

the trophy room

bistro fare available daily 4pm – 12am daily

small plates

drunken mussels

fresh local mussels steamed in our house lager and infused with aromatics and lemon zest served with crostini 10.25

spicy duck boudin

southern-style spicy duck sausage topped with a sweet mango mint salsa served over frisée salad 10.50

ahi tuna nachos

sesame-crusting tuna tartar, curled scallions, freshly shaved ginger served with a crunchy sriracha lime cracker 12.50

pork tacos

tender slow-roasted pork shoulder topped with a pickled radicchio slaw, fresh tomato, cilantro all served atop our house corn tortillas 9.75

mole-mole strips

grilled chicken strips tossed in a mole negro sauce and served with fresh guacamole 10.75

the trophy scotch egg

a breaded and flash fried soft-poached egg atop a warm prosciutto and kale sauté 9.75

caprese stacker

fresh buffalo mozzarella, tomato, arugula pesto and ribbons of organic basil, drizzled with a balsamic reduction 9.25

soups

roasted vegetable bisque

served with a dollop of sun-dried tomato pesto 5.25

spicy chicken and sausage gumbo

cajun-style gumbo--chicken and andouille sausage, celery, bell peppers, onions, and okra 7.25

burgers

served with our handcut french fries

the trophy burger

an 8oz bbq burger, spicy queso, and jumbo fried onion rings on a pretzel roll 13.25

the classic burger

8 oz char-grilled burger served with lettuce, tomato, onion, and your choice of cheese 13.25

the vegan burger

vegan black bean burger with soy cheese, served with a radicchio slaw on a vegan bun and served with baked kale chips 13.25

salads

the new hampshire

duck confit, baby arugula, anjou pear, and candied walnuts served with a maple vinaigrette 12.75

the arugula

baby arugula, thinly shaved fennel, cracked black pepper, and goat cheese tossed in an herb vinaigrette 10.25

the caribbean chopped

tangy caribbean jerk chicken, tomato, onion, cucumber, cilantro, fresh mango, and chopped romaine tossed in a rum citronette 11.50

the berkshire

fresh lump crab meat, baby spinach, roasted tomato, pickled red onion, berkshire bleu cheese crumbles, and croutons served with a light citrus vinaigrette 14.25

entrees

honey-bourbon steak tips

roasted zucchini, redskin mashed potatoes, and honey-bourbon demi-glaze 19.25

new england cod

sautéed kale, swiss chard, cremini mushrooms, and green goddess vinaigrette 18.25

roasted chicken

served with sautéed brussel sprouts, Israeli cous-cous, and pickled red onion 16.75

shrimp fra diavolo

spiced jumbo shrimp, roasted red pepper & tomato marinara, over fettuccini topped with fresh shaved romano 18.75

flatbread pizza

the cheese

romano, parmesan, mozzarella and ricotta cheeses, and the house roasted tomato marinara 12.00

the veggie

roasted eggplant, bruschetta tomatoes, caramelized onions, ricotta and arugula pesto 14.00

the meaty

duck sausage and prosciutto, pickled red onion, ricotta, and the house marinara 14.25

bar snacks and sides

cheese and charcuterie see board for daily selection

gougères 4.25

baked kale chips 4.25

crunchy chickpeas 3.75

kale and prosciutto sauté 4.50

spicy cauliflower "wings" 4.50

sautéed brussel sprouts and cremini mushrooms 4.75

handcut fries 4.25

cocktails and bottled beers

cocktails

the trophy wife

cold river vodka, st germain, and passion
fruit lemonade served up 12

the triple crown

tito's vodka, blood orange purée, and ginger
beer served on the rocks 11

the world cup

plymouth gin, lillet rosé, lemon, and egg
whites served up 12

the grand slam

wire works american gin, mathilde cassis,
and pellegrino oranciata served up 12

the perfect ten

plantation 5 star white rum, grand ten
amandine liqueur, blackberry lemon simple
syrup, and soda served on the rocks 12

the blue ribbon

milagro silver tequila, muddled lime, and
PBR on the rocks 11

the heisman

lunazul reposado tequila, prickly pear purée,
and grapefruit served on the rocks 11

the sudden death

el buho mezcal, chili simple syrup, and
green chartreuse served up 12

the golden boy

bushmills irish whiskey, lillet blanc, peach
bitters, and lime served up 12

the sore loser

bulleit rye, fernet, peychauds bitters, lemon,
and ginger beer served however you want 12

