



# THE SHAWMUT INN

## APPETIZERS

### **Asparagus & Egg ~20 - DF, GF, Veg**

*variation of asparagus, radishes, tahini aioli, ras el hanout soft egg, herb panko*

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

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

### **Whipped Goat Cheese ~19 - Veg**

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

### **Crispy Shrimp 20 - GF, DF, CS**

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

### **Spring Pea Salad ~20 - DF, GF, Veg**

*spring peas & beans, tarragon pea puree, roasted strawberries*

## PASTA + GRAINS

### **Gnocchetti & Fennel Sausage ~30**

*fennel cream sauce, roasted leeks, parmesan, chili oil*

### **Lemon Pappardelle & Diver Scallops ~39**

*garlic cream sauce, basil, meyer lemon*

### **Spring Herb Risotto & Duck Croquette ~34 - GF**

*asparagus, wild garlic, green tomato*

### **Seaweed Mafaldine & Mushroom ~32 - CS, DF Veg**

*seaweed sauce, roasted mushroom medley, crispy maitake*

## ENTREES

### **Brick Chicken ~33 - GF**

*baby carrot, broccoli rabe, roasted potato, mustard cream sauce*

### **Roasted Striped Bass ~41 - GF, CS**

*grilled runner beans, baby carrot, zucchini, miso butter sauce*

### **Grilled Yellowfin Tuna ~45 - GF, CS, DF**

*green tomato puree, spring peas, broccoli rabe, black garlic jus*

### **Shawmut Inn Burger\* ~30 - CS**

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

### **Steak Frites\* ~44 - 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.*

