

FORUM
BAR · RESTAURANT

STARTERS

Steak n’ Cheese Spring Rolls Sautéed Onions and Peppers with Forum’s Sauce	10
Crab Fritters Crab, Zucchini, Old Bay Tartar Sauce	14
Cauliflower & White Bean Hummus Served with Grilled Sourdough Bread	9
Bacon Wrapped Shrimp Soy Ginger Dipping Sauce	10
Short Rib Quesadilla House-made Salsa, Guacamole, and Sour Cream	14

SOUPS & SALADS

Lobster Chowder Maine Lobster, Shrimp and Crab Galette, Sherry, Crème Fraiche	12
Chicken Soup Orzo, Escarole, Veal Meatballs	8
Tomato Soup Slow Roasted Bisque topped with Balsamic Vinaigrette	8
Arugula & Strawberry Watercress, Goat Cheese, Candied Hazelnuts, White Balsamic Vinaigrette	10
Caesar Salad Fresh Romaine, House-made Croutons, Parmesan	12
Cobb Salad Grilled Chicken, Local Blue Cheese, Egg, Tomato, Avocado, Applewood Smoked Bacon, Aged Balsamic Vinegar	14
*Tuna Niçoise Salad Seared Rare Tuna, Fingerling Potatoes, Green Beans, Hard Boiled Egg, Olives, Herb Vinaigrette	16

Additions to any Salad

Chicken 5 Steak Tips 7 Salmon 7 Tuna 7

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

18% gratuity for parties of six or more.

LUNCH

SANDWICHES

Mayflower Sandwich Turkey Breast, Herb Stuffing, Cranberry Compote, Aged Cheddar, Cranberry Walnut bread, served with Mashed Potatoes and Gravy	14
*Forum Burger Pancetta, Smoked Gouda, Lettuce, Tomato, Onion, Mushroom ketchup, and Fries	14
Buttermilk Chicken Sandwich Sriracha Mayo, Lettuce, Tomato, Provolone, House-made Pickles	12
Italian Marinated Pork Sandwich Thinly sliced marinated Pork, Broccoli Rabe, Provolone Cheese, Roasted Garlic Aioli	12
Grilled Cheese with Tomato Soup Provolone and Gruyere	10
Lobster Roll Served on a buttered roll with French Fries	20

MAINS

Haddock Fish and Chips Lightly Battered, Fried Haddock served with Fries and Tartar Sauce	18
*Grilled Salmon Wild Mushroom and Pecan Risotto, Butternut Squash Puree	24
Brick Chicken Mashed Potatoes, Baby Carrots, Green Beans and Chicken Jus	18
Penne Pasta with Grilled Chicken Light White Wine and Herb Cream Sauce, Sundried Tomatoes and Spinach	16
*Steak Frites Herb Marinated Flat Iron Steak with Pomme Frites, Truffle Butter and Watercress Salad	20

Executive Chef / **Dan Schroeder**