



ROSCOMMON

SMALL PLATES

CRAB CAKE LUMP BLUE CRAB, APPLE GINGER RELISH, HERB AIOLI	\$18
TEMPURA FRIED CHICKEN GF ORZO MAC-N-CHEESE, BRAISED GREENS	\$16
CHEESE PLATE SELECTION OF NEW ENGLAND CHEESES, FIG JAM, BERRIES, BAGUETTE	\$14
LOBSTER POUTINE MAINE LOBSTER, CHEDDAR CURD, HAND CUT FRIES, LOBSTER GRAVY	\$12
DUCK HASH GF/DF YUKON GOLD POTATOES, DUCK CONFIT, FRIED CAGE FREE EGG	\$14
CRAB STUFFED ARTICHOKEs BACON FONDUE, BRIOCHE CROUTONS	\$12
POTATO SKINS GF BRAISED BEEF SHORT RIB, PICKLED HABANERO BACON JAM, GREAT HILL BLUE CHEESE, CHIVE SOUR CREAM	\$12

SOUPS

NEW ENGLAND CLAM CHOWDER	\$9
SUGAR PUMPKIN BISQUE GF/DF/V SPICED CHESTNUTS, SAGE CRÈME FRAICHE	\$8

SALADS

BABY LETTUCE V SHAVED FENNEL, CANA DE CABRA BRULEE, PICKLED CANDY STRIPED BEETS, CRANBERRY VINAIGRETTE	\$9
BABY KALE CAESAR CREAMY DRESSING, WHITE ANCHOVY, SHAVED PARMIGIANO REGGIANO, BRIOCHE CROUTONS	\$9
ICEBERG WEDGE CHERRY TOMATOES, PICKLED RED ONION, BACON, GREAT HILL BLUE CHEESE, BUTTERMILK DRESSING	\$9

GF—GLUTEN FREE

DF—DAIRY FREE

V—VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS.

PLEASE INFORM YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS A FOOD ALLERGY



ROSCOMMON

ENTRÉES

HALIBUT ^{GF}	\$39
A LA PLANCHA, TRUFFLED ANSON MILLS CAROLINA GOLD RICE, HARICOT VERT, TRUFFLE HONEY BEURRE BLANC	
WINE SUGGESTION: FROG'S LEAP SAUVIGNON BLANC	
DUCK BREAST ^{GF}	\$38
POMEGRANATE REDUCTION, GORGONZOLA RISOTTO, WILTED GREENS	
WINE SUGGESTION: MEIOMI PINOT NOIR	
BRAISED BEEF SHORT RIB ^{GF}	\$36
RED WINE JUS, GOLDEN POTATO PUREE, ROASTED VEGETABLE	
WINE SUGGESTION: LOUIS MARTINI SONOMA CABERNET	
SEARED SCALLOPS ^{GF}	\$39
PARSNIP PUREE, MAPLE BRAISED PORK BELLY, WILTED GREENS	
WINE SUGGESTION: KESSELER RIESLING	
LAMB RIB CHOPS ^{GF}	\$40
ROSEMARY AND THYME JUS, ROASTED BABY CARROTS & TURNIPS, GOLD POTATO PUREE	
WINE SUGGESTION: PREDATOR OLD VINES ZINAFANDEL	
FISH AND CHIPS	\$32
BATTER FRIED COD, HAND CUT FRIES, MALT VINEGAR TARTAR SAUCE	
WINE SUGGESTION: NEWTON UNFILTERED CHARDONNAY	
PUMPKIN RAVIOLI ^V	\$30
NUTMEG SCENTED CHESTNUT CREAM SAUCE, TOASTED PEPITAS	
WINE SUGGESTION: RODNEY STRONG MERLOT	

EXECUTIVE CHEF—PHILIP FLATH

CHEF DE CUISINE—TIM KRAMER

GF—GLUTEN FREE

DF—DAIRY FREE

V—VEGETARIAN

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