

# CARDIGAN

ORCHARD BISTRO & COUNTRY STORE



## STARTERS

### GRILLED PIZZA | 12

House made dough, herb garlic oil, kalamata olives, spinach, smoked tomatoes, feta and mozzarella cheese, pickled red onion

### CHICKEN WINGS | 10

Rubbed and smoked jumbo wings, two mustard maple sauce, pickled cauliflower

### CARDIGAN SALAD | 7

Greens, sliced apples, crumbled Blue cheese, candied pecans, maple dressing

### CAESAR SALAD | 6

Romaine lettuce, house made dressing, croutons, Parmesan crisp

## ENTREES

### PORK TENDERLOIN SCHNITZEL | 20

Pounded and breaded tenderloin cutlet, herb spaetzle, whole grain mustard beurre blanc sauce, pickled red onions

### BEEF SHORT RIBS | 24

Asian inspired slow braised fresh beef, garlic ginger natural jus, wasabi mashed potatoes, tempura carrots

### CHICKEN THIGHS | 17

Rubbed and smoked boneless thighs, black bean brown rice, roasted tomato corn salsa

### HADDOCK | 20

Fresh Atlantic haddock, potato wrapped, horseradish, roasted asparagus, hollandaise sauce

### VEGETARIAN MEATLOAF | 17

Vegetable blend, multi-grain crumbs, egg whites, cauliflower mash, roasted asparagus, tomato reduction

## DESSERTS

### CREME BRULEE | 7

Sous vide vanilla custard, espresso fudge bottom, torched sugar crust

### STRAWBERRY LAYER CAKE | 7

White chocolate cake, fresh strawberries, buttercream

### RASPBERRY LEMON MERINGUE PIE | 7

House crust, raspberry preserves, lemon curd, toasted meringue

603.744.0303  
231 LAKE ST, BRISTOL, NH  
DINNER: 4:30-8:30  
THURSDAY-SATURDAY

EXECUTIVE CHEF  
ALLEN ZICK  
&  
SOUS CHEF  
SUSAN ROGERS