from light to dark

miller high life (WI, 4.7%) 4

miller lite (WI, 4.2%) 4

bud light (MO, 4.2%) 4

corona extra (MEX, 4.6%) 4

ace apple cider (CA, 5%) 6

brooklyn pilsner (NY, 5.1%) 6

new planted blonde (CO, 6%, gluten-free) 6

allagash white (ME, 5%) 7

avery white rascal wheat (CO, 5.6%) 7

narragansett tall boy (RI, 5%) 4.50

red stripe (JAM, 4.7%) 5

sam adams boston lager (MA, 4.9%) 6

smuttynose shoals pale ale (NH, 5.6%) 6

cisco whales tale pale ale (MA, 5.6%) 7

lagunitas ipa (CA, 6.2%) 7

dogfish head 60 minute ipa (DE, 7.2%) 7

newcastle brown ale (ENG, 4.7%) 6

dogfish head indian brown (DE, 7.2%) 7

rogue mocha porter (OR, 5.3%) 7

anderson valley oatmeal stout (CA, 5.8%) 6

guinness stout (IRE, 6%) 6

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Wine List

Whites

	GLASS	BOTTLE
Pinot Blanc <i>Pierre Sparr, Alsace, France, 2010,</i>	11	42
Pinot Grigio <i>Collio Cormons, 2011, Italy</i>	---	40
Sauvignon blanc <i>Dashwood, New Zealand, 2012</i>	10	36
Sauvignon Blanc, <i>Les deux Tours, Loire Valley, France 2012</i>	12	48
Sancerre Sauvignon Blanc, <i>Blondeau, Loire Valley, France, 2012</i>	---	59
Chardonnay, <i>William Hill, Central Coast, US, 2012</i>	10	39
Chardonnay, <i>Roth, Sonoma County, US, 2011</i>	---	51
Chardonnay, <i>Sonoma-Cutrer, Russian River Ranches, California, US, 2012</i>	---	65
Cotes de Rhone blanc, <i>Reserve Grand Veneur, Rhone Valley, France, 2010</i>	12	48

Rosés

	GLASS	BOTTLE
Barton & Guestier <i>Cote de Provence 2013</i>	10	40
Whispering Angel <i>Cote de Provence 2013</i>	---	55

Bubbles!!!!!!! yum!

	GLASS	BOTTLE
Prosecco Brut V.S.A.Q. Cormons	9	36
Brut sparkling rose <i>Jean Charles Boisset #69 NV</i>	12	55
Brut Sparkling, <i>Domaine Carneros, Methode Champenoise, Taittinger, California, US, 2009</i>	---	65
Champagne Brut, <i>Taittinger Champagne, Reims, France</i>	---	90

Reds

	GLASS	BOTTLE
Pinot Noir, <i>Edna Valley, US, 2011</i>	12	45
Pinot Noir, <i>Orogeny Russian River, US, 2012</i>	---	75
Malbec, <i>Graffica, Argentina, 2009</i>	10	40
Pinot noir <i>Gevrey Chambertin, Albert Bichot, Bourgogne, France, 2009</i>	---	79
Tempranillo <i>Campo Viejo, Rioja, Spain, 2010</i>	10	40
Syrah Grenache <i>Vacqueyras, Domaine Pierre Amadieu, Rhone Valley, France, 2011</i>	---	55
Syrah Grenache <i>Le Charmel, Rhone Valley France, 2011</i>	9	41
Syrah <i>Red car Estate, France, 2010</i>	---	50
Schioppettino, <i>Colli Orientali del Friuli, Cormons, Italy, 2011</i>	---	49
Sangiovese, <i>Mongrana, Italy, 2010</i>	---	59
Cabernet Sauvignon <i>Louis Martini, Sonoma County, US, 2011</i>	12	39
Cabernet Franc <i>Aljibes, Spain, 2007</i>	---	49
Cabernet Sauvignon <i>Cervantes, Mountain Cuvee, Nappa Valley, US, 2011</i>		
Cabernet Sauvignon <i>St-Francis, Sonoma, US, 2010</i>	---	59
Refosco <i>Villa Chiozza, Italy, 2011</i>	---	45
Sartori Di Verona <i>Valpolicella, Italy, 2009</i>	10	40
Amarone <i>Valpolicella, Italy, 2010</i>	---	75



Cheers!