

~SPEAKER'S CORNER~

STARTERS

-  **Korean BBQ Short Ribs** 11
Apple Chipotle BBQ, Toasted Fennel Slaw
-  **Speakers Nachos** 10
Tomato, Scallions, Vermont Cheddar, Tri Colored Tortilla Chips, Sour Cream, Salsa, Chicken or Chili
-  **Watermelon & Feta Brulee** 9
Beefsteak Tomato, Fresh Watermelon, Feta Brulee, Balsamic Reduction, Olive Oil, Fresh Basil
-  **Mussels & Chorizo Cioppino** 10
P.E.I Mussels, Chorizo, Scallions, Saffron, Plum Tomato & Charred Fennel Broth, Crostini
-  **Caprese Bruschetta** 9
Beef Stake Tomato, Mozzarella, Espresso Balsamic Reduction, Basil Pesto
- Cracked Pepper Calamari** 11
Pepperoncini, Parmesan, Plum Tomato Ragu
- Beer Battered Onion Rings** 8
Chipotle Aioli, Honey Dijon Aioli
-  **Thick Cut Bacon** 10
Coriander, Brussel Sprout Slaw, Dried Cherry Roasted Leeks Jam
-  **Charcuterie Sampler** 11
Artisan Meats, Cheeses, Dried Fruit, Nuts and Jam, Whole Grain Mustard, Crostini

SOUP & SALAD

-  **French Onion Soup** 6
Gruyere, Provolone, Manchego, Herb Crostini
- New England Chowder or Soup of the Day** Cup 4
..... Bowl 6
-  **Baby Greens** 8
Baby Field Greens, Tomatoes, Cucumbers, Carrots, Radishes
-  **Classic Caesar** 9
Hearts of Romaine, Seasoned Focaccia Crouton, Parmesan, House Caesar Dressing
-  **Mediterranean Panzanella** 9
Tomato, Cucumber, Red Onion, Feta, Kalamata Olive, Romaine, Parmesan Toasted Croutons
Zesty Lemon Thyme Dressing, Grilled Flatbread
-  **Asian Spinach & Arugula** 9
Spinach, Arugula, Mandarin Orange, Grape Tomato, Gooseberries, Seedless Cucumber, Purple Cabbage
Chow Mein Noodles, Honey Ginger Dressing
-  **New England Cobb** 9
Tomato, Cucumber, Carrots, Avocado, Boiled Egg, Bacon, Cheddar Cheese, Baby Field Greens
- Add Protein to Any Salad** Chicken 7—Steak Tips 9—Shrimp 9—Salmon 9—Lobster 10

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BURGERS & SANDWICHES

-  **Kobe Burger** 15
8 oz Kobe Burger, Sweet Onion Jam & Vermont White Cheddar
 -  **Speaker's Burger** 13
Grilled 8oz. Sirloin Burger, on Brioche with Lettuce, Tomato, Red Onion, Dill Pickle
 -  **Lobster Roll** 18
Maine Lobster, Shredded Lettuce, Dill Mayo or Drawn Butter, Warm New England Roll
 -  **Caprese Chicken Brioche** 13
Marinated Grilled Chicken Breast, Beef Steak Tomatoes, Mozzarella Cheese, Espresso Balsamic Reduction
Basil Aioli, Brioche
 - Speaker's Rueben** 13
Thick Cut Marble Rye, Samuel Adams Braised Corned Beef, Pickled Cabbage, Swiss, Remoulade
 -  **New England Turkey & Bacon** 13
Cranberry Raisin Aioli, Arugula, Apple Smoked Bacon, Vermont White Cheddar, Hearty Wheat-Berry Bread
- Sandwich items are served with your choice of:**
French Fries, Cole Slaw, Fruit, Cape Cod Potato Chips, or Sweet Potato Fries (\$1 extra)

PIZZAS

-  **Margherita** 10
Stone Grilled 8" Flatbread, Plum Tomatoes, Fresh Mozzarella, Olive Oil, Elephant Garlic, Arugula, Fresh Basil
-  **Four Cheese** 10
Stone Grilled 8" Flatbread, Mozzarella, Vermont Cheddar, Colby Jack & Parmesan



Items are Gluten Free or can be prepared Gluten Free.
Please inform your server if you eat Gluten Free or if you have any food allergies.

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ENTREES

 Parmesan Crusted Haddock	21
Day Boat Haddock, Parmesan-Thyme Crusted, Sweet Corn & Fava Bean Succotash, Roasted Tomato Confit Lemon Grass Basmati Rice	
 Boston Steak Frites	23
Coriander Rubbed Boston Strip Steak, Arugula Salad, Sweet Potato Fries, Dried Cherry Roasted Leeks Jam Dijon Aioli	
 Mediterranean Salmon	23
Phyllo Wrapped Faroe Island Salmon, Cucumber Feta Salad, Lemon Arugula, Lemon Grass Basmati Rice Lime Crème Fraiche, Crispy Capers	
Cordon Bleu Schnitzel	21
Shaved Prosciutto, Gruyere, Rolled Statler Chicken Breast, Panko Crust, Creamed Corn, Bacon & Potato Chowder	
Braised Short Rib Ravioli	21
Wild Mushrooms, Asparagus, Roasted Red Peppers, Brussel Sprouts, Spinach, Burgundy Demi Glace Toasted Sage	
 Dijon Pork Tenderloin	21
Smoked Bacon Chive Spaetzle, Braised Brussel Sprouts, Cognac Roasted Garlic Maple Demi	
New England Fish Taco Trio	17
Fresh Haddock, Fennel Toasted Slaw, Cilantro Salsa, Vermont Cheddar, Tortilla, Lime Crème Fraiche	
 Oscar Stuffed Filet	29
Hardwood Smoked Bacon-Wrapped Filet, Jonah Crab, Asparagus, Spinach, Boursin Cheese, Béarnaise Smashed Roasted Spuds	
 Butternut Pappardelle	21
Butternut Ribbons, Seasonal Vegetables, Roasted Garlic, Sage, Maple Brown Butter, Toasted Pepitas	
Fish & Chips	20
Day Boat Haddock, Toasted Fennel Slaw, French Fries, House Tartar, Malt Vinegar	
Mac & Cheese	
Vermont White Cheddar, Muenster & Fontina Sherry Laced Crumbs, Campanelli	
Lobster & Shrimp	24
Cajun Chicken	20



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