

WINSLOW TAVERN

FARM TO TABLE DINING AT BLUE BEAR INN

SALADS

Add *Grilled 4 oz Prime Sirloin \$10, Pesto Grilled Chicken \$7, Crispy Chicken Tenders (2) \$7, Coconut Shrimp (4) \$11, Pecan Crusted Chicken \$11

 **Seasonal** • 8.50/13

Tender Mixed Greens, Cinnamon Roasted Apples, Dried Cranberries, Grapes, Smoked Cheddar Cheese, Candied Pecans, Maple Cider Balsamic Vinaigrette.

♥ **House (GF)** • 8.50/13

Local Mixed Greens, Crumbled Fruitwood Smoked Bacon, Apples, Roasted Sunflower Seeds, Maple-Whole Grain Dijon Mustard Vinaigrette. A Tavern Favorite!

Caesar • 8.50/11

Chopped Crisp Romaine, Aged Parmigiana-Reggiano, House *Caesar Dressing*, Topped w/Parmesan Crisp & Croutons

SHARABLES

♥ **Irish Nachos** • \$14

House Fried Crispy Potato Chips topped with Aged Cheddar Cheese Sauce, Crumbled Bacon & Scallions, Sour Cream.

 **Buttermilk Chicken Tenders (4)** • \$14

Buttermilk Brined and Hand Breaded Chicken Tenders. Served with choice of Dipping Sauce- Honey Mustard, Sweet Sesame Teriyaki, Sweet Chili Sauce. Add French Fries or House Fried Chips \$4

 **Chicken & Pumpkin Waffles** • \$14

Two Crispy Buttermilk Fried Chicken Tenders on Pumpkin Spiced Belgium Waffles. Topped with Cinnamon Sugar Whipped Butter and Drizzled with Spicy Bourbon Barrel Aged Maple Syrup.

♥  **Fried Mozzarella** • \$13

Four Large Slices of Panko-Breaded Fresh Mozzarella, Fried to perfection. Served with House Marinara Sauce.

Soft Pretzel • \$9

Giant Bavarian-Style, Spent Grain Pretzel, Served w/Choice of Whole Grain Honey Mustard or Aged Cheddar Sauce


Additional Sauce \$1

 **Coconut Crusted Shrimp (6)** • \$15

Beer Battered Shrimp Coated in Sweet Coconut and fried to perfection. Served with our Sweet Chili Sauce.

Lacquered Wings (6) (GF by request) • \$13

Crispy Jumbo Chicken Wings


 Choice of Sauce- Classic Buffalo, Maple Sesame-Teriyaki, Sweet Chile Sauce, Buffalo Blue Cheese. OR Dry Rubs- Sweet & Smoky, Pumpkin Spice, Garlic Parmesan.

Please ask your server for this week's Chefs specials.

CHARCUTERIE BOARDS

A WINSLOW TAVERN FAVORITE! EACH BOARD IS MADE TO ORDER. ASK YOUR SERVER WHAT OFFERINGS ARE AVAILABLE THIS WEEK.

CHEESES

 Note: All listed Cheese and Meat offering are examples. Exact offerings vary by the week. All Charcuterie Boards are served with Fresh Tomato & Garlic Bruschetta, Grapes, Honey, Candied Walnuts & Toasted Crostini Bread.

Minimum of Three Items From Cheese and Meat Listings.

BLUE • \$4

Great Hill Blue - Great Hill Farm MA

SMOKED • \$4

Invierno, Sheep Milk- Vermont Shepherd, VT

AGED • \$4

Cave-Aged Cheddar - Grafton Village VT

New SWEET • \$4

Vault No. 5 Cheddar - Jasper Hill Farm VT

MEATS

SPICY • \$4

Pepperoni - Delallo

RICH • \$4.5

Bourbon + Bacon Salami - Singing Pastures ME

CLASSIC • \$4.5

Uncured Aged Red Wine Genoa Salami - Vermont Salumi

New SALTY • \$4

Prosciutto

UNIQUE • \$4

Fennel & Citrus Dry Salami - Short Creek Farm