



TAKE-OUT ORDERS

Place orders at least 45 minutes prior to pick-up

(603) 428-3281 (call); (603) 456-8249 (text form)

innkeeper@colbyhillinn.com (email form)

Name: _____ Cell: _____ Zip Code: _____

Date for Pick-Up: _____ Preferred Pick-Up Time: _____

Credit Card #: _____ Expiration: _____ CVC Code: _____

GRAZE

10% Discount off all restaurant menu items!

Menu Items	Notes	Cost	Quantity
House Buttermilk Biscuits with Rosemary & Pink Peppercorn – Maple Sea Salt Butter (4 count)		\$7.29	
New England Scallop & Clam Chowder		\$12.60	
Market Greens Salad with Cider Vinaigrette		\$10.80	
Grilled Seckel Pear Salad - Turkish fig, Great Hill blue cheese, candied walnuts, pomegranate, mizuna, sweet potato vinaigrette		\$14.40	
Warm Fall Panzanella Salad - Tuscan kale, roast Honeynut squash, beets, autumn olives, Chanterelle mushrooms, citrus, cranberry pecan croutons, honey cider vinaigrette		\$14.40	
Oysters on Half Shell - kimchi ice; red wine mignonette (half dozen)		\$19.80	
Spinach Onion Goat Cheese Pierogies - Spiced apple sauce, caramelized onions, chive-dill sour cream		\$16.20	
Mushroom Toast - Wild Lobster & Chanterelle mushrooms, heavy cream, parmesan, garlic, shallots, grilled French baguette, sunny-side-up egg, chives		\$21.60	
Maine Mussel Pot - Local ale, fennel, leeks, orange, linguça		\$23.40	

FEAST

Menu Items	Notes	Cost	Quantity
Buttermilk Fried Chicken with Waffles – Hop N Hen Farm ½ chicken, garlic-chive maple syrup, braised garden greens		\$36.00	
Fall Wild Mushroom Pappardelle – Local Hen of the Woods and Chanterelles, truffle cream, Reggiano Parmesan		\$37.80	
Crisp Vietnamese-Style Whole Black Sea Bass – Coconut rice, green papaya salad, Nuoc-cham dipping sauce		\$45.00	
New England Raised Strip Steak with Truffled Compound Mushroom Butter – Roast garlic mashed potatoes, early fall vegetables		\$58.50	
Berber-Spiced Braised Lamb Shank – Tagine broth with apricots and olives, couscous		\$41.40	
Korean Lacquered Duck Breast – Served with three namul: sesame cucumber salad, kohlrabi kimchi, eggplant and spinach		\$48.60	
Grilled Cider-Brined Berkshire Pork Chop – Bourbon cider reduction, grilled maple sweet potatoes, fall vegetables		\$41.40	

INDULGE

Menu Items	Notes	Cost	Quantity
Sea Salt Caramel & Pecan Chocolate Cake (*gluten-free)		\$12.60	
Ricotta Cheesecake - Cranberry-apple chutney, whipped cream, graham crumble		\$12.60	
Apple Crisp – whipped cream		\$10.80	
Cardamom White Carrot Cake – walnut praline, orange-carrot gel		\$12.60	