



THE SHAWMUT INN

APPETIZERS

Lyonnaise Salad ~19 - DF, GF

frisée, endive, onion soubise, crispy poached egg, bacon lardon, champagne vinaigrette

Farmer's Greens Caesar ~15 - GF, Veg

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

Whipped Goat Cheese ~17 - Veg

honey whipped, marinated olives, crispy capers, citrus, herb salad, curry vinaigrette, grilled sour dough

Crispy Shrimp ~18 - GF, DF, CS

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

Roasted Cauliflower ~17 - GF

roasted cauliflower, blue cheese, candied chickpeas, pickled apple, fennel pollen

PASTA + GRAINS

Gnocchetti & Fennel Sausage ~28

fennel cream sauce, roasted leeks, parmesan, chili oil

Lemon Pappardelle & Diver Scallops ~36

garlic cream sauce, basil, meyer lemon

Polenta & Short Rib ~32 - GF

ricotta polenta, winter vegetable medley

Seaweed Mafaldine & Mushroom ~30 - CS, Veg

seaweed cream sauce, roasted mushroom medley, crispy maitake

ENTREES

Brick Chicken ~31 - GF

baby carrot, broccolini, lemon roasted potato, mustard cream sauce

Grilled Monkfish ~36 - GF

zhoug marinated monkfish, golden tomato basmati rice, herbed yogurt, zaatar spiced carrots

Grilled Lamb Chops ~38 - GF

parsnip puree, grilled broccolini, marinated olives, port red wine jus

Shawmut Inn Burger* ~28 - CS

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

Steak Frites* ~41 - GF

prime skirt steak, 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.

