

# THE WINSLOW TAVERN

AT THE BLUE BEAR INN

Francestown, NH

## SOUP

Soup of the Week ..... 10  
*Ask Your Server About This Week's Homemade  
Soup Selection, Served w/Grilled Bread*

## SALADS

Add \*Grilled Flank Steak +9 / Grilled Chicken Breast +6  
Anchovies +2

Seasonal (GF) ..... 8 / 12  
*Mixed Greens, Baby Arugula, Grilled Asparagus,  
Shaved Pecorino Cheese, Lemon Vinaigrette*

House (GF) ..... 7 / 11  
*Baby Kale, Mixed Greens, Apple, Bacon, Roasted  
Sunflower Seeds, Maple-Dijon Vinaigrette*

Caesar ..... 7 / 11  
*Crisp Romaine, Aged Parmigiano-Reggiano,  
House Caesar Dressing, Parmesan Crumble*

## COMBOS

Soup & Salad ..... 14  
*Bowl of Soup + Side Salad of Choice*

Soup & A Half ..... 14  
*Bowl of Soup + 1/2 BLT-ish or 1/2 Grilled Aged  
Cheddar Sandwich, White or Wheat Bread*

## SHAREABLES

Pommes Frites (GF) ..... 8  
*Hand-Cut Fries, Crispy Shallots, Thyme  
Parmesan-Garlic +2  
Salt & Vinegar +2*

Poutine ..... 13  
*Hand-Cut Fries, Vermont Cheese Curds, House  
Made Beef Gravy Add Chicken Leg Confit +4*

Lacquered Wings (6) (GF) ..... 12  
*Jumbo Chicken Wings, Maple-Chipotle Glaze  
or Classic Buffalo, Salt + Vinegar Dry Rub*

Soft Pretzel ..... 8  
*Giant Bavarian-Style, Spent Grain Pretzel,  
Whole Grain Mustard Sauce or Jalapeño Cheddar  
Sauce*

## FLATBREADS

French Onion ..... 15  
*Slow-Proofed Dough, Caramelized Hedera Farm  
Onions, Gruyere Cheese, Thyme, Beef Demi-Glace  
Add Bacon +2*

Spring Fling ..... 16  
*Slow-Proofed Dough, Fromage Blanc, Shaved  
Asparagus, Spring Onions, Arugula, Fig-Balsamic  
Drizzle Add Bacon +2, Prosciutto +4*

Spicy Pepperoni ..... 14  
*Slow-Proofed Dough, Spicy Tomato Sauce, Fresh  
Mozzarella, Short Creek Farm Pepperoni*

## CHARCUTERIE

Minimum of Three Items

### MEATS

#### SPICY \$4

*Chorizo • Short Creek Farm, NH*

#### HERBAL \$3.50

*Fennel Salumi • Vermont Salumi, VT*

#### SMOKY \$4.50

*Tennshootoe (Prosciutto Style) • The Hammary, TN*

#### GIN \$4

*Tamworth Gardens Gin Infused Salami  
Short Creek Farm, NH*

### CHEESES

#### AGED \$3

*Cloth Bound Cheddar • Jasper Hill, VT*

#### SHEEP \$3

*Invierno • Vermont Shepherd, VT*

#### SOFT \$4

*Little Hosmer Brie • Jasper Hill, VT*

#### BLUE \$4

*Middlebury Blue • Blue Ledge Farm, VT*

*Served with Spiced Tomato Relish, Sliced Apples, Local Honey,  
Candied Nuts & Crostini (Can Substitute Rice Crackers to be Gluten Free)*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Please notify your server of any potential allergies prior to ordering. Many items can be made gluten-free.

An 18% Service Charge is added to all parties. This charge is split between our wait and kitchen staff.

# THE WINSLOW TAVERN

AT THE BLUE BEAR INN

Francestown, NH

## SMALLER BITES

- Bacon-Jalapeño Mac-n-Cheese ..... 10  
*Ditalini Pasta in a Jalapeño Cheddar Sauce,  
Topped w/ Bacon-Tortilla Crumble  
Add Extra Bacon +2*
- Brussels Sprouts (GF) ..... 10  
*Crispy Smashed Brussels Sprouts, Fruitwood  
Smoked Bacon, Medjool Dates, Local Honey  
Vinaigrette*
- Warm Asparagus & Grain Salad (GF) .... 9  
*Grilled Asparagus, Peas, Feta & Brown Rice  
Tossed w/Lemon, Herbs & Wilted Arugula*
- Balsamic Beets (GF) ..... 9  
*Red Beets, Braised w/Garlic & Fresh Oregano  
Topped w/Crumbled Goat Cheese*

## SWEET TOOTH

### STRAWBERRY + WHITE CHOCOLATE

#### RISSOLES de SAISON \$8

*Our Seasonal House Dessert  
Fruit-Filled Puff Pastry Fritters  
Drizzled w/Local Honey,  
& Dusted w/Powdered Sugar*

### SPICED CARROT CAKE \$9

*Spiced Carrot Cake  
w/Chai Spiced Dairy Free  
"Cream Cheese" Icing*

## ICE CREAM \$4

### MAPLE CREAM

### VANILLA

### GINGER

### CHOCOLATE

*Ask your server for our current selection  
of Coffees & Teas*

## BIGGER BITES

- Steak Frites\* (GF) ..... 21  
*Marinated, Grilled 6oz Flank Steak,  
Hand-Cut Fries w/Crispy Shallots & Thyme  
House Steak Sauce*
- Farmhouse Chicken (GF)..... 20  
*Pan-Roasted, Crispy Skin Chicken Breast,  
Arugula Pesto & Asparagus w/Garlic Aioli*
- Taco Trio (GF) ..... 15  
*Three Mini Corn Tortillas Filled w/Pork  
Carnitas or Pollo Asado, Chili-Lime Crema,  
Cotija Cheese, Pickled Red Onions & Cilantro*
- Tavern Burger ..... 18  
*Aged Cheddar Layered Between Two  
Smashed, Grass-Fed Beef Patties, Topped w/  
House Burger Sauce, Red Leaf Lettuce &  
Sweet Onions, on a Brioche Roll. Served w/  
Fries or House Salad*
- BLT-ish ..... 15  
*Fruitwood Smoked Bacon, Green Gem Lettuce,  
Spiced Tomato Jam, Grilled White or Wheat Bread  
Served w/a House Side Salad*

## DESSERT IN A GLASS \$12

### CHOCOLATE MARTINI

*360 Chocolate Vodka • Chocolate Liqueur  
Half & Half • Chocolate Drizzle*

### ESPRESSO MARTINI

*Three Olives Espresso Vodka • Stoli Vanil  
360 Chocolate Vodka • Chocolate Liqueur*

### MINT CHIP MARTINI

*360 Chocolate Vodka • Chocolate Liqueur  
Creme de Menthe • Half & Half*

### IRISH COFFEE

*Dark Magic Coffee • Jameson Whiskey  
Bailey's Irish Cream • Whipped Cream*

### COGNAC

*Hennessy VS • Neat*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any potential allergies prior to ordering. Many items can be made gluten-free.

An 18% Service Charge is added to all parties. This charge is split between our wait and kitchen staff.