

Small Bites

Marinated Olives, Marcona Almonds 8. Blue Cheese & Bacon Stuffed Dates 8.
Rosemary Potato Rolls, Honey Sea Salt Butter 10. Truffle Fries, Roasted Garlic Aioli 8.
Moroccan Artichoke Fritters, Red Pepper Chermoula, Maple Tahini 11.

Appetizers

Miso Pork Bao Buns, Cherry Hoisin, Scallion, Mint 16.
Skillet Beets, Whipped Blue Cheese, Orange Honey, Candied Cashews 12.
Fried Calamari, Key Lime, Garlic, Cabbage, Scallions, Aleppo Pepper 14.
Roasted Brussel Sprouts, Dan-Dan Sauce, Togarashi, Toasted Sesame, Ginger 12.
Chile Verde Grilled Shrimp, Hominy, Poblano, Chorizo, Lime, Cilantro 14.
Cheese & Charcuterie for 2, Today's Selection of Artisan Cheeses and Meats 21.

Soup & Salad

Cider Mill Salad, Mixed Greens, Crispy Shallots, Green Apples, Pecans, Cider Vinaigrette
Full 12 / Half Order 8.
Burrata Panzanella, Roasted Squash, Fennel, Cucumber, Pickled Onions,
House Bread, Pesto, Smoked Tomato Vinaigrette 13.
Soup of the Day 10.

Entrees

Beef Short Rib Bourguignon, Roasted Fingerling, Truffle Butter, Baby Carrots,
Mushroom Gravy 40.
Tuscan Chicken Pasta, Orecchiette, NH Mushrooms, Cream, Sundried Tomato Pesto,
Parmesan 34.
Grilled Duroc Pork Chop, Dilly Dijon Whipped Potatoes, Grilled Onions, Cider Co. Steak
Sauce, Golden Raisin & Apple 38.
Ricotta Basil Gnocchi, Braised Greens, Tomato Brown Butter Sage Sauce, Caponata 32.
Maine Sea Scallops, Butternut Sage Risotto, Roasted Pear, Maple Lime Vinaigrette, Quick
Pickled Apple, Pistachio Gremolata 42.
Pastrami Rubbed Duck Breast, Apple Farro Pilaf, Crispy Brussel Sprouts, Cherry Sherry
Gastrique, Orange and Caper 42.

*Please notify your server of any dietary restrictions or allergies

**Consuming undercooked meats may increase your risk of foodborne illness

Cocktails

(\$14)

CIDERTINI *Our house signature cocktail for over a decade...*

DANGEROUS *Four Roses Bourbon, Cider Reduction & Citrus, Hint of Campari & Rhubarb*

RYE CAR *Woodford Reserve, Cointreau, Lemon Juice, Cynar*

NEW PALOMA *Reposado Tequila, Grapefruit, Bitter Liqueur, Honey & Basil*

FALL SHRUB *Uncle Val's Gin, Drambuie, Apple Shrub, Lillet*

Local Craft Cider

Alpine Garden Winery, 'Barrel Aged Dry' – Bartlett, NH	7% ABV – 750mL bottle – \$25
<i>Dry farmhouse cider aged in neutral oak barrels. Bottle conditioned using local honey.</i>	
Alpine Garden Winery, 'Jonagold Still' – Bartlett, NH	8% ABV – 750mL bottle – \$35
<i>Jonagold apples, aged in bourbon barrels. Naturally fermented.</i>	
Champlain Orchard 'Farmstead' (Draft) – Shoreham, VT	5.3% ABV– 16 oz.- \$8 20 oz. - \$10
North Country 'Original Press' Cider (Draft) – Rollinsford, NH	5% ABV– 16 oz. - \$8 20 oz. - \$10

White Wine & Sparkling

			GLASS	BOTTLE
Sauvignon Blanc	Ponga	Marlborough, New Zealand	\$12	\$48
	Bayten	Constantia, South Africa	\$12	\$45
White Blend	Gessami	Catalonia, Spain	\$13	\$50
Albarino	Klinker Brick	Lodi, CA		\$42
Pinot Grigio	Casalini	Central Veneto, Italy	\$10	\$38
Riesling	Bex	Mosel-Nahe, Germany	\$10	\$38
Verdejo	Shaya	Rueda, Spain	\$13	\$48
Chardonnay	Martin Ray	Sonoma, CA	\$15	\$48
	Carmel Road	Monterey, CA		\$48
Rosé	Minuty	Côtes de Provence	\$12	\$48
Prosecco	Mionetto <i>Prosecco Brut</i>	Veneto, Italy	<i>Split:</i> \$10	
Champagne	Moët & Chandon <i>Impérial Brut</i>	Champagne, France	<i>Split:</i> \$20	
	Veuve Clicquot	Reims, France		\$110

Red Wine

			GLASS	BOTTLE
Pinot Noir	Portlandia	Willamette Valley, OR	\$14	\$48
	Cambria	Santa Maria Valley, CA	\$15	\$50
	Siduri	Willamette Valley, OR		\$73
Cabernet Franc	El Enemigo	Mendoza, Argentina	\$14	\$70
Rosso Veronese	Zenato <i>Alanera</i>	Verona, Italy	\$11	\$48
Priorat Blend	Black Slate La Vilella Alta	Priorat, Spain		\$50
Malbec	Catena Vista Flores	Mendoza, Argentina	\$13	\$52
Cabernet Sauvignon	Arrowood	Sonoma, CA	\$15	\$58
	Jordan	Alexander Valley, CA	\$22	\$133
	Justin	Central Coast, CA		\$75
	Long Meadow Ranch (2016)	Napa Valley, CA	\$22	\$110
Garnacha	Alto Moncayo <i>Veraton</i>	Campo de Borja, Spain	\$17	\$78
Monastrell	Clio	Jumilla, Spain		\$129
Zin Blend	Orin Swift- 8 yrs	Saint Helena, CA		\$100

Drafts

		ABV%	16oz.	20 oz.
Lawson's 'Sip of Sunshine' IPA	Stratford, CT	8.0%	\$9	
Moat Mt. Brewing Co. 'Czech Pilsner'	North Conway, NH	4.9%	\$8	\$10
Fiddlehead 'Aetherium' White Ale	Shelburne, VT	5.3%	\$8	\$10
Schilling, Seasonal	Littleton, NH		\$8	\$10

Cans & Bottles

Athletic Brewing Co. 'Run Wild' (Non-Alcoholic Beer) 12 oz. cans	\$5
Foundation Brewing Co. 'Favorite Flannel' Hazy IPA	\$7
Bud / Bud Light 12 oz. bottles	\$4
Maine Beer Company 'Lunch' (7% ABV) 16.9 oz. bottles	\$12