

# The Carriage House

Executive Chef William Schulte & Sous Chef Justin Carboni welcome you to The Carriage House!  
We hope you enjoy our American Cuisine.

## ~ Appetizers, Soups & Salads ~

<b>Boston Fish Chowder</b> .....	\$7	<b>Soup du Jour</b> .....	\$6
<b>Classic Caesar Salad</b> Fresh romaine lettuce tossed in a classic caesar dressing, topped with garlic croutons & fresh shredded parmesan .....			\$9
<b>The Castle Salad</b> Fresh greens topped with crumbled bleu cheese, chopped walnuts & dried cranberries. Drizzled with a balsamic reduction & extra virgin olive oil .....			\$9
<b>Caprese Salad</b> Slices of vine ripened tomato & fresh mozzarella cheese over summer greens. Drizzled with a balsamic reduction & extra virgin olive oil .....			\$10
<b>Bruschetta</b> Marinated tomato onzlot with fresh mozzarella served on garlic bread.....			\$8
<b>Baked Spinach Artichoke Dip</b> Served with garlic bread .....			\$8

Above salads can be topped with flame grilled chicken or sirloin \$5

## ~ Sandwiches ~

<b>Croque Madame</b> Oven baked smoked turkey, ham & Swiss cheese with a cucumber dill sauce on French bread, dipped in an egg batter & baked to a golden brown .....			\$10
<b>Bistro Chicken Sandwich</b> Charbroiled chicken tenderloin served with cheddar cheese, lettuce, vine ripened tomato & tarragon mayonnaise on grilled ciabatta bread .....			\$10
<b>Ultimate Roast Beef Sandwich</b> Medium-rare roast beef served on ciabatta bread with cheddar cheese, lettuce, vine ripened tomato & a zesty horseradish cream .....			\$10
<b>Lucknow Burger</b> Flame grilled Black Angus sirloin layered with smoked ham, honey mustard, Swiss cheese, lettuce & vine ripened tomato .....			\$12
<b>Smoked Turkey BLT</b> Smoked turkey piled high on a grilled gourmet torino roll, topped with bacon, lettuce & vine ripened tomato served with tarragon mayonnaise.....			\$10
<b>LTFM</b> Lettuce, vine ripened tomato, & fresh mozzarella drizzled with balsamic reduction & extra virgin olive oil served on a grilled French baguette .....			\$9
<b>LTFM</b> with bacon .....			\$10

Above sandwiches served with kettle cooked potato chips & a dill pickle spear

## ~ From The Oven En Casserole ~

<b>Baked Malibu Chicken</b> with smoked ham & melted Swiss cheese.....			\$13
<b>Baked Haddock</b> in a lemon garlic butter with a crumb topping.....			\$13
<b>Cajun Blackened Sirloin Tips Meltdown</b> topped with cheddar cheese & tomato onzlot, served with a horseradish cream dipping sauce.....			\$13

Above entrées served with a side Castle salad & garlic bread

## ~ Baskets ~

<b>British Style Fish &amp; Chips</b> served with malt vinegar .....			\$12
<b>Chicken Tenders</b> served with honey mustard.....			\$10

Above baskets served with French Fries

## ~ Side Orders ~

<b>Mini Caesar Salad</b> .....	\$6	<b>Mini Castle Salad</b> .....	\$6		
<b>Basket of French Fries</b> ...	\$6	<b>Beer Battered Onion Rings</b> ...	\$6	<b>Basket of Garlic Bread</b> ...	\$3

Carriage House Cafe Hours - 11:30am - 3:30pm  
Weekends only through June 11th  
Look for our full menu premiering mid-June

An 18% gratuity is automatically added to parties of six or more & separate checks  
Please no substitutions