

FORGE & VINE

at *The Groton Inn*

STARTERS & FLATBREADS

CHEESE AND CHARCUTERIE 38

House Jam, Cured Meats and Cheeses,
Local Honey, NH Mustard, Crostini

WOOD-GRILLED BEEF KABOB \$ 22

Shishito Peppers, Pickled Shallots, Lemon
Yogurt, Red Watercress, Chicory

FRIED BRUSSELS SPROUTS (V) 19

Chili Orange Glaze, Butternut Squash Purée,
Toasted Pepitas, Sage

POINT JUDITH CALAMARI 24

Lemon, 'Nduja, Sweet Pickled Peppers,
Fennel Tops, Aioli

POUTINE 24

Cheddar Cheese Curds, Braised Short
Rib, Gravy, Scallions

WOOD-FIRED SHRIMP 25

Crispy Polenta, Guanciale, Fennel,
Red Endive, Pistou

MARGHERITA FLATBREAD (V) 20

Fresh Mozzarella, Heirloom Tomatoes, Basil

SAUSAGE FLATBREAD 23

Rapini, Garlic Mornay, Red Peppers,
Pine Nut Confit, Citrus Arugula

SHISHITO-ARTICHOKE DIP 21

Blistered Shishito, Baby Artichokes,
Mascarpone, Aged Cheddar, Naan

\$ RAW BAR \$

DAILY SELECTION OF FRESH COAST OYSTERS (GF) 4.50 ea.

Citrus Cocktail Sauce,
Mignonette, Grated
Horseradish, Lemon

JUMBO SHRIMP COCKTAIL (GF) 4.50 ea.

Citrus Cocktail Sauce,
Mignonette, Grated
Horseradish, Lemon

SALMON CRUDO 19

Capers, Pickled
Shallots, Crème Fraîche,
Sweet Potato Crisps, Herbs

SEACUTERIE BOARD Market Price

Fresh Coast Oysters (6),
Jumbo Shrimp (6), Salmon
Crudo, Pickled Vegetables, Cocktail
Sauce, Mignonette, Grated
Horseradish, Lemon

SOUP & SALAD

FRENCH ONION 14

Sherry, Herbed Crostini, Comté Gratin

BABY ICEBERG (GF) 17

Blue Cheese, House Bacon, Grape Tomatoes,
Cured Egg Yolk, Scallions

LITTLE LEAF (GF, V) 16

Roasted Butternut Squash, Radish, Goat Cheese,
Candied Walnuts, Maple-Cider Vinaigrette

BURRATA (GF, V) 19

Arugula, Pear, Spiced Cranberries, Pickled
Shallots, Lemon Vinaigrette, Olive Oil

SALAD ADDITIONS \$

Grilled Salmon 19
Wood-Grilled Shrimp 16
Bavette Steak 21
Chicken Breast 12

SIDES

ALL SIDES 9

FINGERLING POTATOES (GF, V)

Kale, Vermont Butter, Herbs

BLISTERED SHISHITO PEPPERS (GF, V)

Chimichurri Butter, Lime

MASHED POTATO (GF, V)

Vermont Butter

ROOT VEGETABLES (GF, V)

Chef's Daily Selection

ROASTED CAULIFLOWER (GF, VE)

Extra Virgin Olive Oil, Thyme

FRENCH FRIES (V)

Fines Herbes



PLATES

CHICKEN MILANESE 31

House-Made Campanelle, Grape Tomatoes, Cranberry,
Pepitas, Frisée, Parmesan

LAVENDER GLAZED SALMON \$ 38

Farro, Braised Greens, Pickled Beets, Black Tea Fig Jam

WOOD-FIRED BERKSHIRE PORK \$ 38

Crispy Fingerling Potatoes, Kale, Grape Confit, Cider Jus

NEW YORK STRIP \$ 49

Sweet Potato Purée, Braised Leeks, Sage Demi-Glace

STEAK FRITES \$ 41

BBQ Rubbed Bavette Steak, Garlic-Parmesan Fries,
Watercress, Hollandaise

SEARED SCALLOPS \$ (GF) 39

Parsnip Purée, Roasted Cauliflower, Caper-Golden Raisin
Dressing, Red Endive

BRAISED SHORT RIB 41

Root Vegetable Medley, Crispy Onions, Demi-Glace

CAULIFLOWER STEAK (VE) 28

Root Vegetable Quinoa Pilaf, Eggplant Caponata,
Spiced Hazelnuts

GARBANZO BEAN BURGER (V) 20

Vermont Cheddar, Lettuce, Heirloom Tomato, Red Onion,
Remoulade

FORGE & VINE CHEESEBURGER \$ 24

Vermont Cheddar, Lettuce, Heirloom Tomato, Pickles,
Maple-Onion Jam

Add House Smoked Bacon, Fried Egg, Avocado 3 Ea.

32 OZ. PORTERHOUSE (FOR TWO) \$ 120

Mashed Potatoes, Blistered Shishito Peppers,
Chimichurri Butter



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SPARKLING

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|--------------------------------------------|----|
| La Marca Prosecco, Veneto, IT NV | 11 |
| Domaine Chandon, Napa Valley, CA NV | 15 |
| Decoy Brut Cuvée, Napa Valley, CA NV | 13 |

ROSÉ

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|-------------------------------------------------------------------|----|
| Valdecuevas Rosé, Rueda, SP 2021 | 12 |
| The Beach, by Whispering Angel, Vin de Provence, FR 2021 | 12 |
| Mumm, Napa Brut Rosé, Napa Valley, CA | 16 |

DRAFT WINE

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|----------------------------------------------------------|----|
| Macrostie Chardonna, Sonoma, CA 2021 | 13 |
| Wither Hills Sauvignon Blanc, Marlborough, NZ 2023 | 10 |

