



THE SHAWMUT INN

APPETIZERS

Peach Panzanella ~20 - DF, Veg

heirloom tomato, cucumber, grilled peaches, ras el hanout hummus, citrus, croutons, basil

Farmer's Greens Caesar ~17 - GF, CS, Veg

seasonal hearty greens, fresh herbs, miso caesar dressing, herb crumbs

Roasted Delicata Squash ~19 - Veg

honey whipped goat cheese, Aleppo, pomegranate gel, parsley salad, crispy favas

Crispy Shrimp ~19 - GF, DF, CS, Shellfish

beer tempura, black garlic glaze, calabrian chili aioli, meyer lemon

Roasted Root Salad ~18 - GF, DF, Veg

roasted baby carrot, roasted beets, sweet potato puree, rose gem lettuce, curry vinaigrette

PASTA + GRAINS

Porcini Casarecce & Harissa Braised Short Rib ~34

herbed yogurt, wild mushroom blend, fine herbs

Lemon Pappardelle & Diver Scallops ~39 - Shellfish

garlic cream sauce, basil, meyer lemon

Sweet Corn Risotto & Blue Crab Fritter ~36 - GF, Shellfish

sweet corn, zucchini, scallion, sweet drop pepper, basil

Tomato Fazzoletti & Burrata ~32 - Veg

olive tapenade, smoked golden tomato, crispy capers

ENTREES

Brick Chicken ~33 - GF

broccoli rabe, roasted potato, heirloom tomato, sweet corn, dill chicken jus

Swordfish au Poirve ~41 - GF, CS, DF

roasted potato, rainbow chards, broccolini rabe, zucchini, miso au poirve sauce

Roasted Salmon ~35 - GF, CS

gigante beans ragu, oregano roasted tomato, sweet corn, beets, mizuna, zhough sauce

Shawmut Inn Burger* ~29 - CS

8oz, cheddar, truffle BBQ, baby gem, shaved shallot, brioche, kombu fries

Steak Frites* ~44 - GF

prime flat iron, kombu fries, fine herb butter, watercress salad

DF - Dairy Free | GF - Gluten Free | CS - Contain Soy | Veg - Vegetarian

**May be raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.*

Please inform your server if you or any member of your party has a food allergy.

