



STARTERS

Shrimp Cocktail (3) | 12
lemon, cocktail, court bouillon

Calamari | 17
pomodoro, lemon aioli, corn meal

Century Caesar | 12/6
house Caesar dressing, polenta croutons, parmesan crisp

Chop Salad | 12/7
fruit preserve balsamic, cabbage, romaine, tomato, onion, garbanzo bean, basil chiffonade, carrot

Wedge Salad | 12/7
bleu cheese, bacon, tomato, onion

Lobster Chowder | 13/8
sherry, cream, lobster stock

French Onion Soup | 10.50
3 onions, beef stock, crostini, crisp cheese

Tavern Chips | 10
w/ lobster | 16 w/ buffalo chicken | 13

Ploughman's Platter | MKT
1/2 Order Ploughman's Platter | MKT
seasonal salad, selection of meats, cheeses, breads and crackers, sauces, pickles, ferments

ENHANCE ANY SALAD

diced chicken | 6
crispy chicken | 7

lobster tail | 29
chilled shrimp (3) | 13

buffalo chicken | 7
(crispy or grilled)
scallops (3) | 21

DESSERTS

Mousse | 10
berries, whipped cream, house smoked salt toffee

Cheesecake | 10
Sow's famous cheesecake

Lemon Cake | 9
berry compote, whipped cream

Crème Brûlée | 12
chef's whim

DINNER ENTRÉES

Hot Lobster Roll | 39
drawn butter, sherry poached, fries

Lobster Mac n Cheese | 26
mornay, parmesan, lobster, penne

Prime Rib Sandwich | 21
oversized roll, mushroom, onion, beer cheese, fries

Surf and Turf | 59
prime rib, lobster tail, vegetable du jour, popover mashed potato

Unparm | 26
breaded chicken cutlet, pesto penne, burrata

 **House Burger | 16.75**
8 oz. burger, herb aioli, greens, sliced tomato, white cheddar, charred onion bacon jam, fries

Add local farm egg (+ \$2.50)

Lobster Tail | 41
7 oz. cold water tail, rice pilaf, asparagus, drawn butter

Scallops | 36
pan-seared, lemon parsley risotto, prosciutto chips, parsley oil, carrot puree

Seafood Fettuccine | 36
fra diavolo - Sambuca pomodoro
OR scampi - white wine, garlic, butter

 **Hand Cut, Prime Steak Frites | 45**
NY strip, vegetable du jour, spiced fries, chef's whim sauces and spices

Local Farm Raised Roasted Chicken | 32
vegetable du jour, roasted red potatoes, roasted shallot butter

OUR AWARD WINNING PRIME RIB

chef potato, chef vegetable, popover, au jus
14 oz. | 32 20 oz. | 39 horsey cream .50

CHEF'S WHIM

CATCH OF THE DAY: *daily feature*

SATURDAY SHRIMP: *available every Saturday only - Sow's 4 Seafood Stuffed Shrimp*

ENHANCEMENTS:

sautéed mushrooms and onions, side of spinach, petite salad

LARGE PARTIES:

Please note, a gratuity of 20% will automatically be applied for groups of 6 or more.

ALLERGEN NOTE:

Many items on our menu can be or are allergen-free. Please alert your server to any food sensitivities and allergies. At this time menu pricing is constantly changing we review it weekly and appreciate our guests understanding of price increases