WHITES

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| Montinore Estate Almost Dry Riesling, Willamett Valley, OR 2023 | 14 |
| Bollini Pinot Grigio, Trentino, IT 2023 | 14 |
| Torresella Pinot Grigio, Friuli-Venezia, IT 2022 | 12 |
| La Petite Perrière Sauvignon Blanc, Verdigny, FR 2023 | 10 |
| Whitehaven Sauvignon Blanc, Marlborough NZ, 2022 | 12 |
| Chateau Ducasse, Bordeaux Blanc, Bordeaux, FR 2023 ... | 13 |
| Batasiolo Moscato d'asti, Piedmont, IT 2021 | 13 |
| Ken Forrester Petit Chenin, Western Cape, ZA 2023 | 9 |
| Valdecuevas Verdejo, Rueda, SP 2021 | 10 |
| Fess Parker Chardonnay, Santa Barbara, CA 2020 | 12 |
| Sonoma-Cutrer Chardonnay, Russian River Valley, CA 2023 | 15 |
| Rombauer Chardonnay, Carneros, CA 2021 | 22 |

REDS

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|-------------------------------------------------------------------|----|
| Vinum Cellars Pinot Noir, Monterey, CA 2022 | 11 |
| EnRoute Pinot Noir, Russian River Valley, CA 2021 | 22 |
| Bodegas Torremon Tempranillo, Castilla y León, SP 2021 | 11 |
| Kermit Lynch Côtes du Rhone, FR 2021 | 10 |
| Corte Rugolin Valpolicella Classico, Veneto, IT 2021 | 13 |
| Ghost Pines Merlot, Sonoma, CA 2021 | 12 |
| Felino Malbec, Mendoza, AR 2021 | 14 |
| Chateau Nicot, Bordeaux, FR 2020 | 11 |
| Fess Parker Syrah, Santa Barbara, CA 2019 | 17 |
| Canoe Ridge Cabernet Sauvignon, Columbia Valley, WA 2019 | 12 |
| Decoy Cabernet Sauvignon, Sonoma CA, 2021 | 15 |
| Bella Union Cabernet Sauvignon, Napa Valley CA 2022 | 24 |

PORT WINE

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|-------------------------------------------|----|
| Fonseca Reserve Porto..... | 9 |
| Barbadillo | 8 |
| Dry Sack Sherry | 10 |
| Dow 10 Year | 14 |
| Dow 20 Year | 22 |
| Noval Black | 10 |
| Sandeman Old Tawny Porto 10 Year | 13 |
| Sandeman Fine Tawny Porto | 8 |
| Sandeman Apativ Reserve White Porto | 10 |
| Taylor Fladgate Fine Tawny Porto | 9 |

COCKTAILS

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| Pumpkin Mule | 15 |
| <i>Tito's Vodka, Lime, Pumpkin Purée, Ginger Beer</i> | |
| Autumn Sunset | 15 |
| <i>Hornito's Tequila, Apple Cider, Lime, Cinnamon Simple Syrup</i> | |
| Banana Bread Old Fashioned | 22 |
| <i>Banana-Infused Whistle Pig 10yr Rye, Black Walnut Bitters, Demerara, Chocolate Bitters</i> | |
| Talented Mr. Ripley | 14 |
| <i>Redemption Bourbon, Allspice, Lemon, Clove, Amaro</i> | |
| Fall Fizz | 15 |
| <i>Empress Gin, Amaretto, Cream, Demerara, Egg White, Lemon, Nutmeg</i> | |
| Harvest Punch | 14 |
| <i>Dos Maderas 5+5 Rum, Lime, Cinnamon, Allspice, Apple Cider</i> | |

DRAFT BEER

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| Night Shift Night Lite, Everett, MA 4.3% abv | 7 |
| <i>Unfiltered, light bodied, crisp</i> | |
| Banded Brewing Veridian IPA, Biddeford, ME 6% abv | 9 |
| <i>Hazy and smooth, notes of orange, Meyer lemon, papaya, & mango</i> | |
| Maine Lunch, Freeport, ME 7% abv | 12 |
| <i>Intense hop flavor, with aromas of tropical and citrus fruit balanced with malt sweetness</i> | |
| Kona Big Wave, Hawaii 4.4% abv | 7 |
| <i>Light golden ale with a subtle fruitiness and delicate hop aroma</i> | |
| Exhibit A Everyday Lager, Framingham, MA 5% abv | 9 |
| <i>Light, crisp, American lager with Pilsner malt and noble hops</i> | |
| New Belgium Fat Tire, Fort Collins, CO 5.2% abv | 8 |
| <i>Easy drinking amber ale</i> | |
| Allagash White, Portland, ME 5.2% abv | 9 |
| <i>Traditional Belgian wheat beer, spiced with coriander and Curacao orange peel</i> | |

Rotating Draft Specials - Inquire With Your Server

BOTTLES & CANS

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|--------------------------------------------|---|
| Bud Light | 5 |
| Guinness | 8 |
| Corona Extra | 6 |
| Stella Artois | 7 |
| Amstel Light | 6 |
| Miller High Life | 5 |
| Samuel Adams Seasonal Lager | 6 |
| Samuel Adams Boston Lager | 6 |
| Mighty Squirrel Cloud Candy | 9 |
| Lord Hobo Boomsauce | 9 |
| High Noon Vodka & Soda: Black Cherry | 6 |
| Carlson Cider Oak Hill Blend | 6 |

NON-ALCOHOLIC

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|---------------------------------------|---|
| Athletic Seasonal | 5 |
| Cider Mocktail Mule | 7 |
| Giesen Zero Sauvignon Blanc, NZ | 9 |
| Orange Pomegranate Spritz | 7 |
| Sam Adams Just the Haze | 4 |