

3 FOR \$12

SNACK

VEGGIE COCKTAIL \$5 V GF

Iced and Raw with Ranch and Siracha Aioli

CHILI SPICED POTATO CHIPS \$5 V

With Lime and Sour Cream

VERMONT CHEDDAR CHEESE FRITTERS \$5 V

SPICED NUTS \$5 V GF

Cashews, Walnuts, Pecans with Sugar and Fall Spice

CANDIED AND PEPPERED CRISPY BACON STRIPS \$5 GF

MARINATED OLIVE BOWL \$5 V GF

SHARING

OYSTERS ON THE HALF \$16 / \$30 GF

Iced with Cocktail Sauce and Champagne Mignonette

MUSHROOM CARPACCIO \$8 V GF

Sliced Roasted Portobello, Arugula, Parmesan, Truffle Oil

ROASTED BEEF MARROW BONES \$9

Deviled with Onion Jam, Parsley Salad, Toast

ROASTED GARLIC \$9 V

Heads of Warm Roasted Garlic, Warm Local Camembert Cheese, Tomato Chutney and Baguette

CHEESE PLEASE 3 for \$12 / 4 for \$15 V

New England Cheeses Served with Honey, Walnut and Toasts

TAVERN SHRIMP \$12

Beer Tempura Wild Jumbo Shrimp and Spicy Mango Ketchup

RHODE ISLAND STUFFED CLAMS \$9

Bacon, Peppers, Brioche and Parmesan

CROWN WINGS "ROASTED, NOT FRIED" \$9 GF

Natural Chicken Wings with Jamaican Jerk Sauce and Pineapple Salsa

USDA PRIME MEATBALLS \$10

Chili No Carne, Cheddar and Scallion

PARTY MEAT PLATTER \$17

Prosciutto di Parma, Sopressata, Spanish Chorizo, Gorgonzola, Goat Cheese, Pickles, Mustard, Honey, and Wood-Fired Flatbread

SOUP + SALAD

CORN CHOWDER \$6 V

Local Corn, Corn Broth, Light Cream, Potato and Thyme

KALE IL CORVO \$8 V GF

Chopped Kale, Parmesan, Lemon, Garlic, Sunflower Seeds, Extra Virgin Olive Oil

CHOPPED SALAD \$8 GF

Bacon, Tomato, Onion, Romaine, Cheddar-Ranch Dressing

CAESAR SALAD \$6

Romaine Hearts, Parmesan, Crouton, Chives

CRAB SALAD \$9

Warm Buttered Lump Crab, Frisse, Croutons, Chopped Egg, Lemonette

WOOD-FIRED PIZZA

CHEESE \$12 V

Tomato, Aged Mozzarella, Ricotta, Fontina, Pecorino

MARGHERITA \$14 V

Tomato, Fresh Mozzarella, Basil, Garlic, Extra Virgin Olive Oil

PAULIE'S PIE \$16

Caramelized Onion, Roasted Chicken, Butternut Squash, Sage Pesto and Gorgonzola

PEPPERONI \$15

Tomato, Mozzarella, Ricotta, Parmesan, Oregano and Two Kinds of Pepperoni!

MUSHROOM \$14 V

Roast Garlic, Sliced Mushrooms, Fontina and Truffle Oil

MYKONOS \$13 V

Olive Oil, Garlic, Spinach, Olives, Feta, Greek Thyme Honey

SEA CAPTAIN \$22

Olive Oil, Garlic, Leek, Shrimp, Crab, Lobster, Oven-Dried Tomato and Parmesan

SALSICCIA \$15

Red Sauce, Italian Sausage, Onion, Mozzarella, Ricotta, Parmesan, EVOO and HRPF

VEGAN CHEESE AVAILABLE ON ALL PIZZA

SUPPER

THE CROWN BURGER \$10

Two All-Beef Patties with American Cheese, Bread & Butter Pickles, Special Sauce and Fries
Add a Patty \$2 ➔ Add Egg \$2 ➔ Add Slab Bacon \$2

ROASTED CHICKEN \$17 GF

All Natural Half-Chicken with Root Vegetables, Saged Dressing and Rosemary-Garlic Jus

RAVIOLI WITH CRAB \$18

Butternut Squash Ravioli with Crab, Pancetta, Leeks, Lemon Butter

PASTA WITH RED SAUCE \$14

Mafaldine Pasta with Italian Sausage, Garlic, Tomato Ragù, Wilted Greens and Pecorino

CEDAR PLANK SALMON \$18 GF

Scottish Salmon Fillet, Braised Red Cabbage, Pearl Onions, Redskin Potato and Pickled Mustard Seed Aioli

