

Before placing your order, please inform your server if a person in your party has a food allergy.

All items with  are prepared gluten free.

Appetizers

Fresh Home-Made Potato Chips
plain with ranch dipping sauce **8**; Parmesan & truffle salt **9**

Fried Bone-In Chicken Wings 12
maple-chili glazed with chopped pistachios

or

brown sugar-soy & ginger glazed with toasted almonds

Mac & Cheese

elbows tossed with cheddar cheese sauce & baked with buttered crumbs
with **Lobster 17** with **Bacon 10**

Roasted Asparagus 12

with crispy prosciutto, pecorino cheese & porcini vinaigrette

Smoked Salmon Flatbread 13

chive-sour cream, white cheddar, pickled onions, capers & arugula


*“Make a Complete Meal” with a purchase of any sandwich or entrée;
for an additional \$10 you have your choice of two: side salad, cup of soup or dessert!*

Soup, Salads & Quiche


New England Clam Chowder
Cup **7** Bowl **8.50**


Add to any Salad

Chicken 6 | Shrimp 10 | Salmon 10 | Jumbo Crab Cake 10

“Publick House” Salad Small 8 Large 11 
mixed greens, cucumber, tomatoes, carrot, onion & house-made maple vinaigrette

Caesar Salad Small 8 Large 11
romaine greens, shaved Parmesan, croutons & Caesar dressing

Spinach Salad Small 10 Large 14 
dried cranberries, candied pecans, crumbled goat cheese & balsamic vinaigrette

Raspberry Salad Small 10 Large 14 
mixed greens, fresh raspberries, mandarin oranges, candied pecans & raspberry vinaigrette

Individual Quiche Lorraine 15

bacon, onion & Swiss cheese, served with house salad & maple vinaigrette

Sandwiches

All served with French fries & a pickle spear,
substitute sweet potato fries for additional \$3, or house-made potato chips for \$2

*Ebenezer’s Burger 14

half-pound of ground beef, grilled as you like, with lettuce, tomato & onion,
on a toasted bun, choice of American, Swiss or Cheddar **Add Bacon .75 cents**

More Sandwiches

“Innkeepers” Open-Faced Roasted Turkey 16
white & dark meat, sausage-cornbread stuffing,
topped with gravy on cornbread, with whole cranberries

Corned Beef Reuben 15

Swiss, apple-cranberry cole slaw & Thousand Island dressing, on grilled marble rye

Turyo 15

sliced fresh roasted turkey, pickled red onion, arugula & goat cheese cream on gyro bread

Fried Cod 13

American, lettuce & tomato, on a toasted bun, with tartar sauce


Crab Cake 15

fried crab cake with lettuce, tomato, onion & pesto aioli, on a toasted bun

Grilled Chicken Caesar Wrap 13

chilled grilled chicken, romaine greens, croutons, Parmesan & Caesar dressing

Entrees

***12oz Grilled NY Strip 32** 
cracked pepper demi glaze, mashed potatoes & asparagus

Yankee Pot Roast 20

pot roast gravy, mashed potatoes & green beans

Roasted Turkey Dinner 24

white & dark meat, gravy, sausage-cornbread stuffing,
mashed potatoes, butternut squash & whole cranberries

Roasted Half Chicken 25

rosemary-garlic jus, mashed potatoes & green beans

Old-Fashioned Chicken Pot Pie 19

roasted chicken, carrot, onion, celery, corn & peas with a pastry crust

Vegan Tofu Ravioli 20

with sautéed greens, toasted pistachios & pomegranate-orange reduction

Baked Crumbed Scallops 26

orange-basil butter, rice pilaf & green beans

Lobster Mac & Cheese 34

elbows tossed with cheddar cheese sauce & baked with buttered crumbs

Pan-Seared Salmon 25

pomegranate-orange gastrique, dried cherry-pistachio basmati rice & sautéed arugula

Fish and Chips 19

battered cod with French fries, cole slaw & tartar sauce

New England Baked Scrod 24

cracker crumb topping, lemon-dill sauce, rice pilaf & green beans

**Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness,
especially if you have certain medical conditions. All food is cooked to order as you request.*

Specialty Cocktails

A Toast to “Paige Hall” 9

Skyy Raspberry Vodka, Chambord, Champagne & Fresh Lime

Sunrise from the “Pineapple Room” 9

Skyy Pineapple, Don Q Coconut Rum, Orange Juice & a drop of Grenadine

The “Card Room” Shuffle 9

Svedka Citrus Vodka, PAMA Pomegranate, Triple Sec, Cranberry Juice & Fresh Lime

The Juniper “Barn” 9

Citadelle Gin, St. Elder Elderflower Liqueur, Aperol & Grapefruit Juice

The “Conference Room” Ginger Peach 11

Four Roses Bourbon, St. Elder Elderflower Liqueur, Combier Peach, Fresh Lemon Juice & Bitters

