

# Reflections

AT THE ROW HOTEL

## TO START & TO SHARE

### **New England Soup Duet | 12**

Maine Lobster Bisque, Vanilla Oil, Herb Biscotti & New England Clam Chowder, Cracker Crumble, Scallion, Candied Bacon

### **Farmers Block | 17**

Local Cheese and Charcuterie  
Quick Pickles, Marinated Olives, Crostini

### **Wild Mushroom Risotto | 12**

Shaved Sheep's Milk Cheese, Baby Arugula, 6 Minute Egg

### **Hot Peekytoe Crab Dip | 15**

Old Bay and Vermont Butter Breadcrumbs,  
Toasted Sourdough

### **Pan Flashed Gnocchi | 13**

Duck Confit, Roasted Butternut Squash, Marsala Cream

## SALADS

### **Shaved Vegetable Salad | 10**

Farm Truck Greens, Toasted Pepitas, Apple Cider  
Vinaigrette, Herb Croutons

### **Roasted Tomato and Maplebrook Burrata | 13**

Herb Pesto, Aged Balsamic, Olive Oil, Pine Nut Florentine

### **Petite Red and Green Romaine | 12**

Reggiano, Crisp, Tomato and Caper Tapenade, Focaccia  
Croutons Black Pepper Studded Caesar Dressing, White  
Anchovies

#### **Salad Additions:**

- \* Pollen Dusted Salmon l 10
- \* Petit Filet l 19
- \* Citrus and Herb Marinated Chicken l 6
- \* Maine Lobster Salad l 18

## SANDWICHES

### **Maine Lobster Roll | 22**

Tarragon and Lemon Scented Aioli, Buttered Brioche, Petite  
Lettuce, Fries, Maitland Farms Spicy Pickle

### **Sirloin Burger | 17**

- Steak Sauce Aioli, Caramelized Onions, Cave Aged Vermont  
\* Cheddar, Mushrooms, Candied Bacon, Vine Ripe Tomato,  
Lettuce, Maitland Farms Spicy Pickle

## DESSERTS

### **Spiced Sugar Dusted Zeppoles | 7**

### **Salted Caramel and Chocolate Sauce Chocolate**

### **Hazelnut Skillet Cake | 8**

Chocolate Ice Cream, Swiss Chocolate Sauce, Praline Crunch

\*Denotes food items that are cooked to order or are served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. Before placing your order, please inform your server if anyone in your party has a food allergy.