbus Day
	4pm - 10pm Monday-Sunday
	July 1 - Labor Day



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.

