



Longfellow's Wayside Inn



Traditional "Old Bar" Libations



COOW WOOW

America's first mixed drink with rum and ginger brandy

\$6.25

STONE WALL

a Revolutionary War favorite made with gin and apple jack

\$6.25

WAYSIDE INN DRAFT an English Style Amber Ale

\$5.50

OLD FASHIONED ROOT BEER

\$2.95

Starters



SOUP DU JOUR

\$4.50

NEW ENGLAND CLAM CHOWDER

\$4.95

CROCK OF FRENCH ONION SOUP

three cheese gratinee

\$5.95

HOUSE GARDEN SALAD

choice of dressing

\$4.95

WEDGE OF ICEBERG LETTUCE

topped with crumbled bleu cheese, bacon and tomatoes

\$6.95

JUMBO SHRIMP COCKTAIL

one half dozen

\$10.95

NEW ENGLAND OYSTERS ON THE HALF SHELL*

one half dozen

\$12.95

CRISP FRIED CALAMARI

chipotle aioli dipping sauce and hot cherry peppers

\$9.95

NATIVE SCALLOPS WRAPPED WITH SMOKED BACON

with honey mustard

\$10.95

ROASTED RED PEPPER HUMMUS

served with Pita chips and cucumber

\$8.95

VEGETARIAN EGG ROLL

sweet chili & garlic dipping sauce

\$9.95

Sandwiches

Our sandwiches are all accompanied by French fries, kettle chips or fruit cup and our own home made pickles



TAVERN BLACK ANGUS BURGER*

8 oz., served with lettuce and tomato on a brioche roll, your choice of cheese and toppings.

Toppings include: : cheddar, Swiss, mozzarella, bleu cheese, onion, bacon, guacamole, or Vidalia onion jam

\$11.95

AVAILABLE VEGETARIAN WITH A SPICY BLACK BEAN BURGER

\$10.95

PRIME RIB DIP

thin sliced prime rib and provolone cheese on a hearty sub roll, served au jus

\$9.95

THANKSGIVING PANNINI

sliced turkey, cranberry sauce, mayonnaise and stuffing served in a grilled roll on our pannini

\$10.95

GRILLED RUEBEN

a traditional favorite of corned beef, Swiss, sauerkraut, and house made dressing on marble rye

\$11.95

TURKEY CLUB SANDWICH

thinly sliced turkey, double stacked with three slices of bread, bacon, lettuce, tomato and mayonnaise

\$10.95

CHIPOTLE CHICKEN SANDWICH

grilled chicken breast topped with provolone cheese and spicy chipotle chili aioli

\$11.95

NEW ENGLAND LOBSTER ROLL

sweet Maine lobster and seasoned mayonnaise

\$18.95

NANTUCKET LUNCHBOX

lobster slider and a cup of clam chowder, served with chips

\$13.95

Entrée Selections



PRIME RIB OF BEEF* *served au jus*

LUNCHEON CUT (8 OZ.) \$16.95

ENGLISH CUT (12 OZ.) \$20.95

SALMON DIJONNAISE

herb crusted fillet with a hint of mustard

MAINE CRAB CAKES

roasted red pepper sauce, ginger slaw and French fries

GEORGES BANK SEA SCALLOPS

baked, with butter and Ritz cracker crumbs, or fried

BROILED BOSTON SCHROD

a traditional New England Favorite

FISH AND CHIPS, *served with French fries and ginger slaw*

BUTTERNUT SQUASH RAVIOLI

cream sauce with a dash of Pernod, topped with candied pecans & shaved Parmesan

\$15.95

\$15.95

\$19.95

\$16.95

\$14.95

\$14.95

Traditional Favorites

Served with Fresh Vegetable and Gristmill Bakery Basket



YANKEE POT ROAST

braised beef with jardinière sauce and whipped potatoes

OVEN ROASTED BREAST OF TURKEY

cornbread-sausage stuffing, giblet gravy, whipped potatoes and cranberry sauce

LOBSTER MAC AND CHEESE

Maine lobster, cavatappi pasta, and a blend of New England cheeses

WAYSIDE INN CHICKEN PIE

all chicken, no vegetables, with a freshly baked pastry crust

ANGUS NEW YORK STRIP STEAK

USDA choice, grilled to order

WAYSIDE INN LOBSTER PIE

sherry and crumb topping

\$14.95

\$15.95

\$16.95

\$13.95

\$26.95

\$25.95

Entrée Salads



INNKEEPER'S SALAD

assorted field greens with crumbled blue cheese, dried cranberries and toasted pecans, topped with grilled chicken breast or grilled shrimp

CAESAR SALAD*

tossed in our own dressing with Parmigiano Reggiano and croutons

WITH SLICED GRILLED CHICKEN BREAST

OR FOUR GRILLED SHRIMP

COBB SALAD

mixed greens, diced turkey breast, bacon, tomato, chopped eggs, crumbled blue cheese, guacamole and your choice of dressing

AVAILABLE VEGETARIAN

GRILLED SALMON SALAD

baby greens with tomatoes, chopped egg, olives, cucumbers and choice of dressing

HARVEST SALAD

crisp romaine with roasted butternut squash, dried cranberries, Feta cheese and apple cider vinaigrette

WITH SLICED GRILLED CHICKEN BREAST

WE OFFER THE FOLLOWING CHOICES FOR SALAD DRESSINGS:

Parmesan Peppercorn, Blue Cheese, Balsamic Vinaigrette, Raspberry Lime Vinaigrette and Apple Cider Vinaigrette

Our Grist Mill Stoned Ground Wheat Flour and Cornmeal are used in our recipes and are available for purchase in our Bake Shoppe.

Before placing your order, please inform your server if a person in your party has a food allergy.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.*

\$12.95

\$8.95

\$11.95

\$11.95

\$13.95

\$11.95

\$14.95

\$9.95

\$12.95

Wine by the Glass

FONTANA CANDIDA PINOT GRIGIO	\$7.50
STERLING SAUVIGNON BLANC	\$8.50
KENDALL JACKSON CHARDONNAY	\$9.00
SONOMA CUTRER CHARDONNAY	\$10.00
BERINGER WHITE ZINFANDEL	\$6.50
ROBERT MONDAVI PINOT NOIR	\$8.00
14 HANDS MERLOT	\$8.50
ROBERT MONDAVI CABERNET SAUVIGNON	\$8.00
J. LOHR CABERNET SAUVIGNON	\$9.00

For more selections, please see our wine list

Longfellow's Wayside Inn is the centerpiece of The Wayside Inn Historic Site, a non-profit Massachusetts Historic Landmark dedicated to celebrating and preserving New England's colonial history and literary heritage for the education, enrichment, and enjoyment of all. For more information log on to www.wayside.org.

Your support is appreciated.