



Starting Things Out Right...

-12-

Cup of Market Soup

-5-

Cup of Cottage Chili

-7-

Cheese Board

Selection of 3 cheeses, cured meats, and seasonal accompaniments

-18-

Market Hummus

Chef's choice homemade hummus served with seasonal vegetables and toasted pita chips

-11-

Shrimp Bruschetta

3 Grilled jumbo shrimp, heirloom cherry tomatoes, garlic, fresh basil, olive oil and aged parmesan topped with a balsamic reduction

-16-

Baked Brie

Melted double cream brie, sweet and spicy almonds, fresh apples and a raspberry coulis. Served with toasted French baguette and flat bread

-13-

Tomato Avocado Caprese

Vine ripe tomato, sliced avocado, fresh mozzarella, whole basil, and balsamic glaze served with toasted baguette.

Artisan Flat Bread Pizzas...

#1-Wild mushrooms, heirloom spinach, fresh tomato, ricotta cheese, chevre and balsamic glaze.

-14-

Spinach and Artichoke Dip

Our homemade secret recipe served with toasted bread and corn chips

-11-

Original Nachos

A heaping bed of corn chips topped with cheddar jack cheese, salsa, sour cream, jalapenos, and black olives

-14-

Chipotle Caesar Salad

Fresh romaine, bleu cheese crumbles, apple wood bacon, red onion, sundried tomatoes and garlic croutons tossed in a homemade chipotle Caesar dressing

-13-

Cottage House Salad

Artisanal sweet greens, dried cranberries, heirloom cherry tomatoes, roasted butternut squash, sweet and spicy almonds and aged cheddar. Served with a homemade maple balsamic dressing.

-13-

Add chicken -5- or add shrimp -9-

Spinach Salad

Heirloom Spinach, chevre, candied pecans and red grapes. Served with a homemade mango vinaigrette.

-13-

#2-Arugula, caramelized onion, bleu cheese, mozzarella and prosciutto with a balsamic pesto drizzle.

-16-

#3-Chef's selection of cured meats, fresh tomato sauce, mozzarella and parmesan cheese.

-16-

Entrees...

Apricot Chicken Salad Sandwich

All white meat chicken tossed with dried apricots, sliced almonds, scallions and sesame ginger mayonnaise. Served on hearty grain bread with lettuce and tomato.

-13-

The Cobble Hill

Turkey, sliced apple and NY sharp cheddar. Served on hearty grain bread with cranberry mayonnaise.

-12-

Entrees Continued...

Veggie Burger

Arugula, tomato, and cheddar with a red pepper aioli served on a pretzel roll

-13-

Slow Roasted Top Round

Stout ale caramelized onions, local bleu cheese, and a garlic aioli served on an herb ciabatta roll.

-16-

Honey Sriracha Chicken

Pickled peppers and onions, fresh sliced avocado, and a cracked pepper aioli served on a pretzel roll.

-13-

The Montreal

Dunn's famous Montreal smoked meat, house made coleslaw, swiss cheese and

spicy brown mustard served on local rye.

-16-

Baja Fish Tacos

Marinated mahi mahi, tangy cabbage slaw, hoisin BBQ, spicy aioli and fresh cilantro.

-16-

Caribbean Smoked Pork Taco

House smoked sweet & spicy pork, tangy cabbage slaw, hoisin BBQ, spicy aioli and fresh cilantro.

-16-