

Seating by Reservation Only



soups & salads

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| soup du jour ask your server for today's selection | 5 7 |
| french onion soup beef broth herb crostini swiss cheese | 6 |
| house salad tossed in choice of dressing greens local tomatoes cucumber carrot red onion | 6 8 |
| classic caesar romaine hearts shaved parmesan & asiago herb croutons classic caesar dressing | 7 9 |
| salad enhancements grilled chicken breast 6 grilled salmon 12 petit filet 13 lobster 15 | |
| housemade dressings blue-cheese creamy dill nh maple balsamic evoo & balsamic vinegar | |

starters

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| wings six buffalo emh bbq emh mcp carrot celery | 9 |
| baked brie phyllo dough cherry chutney spiced clover honey grilled baguette | 12 |
| pizzette house dough char grilled peaches arugula burrata crispy serrano ham arugula white balsamic glaze | 13 |

burger & sandwiches served with choice of seasoned fries or house potato salad

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| eagle burger 7 oz maine grown beef bibb lettuce local tomato red onion ncsb bacon cabot cheddar cheese emh bbq sauce toasted roll | 14 |
| summer veggie sandwich house-made focaccia bread basil pesto feta aioli grilled zucchini grilled summer squash portabella mushroom fire roasted pepper arugula balsamic marinated red onion | 13 |
| emh reuben house cured corned beef sauerkraut 1000 island dressing swiss marbled rye | 14 |
| baja fish tacos ancho chili corn tortilla fried haddock pico de gallo chipotle lime crema cabbage lime wedges | 14 |
| tempura chicken fried chicken breast general tso sauce asian slaw house pickled peri-peri peppers toasted bun | 14 |

dinner entrees on the back side

executive chef ryan mayo

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Be sure to tell your server about any special dietary needs.

dinner entrees

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|--|---------|
| emh mac & cheese cabot cheddar pineland smoked cheddar macaroni panko crust petit house salad nh maple balsamic vinaigrette add on's ncsh bacon 4 maine lobster 15 | 11 |
| emh chicken & biscuits house cheddar biscuit braised chicken thighs english peas pearl onions carrot creamy chicken velouté whipped potatoes | 15 |
| fish & chips haddock local beer batter seasoned fries house slaw lemon tartar sauce | 17 |
| filet mignon 6 oz char grilled whipped potatoes haricot vert demi-glace roasted garlic herb butter crispy shallots | 32 |
| pan seared scallops warm peach salsa honey glaze grilled corn succotash ginger basmati pilaf | 26 |
| emh bbq ribs ½ rack or full st. louis style ribs emh bbq sauce grilled corn on cob house potato salad | 18 28 |

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