VEAL HOLSTEIN \$18

Pounded Veal Schnitzel, Fried Egg, Warm Olive Oil Potato Salad, Lemon Beurre Fondue

STEAK FRITES \$19

USDA Prime Bavette Steak with Wilted Spinach, Crown Fries and Béarnaise Aioli

BLUEPLATE SPECIALS

MONDAY

Braised Pork Shank with Sauerkraut, Boiled Potato \$16

TUESDAY

Fried Chicken and Biscuits \$18

WEDNESDAY

Nancy's Beef Stew \$16

THURSDAY

Pierogi + Kielbasa \$17

FRIDAY

Friday Fish Fry \$18

SATURDAY

Meatballs and Red Sauce \$17

GF GLUTEN-FREE V VEGETARIAN

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

WHITE WINES

MORGAN METALLICO UNOAKED CHARDONNAY Monterey		Bottle \$46
TALBOTT KALI HEART CHARDONNAY Monterey		Bottle \$48
FERRARI CARANO ROSE Sonoma	Glass \$11	Bottle \$42
VIGNA RODA SPARKLING MOSCATO Italy	Glass \$11	Bottle \$42
NINA FRANCO PROSECCO Italy	Glass \$11	Bottle \$42
CHARLES SMITH SIXTO CHARDONNAY Washington		Bottle \$70
STELLINA DI NOTTE PINOT GRIGIO Italy	Glass \$10	Bottle \$38
PASCAL JOVILET ATTITUDE SANCERE France	Glass \$12	Bottle \$46
EMMOLO SAUVIGNON BLANC Napa Valley	Glass \$13	Bottle \$50
TREANA CHARDONNAY Paso Robles	Glass \$12	Bottle \$46
DOMAINE SEQUINOT BORDET CHABLIS France		Bottle \$60
SEQUIA GROVE CHARDONNAY Napa Valley	Glass \$14	Bottle \$54
LA CARA ALBARINO Spain		Bottle \$44
NOVELLUM UNOAKED CHARDONNAY France	Glass \$12	Bottle \$44
LANSON BLACK LABEL BRUT CHAMPANGE France		Bottle \$78
LONG MEADOW RANCH FARMSTEAD CHARDONNAY Napa Valley		Bottle \$56
PETER YEALANDS SAUVIGNON BLANC New Zealand	Glass \$12	Bottle \$46
CAMP CHARDONNAY Sonoma		Bottle \$44
WASHINGTON HILLS RIESLING Washington	Glass \$11	Bottle \$42
WILLIAMETTE VALLEY VINEYARDS PINOT GRIS Willamette Valley	Glass \$12	Bottle \$44
TRIMBACH PINOT BLANC Alsace		Bottle \$38
CONUNDRUM ROSE California	Glass \$11	Bottle \$42

RED WINES

CARNE HUMANA RED BLEND Napa Valley		Bottle \$68
TRUCHARD CABERNET Caneros		Bottle \$76
TALBOTT KALI HEART PINOT NOIR Monterey		Bottle \$52
BROADSIDE CABERNET SAUVIGNON Paso Roble	Glass \$12	Bottle \$46
MERUM MONASTRELL RED BLEND Spain	Glass \$12	Bottle \$44
ELOUAN PINOT NOIR Willamette Valley	Glass \$11	Bottle \$42
J. WILKES PINOT NOIR Santa Maria Valley		Bottle \$58
CHATEAU BEAUSEJOUR PENTIMENTO BORDEAUX France		Bottle \$58
HUNT AND HARVEST MERLOT Napa Valley	Glass \$13	Bottle \$50
LONG MEADOW RANCH CABERNET SAUVIGNON Napa Valley		Bottle \$80
GRAVEL BAR CABERNET SAUVIGNON Columbia Valley	Glass \$13	Bottle \$50
WILSON FAMILY ZINFANDEL Sonoma	Glass \$13	Bottle \$50
RESOLUTE CABERNET SAUVIGNON Red Hills	Glass \$15	Bottle \$58
DRUMHOLLOR MERLOT Columbia Valley		Bottle \$42
QUILT CABERNET SAUVIGNON Napa Valley		Bottle \$78
FANTINI MONTEPULICIANO D'AMBRUZZO Italy	Glass \$12	Bottle \$44
HALL CABERNET SAUVIGNON Napa Valley		Bottle \$90
PAUL HOBBS IMPORTS PULENTA LA FLA MALBEC Argentina	Glass \$13	Bottle \$50
BERAN ZINFANDEL California		Bottle \$56
ANTINORI CHIANTI CLASSICO Italy		Bottle \$56
TOMMASI VALPLICELLA CLASSICO Italy		Bottle \$56
VINICOLA DEL PRIORAT Spain		Bottle \$56
J. LOHR SOUTH RIDGE SYRAH Paso Robles	Glass \$12	Bottle \$46
GRAN PASSIONE ROSSO Italy		Bottle \$40
CONSENTINO THE RED PETITE SIRAH Lodi	Glass \$11	Bottle \$42
FOLIE A DEUX PINOT NOIR Sonoma	Glass \$13	Bottle \$50

