

SHARE

Neighborhood Nachos 13
Sour Cream, Guacamole, Black Beans, Jalapeño

Blistered Shishito Peppers 12
Lemon-Salt

Crispy Chicken Wings 13
Sweet Chili or Buffalo

Buffalo Chicken Dip 12
Toasted Pita Chips

Salt & Pepper Squid 16
Squid, Shredded Lettuce, Jalapeño
Garlic, Cilantro, Szechuan Pepper, Fresh Lime

CRISP & FRESH

Mixed Baby Greens 12
Market Vegetables, Pecorino, Mustard Vinaigrette

Zucchini Matchsticks 13
Toasted Almonds, EVOO, Pecorino
add Grilled Chicken 6, add Shrimp 9

Winsor House Cobb 16
Herb Grilled Chicken, Smoked Bacon, Avocado, Tomato,
Great Hill Blue, Buttermilk Espelette Pepper Dressing

House Caesar 12
Parmigiano-Reggiano, Garlic Croutons
add Grilled Chicken 6, add Shrimp 9

PIZZAS

Margherita 14
Tomato Sofrito, Buffalo Mozzarella
Fresh Basil, Parmigiano-Reggiano
add Pepperoni 2, add Italian Sausage 2.5

Truffled Wild Mushroom 16
White Sauce, Wilted Spinach, Parmigiano-Reggiano
add Italian Sausage 2.5

HANDHELDS

All served with Rosemary Frites
Winsor House Ribeye Burger* 17
Bacon, Vermont Cheddar, Lettuce
Spicy Aioli

Black Bean & Mushroom Burger 15
Lettuce, Tomato, Spicy Aioli

Local White Fish Tacos 17
Pepper Jack, House Blackened Seasonings
Fresh Slaw, Remoulade Sauce
Tomato, Cilantro

SPOONFULS

New England Clam Chowder 12
Duxbury Clams, Puff Pastry Croutons

Country Style Organic Chicken 12
& Vegetable Soup
Olive Oil, Hint of Chili

PUB MAINS

Steak Frites 29
Grilled Marinated Hanger Steak
Caramelized Shallot-Herb Butter
Rosemary Frites, Sautéed Mushrooms

Fish & Chips 17
Lightly Breaded Local White Fish
Chips, Coleslaw
Fresh Lemon, Tartar Sauce

Linguine with Local Cape Clams 22
Shallot, Garlic, Chili, Chives
White Wine, EVOO

Pan Roasted Chicken Milanese 26
Arugula, Tomatoes
Parmigiano-Reggiano, Lemon

BEGINNINGS

Baby Kale & Spinach Salad 13

Vermont Honey Goats Cheese

*Dried Apricots, Toasted Pine Nuts, Honey Crisp Apples
Strawberries, Champagne Vinaigrette*

Barolo Poached Pears & Figs 16

Prosciutto Americano, Crushed Amaretto

Porcini Mushroom Ragu 16

Pappardelle, Braised Chestnuts

Parmigiano, Crispy Sage

Tuna Crudo 18

Cucumber, Granny Smith, Radish

Black Lime-Soy Vinaigrette, Crispy Wild Rice

Duxbury Oysters* 18

Traditional Accompaniments

AND THEN

Chef Franco's Bolognese 29

Organic Chicken, Pork & Veal

Hand Made Strozzapreti

Tomato Sugo, Sage, Parmigiano-Reggiano

Atlantic Salmon 29

Pumpkin & Maple Purée, Citrus Wheat Berries

Wilted Chard, Coffee-Red Wine Sauce

Roasted Organic Chicken 28

Parmesan Polenta, Agrodolce Sauce, Aged Pecorino

Seared Scallops 34

Saffron Risotto

Slow Braised Short Ribs 32

Parsnip Purée, Fall Roasted Vegetables

Spiced Cabernet Sauce

Local Cod 29

Olive Oil Potatoes, Castelvetrano Olives

Lardo, Marinated Peppers

ON THE SIDE

Pan Roasted Brussels Sprouts 7

Sea Salt, Confit Garlic, Thyme

add Bacon 2

Cast Iron Roasted Cauliflower 7

Sea Salt, Cracked Pepper

Truffled Macaroni and Cheese 11

add Bacon 2

Truffle Parmigiano-Reggiano Fries 10

Hard Roasted Fingerling Potatoes 7

Confit Garlic, Thyme