“Ebenezer’s” Manhattan 11

Larceny Bourbon, Cinzano Sweet Vermouth & Angostura Bitters

“The Ballroom” 9

LunAzul Blanco Tequila, St. Elder Elderflower Liqueur & Fresh Lime

Champagne & Sparkling Wines

‘Come quickly, I am tasting the stars!’ —*Dom Perignon the moment he discovered Champagne*

Cava, Codorniu, Spain	<i>Split 187ml</i>	9	30
Sparkling, Mionetto “Il” Prosecco, Italy			36
Champagne, Nicolas Feuillatte Cuvee Brut			70
Champagne, Duval Leroy Rose			75
Champagne, Dom Perignon			200

White Wines

Light and ever-so slightly sweet; a perfect aperitif.

Riesling, Columbia Crest “Two Vines”, Washington	9	32
Moscato, Twisted, Mendoza, Argentina	9	32

Light, crisp and refreshing; easy to drink.

Pinot Grigio, Casalini, Trentino, Italy	9	32
Pinot Grigio, Santa Cristina, Delle Venezie	9.50	34
Pinot Gris, La Crema, Monterey, California		32

Light to medium bodied; inherently aromatic and thirst quenching.

Sauvignon Blanc, Harbor Town, Marlborough, New Zealand	9	32
Sauvignon Blanc, Murphy-Goode “The Fume”, California		32

Medium to full bodied. Little or no oak aging; clean yet balanced.

Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington	9	32
Chardonnay, Carmel Road Unoaked, California	9.50	36
Chardonnay, Louis Latour “Pouilly Fuisse”, Burgundy, France		48

Big, luscious, fruit bombs; quintessential California chardonnay.

Chardonnay, Kendall-Jackson Vintner’s Reserve, California	10.50	38
Chardonnay, Steele, Lake County, California		40
Chardonnay, Jordan, Russian River Valley, California		56

Bottled and Canned Beers

Greater Good Pulp Daddy 16oz **9.50**

Toppling Goliath Pseudo Sue 16oz **9.50**

Berkshire Brewing Steel Rail 16oz **7.50**

Downeast Original Cider **7**

Samuel Adams Boston Lager and Seasonal **6**

Blue Moon Belgian White **6**

Guinness 16oz **6.50**

White Claw Hard Seltzer **6**

Yuengling **5**

Opa Opa Worthog Double IPA 16oz **9.50**

Samuel Adams NE IPA 16oz **8.50**

Berkshire Brewing Coffeehouse Porter 16oz **8**

Founders All Day IPA **5.50**

Harpoon IPA **6**

Stella Artois **6**

Michelob Ultra **5.50**

Mikes Hard Lemonade **6**

Specialty “Hot” or “Iced” Coffee Drinks 9

Irish Coffee

West Cork Irish Whiskey & Green Crème de Menthe

Nutty Irishman

West Cork Irish Whiskey & Frangelico

“Publick House” Coffee

O’Mara’s Irish Country Cream, Amaretto Disaronno, Kahlua & Coffee

Red Wines

Light to medium bodied; approachable and easy to drink.

Pinot Noir, Contour, Monterey/Napa/Sonoma, California	9.50	34
Pinot Noir, La Crema, Monterey, California	11	40
Pinot Noir, Erath, Willamette Valley, Oregon	11.50	42
Chianti Classico, Antinori “Peppoli”, Tuscany, Italy		48

Medium bodied; provocative in style. Complex.

Malbec, Tilia, Mendoza, Argentina	9	32
Merlot, Drumheller, Washington	9	32
Super Tuscan (Sangiovese/Cabernet), Capezzana, Tuscany, Italy		36
Merlot, Chateau Ste. Michelle “Cold Creek”, Columbia Valley, Washington		48

Medium to full bodied; racy and red; pepper and spice.

Zinfandel, Motto, California	9	32
Shiraz, Oxford Landing, South Australia		28
Zinfandel, Four Vines “Old Vine” Cuvee, Paso Robles, California		32
Red Blend, Seven Falls, Washington		36

Full bodied and broad shouldered; masterful and masculine.

Cabernet Sauvignon, Avalon, California	9	32
Cabernet Sauvignon, Kendall-Jackson Vintner’s Reserve, California	11	40
Cabernet Sauvignon, Red Diamond, California		30
Cabernet Sauvignon, Columbia Crest H3, “Horse Heaven Hills”, Washington		36
Cabernet Sauvignon/Merlot, Chateau Nicot Bordeaux, France		32

Rich and deep; full bodied and fruit saturated. Powerful.

Malbec, Luigi Bosca, Mendoza, Argentina		42
Cabernet Sauvignon, Stonestreet Monument, Alexander Valley-Sonoma, California		62
Cabernet Sauvignon, Stag’s Leap Wine Cellars Artemis, Napa Valley, California		84