THE
CROWN
TAVERN

SOUP + SALAD

CORN CHOWDER \$6 **V**

Local Corn, Corn Broth,
Light Cream, Potato and Thyme

CHOPPED SALAD \$8 **GF**

Bacon, Tomato, Onion, Romaine,
Cheddar-Ranch Dressing

KALE IL CORVO \$8 **V GF**

Chopped Kale, Parmesan,
Lemon, Garlic, Sunflower Seeds,
Extra Virgin Olive Oil

CAESAR SALAD \$6

Romaine Hearts, Parmesan,
Crouton, Scallion

VEGGIE COCKTAIL \$6

V GF
Iced and Raw with Ranch
and Siracha Aioli

WOOD-FIRED PIZZA

PEPPERONI \$15

Tomato, Mozzarella, Ricotta,
Parmesan, Oregano and
Two Kinds of Pepperoni!

CHEESE \$12 **V**

Tomato, Aged Mozzarella,
Ricotta, Fontina, Pecorino

MARGHERITA \$14 **V**

Tomato, Fresh Mozzarella, Basil,
Garlic, Extra Virgin Olive Oil

PAULIE'S PIE \$16

Caramelized Onion, Roasted
Chicken, Butternut Squash,
Sage Pesto and Gorgonzola

MUSHROOM \$14 **V**

Roast Garlic, Sliced Mushrooms,
Fontina and Truffle Oil

VEGAN CHEESE AVAILABLE ON ALL PIZZA

BREAKFAST

EGGS BENEDICT \$13

Poached NH Eggs and Ham on Griddled English Muffin with Hollandaise,
Breakfast Potatoes

CHEESE OMELETTE \$10

Choice of American or Vermont Cheddar and Griddled
Breakfast Potatoes

THE STANDARD \$8

Egg, Cheese, Bacon or Ham, Brioche Bun, Homefries

ENGLISH BREAKFAST \$14

Scrambled Eggs, Baked Beans, Griddled Tomato, Bacon,
English Muffin, Honey

ENTRÉE SALADS

SALMON SALAD \$13 **GF**

Wood Roasted Salmon with Frisse, Kale, Croutons, Chopped Egg
and Lemonette

STEAK & MUSHROOM \$18

Sliced Bavette Steak over Portobello Mushroom Carpaccio with Arugula,
Blue Cheese and Truffle Oil

CAESAR SALAD \$6

Romaine Hearts, Parmesan, Crouton, Chives
Add Steak \$10 ➔ Add Salmon \$7 ➔ Add Chicken \$5

THE CROWN BURGER \$10

Two All-Beef Patties with American Cheese,
Bread & Butter Pickles, Special Sauce and Fries
Add a Patty \$2 ➔ Add Egg \$2 ➔ Add Slab Bacon \$2

DESSERT

BOURBON CHOCOLATE

MOUSSE \$7 **V**

With Espresso Tuile

APPLE CRISP \$6 **V**

Served Warm with Vanilla
Ice Cream

WOOD OVEN BAKED

CAMEMBERT \$12 **V**

With Local Honey, Candied
Walnut and Toasted Baguette

LOCAL SORBET

OR ICE CREAM

WITH COOKIES \$5 **V**

ICE CREAM

PROFITEROLES \$7 **V**

Vanilla or Chocolate Ice Cream
Filled Cream Puffs, Chocolate
Fudge + Salted Caramel Sauces,
Honey-Butter Almonds

MAINE ROOT BEER

FLOAT \$7 **V**

ALL ICE CREAM AND SORBETS ARE NEW ENGLAND BORN.

GF GLUTEN-FREE **V** VEGETARIAN

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HANOVER STREET
MANCHESTER, NH

(MON - FRI) LUNCH 10:00-2:00
(MON - SAT) DINNER 4:00-9:30 • BAR 4:00-CLOSE

TEL: 603-218-3132
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ONLINE:
THECROWNONHANOVER.COM