

STARTERS

Country Bread Basket \$3.5

House Mixed Field Green Salad 3.5

Classic Cæsar Salad 5

Farmhouse Specialty Salad 6

Crock of New England Clam Chowder 5

Crock of French Onion Soup 5

Crock of Soup du Jour 4

Sully's Super Stuffies 5

Cup of Chowder & Stuffies Combo

award winning chowder with 2 of Sully's super stuffies 8

APPETIZERS

Bittersweet Tenders

boneless chicken tenders, served with your choice of hot buffalo, honey-mustard or Jamaican jerk 9

Crispy Fried Wings

bone-in chicken wings served your way - BBQ, buffalo or jerk 9

Clams Casino

with onion pepper butter, bacon and crumbs 11

Chili & Cheese Nachos

homemade chili and baked tortillas piled high with all the fixings 10

Golden Calamari

fried and tossed in garlic butter with cherry pepper aioli and marinara 11

Steamed Littlenecks & Chourico

with tomatoes and onions; served with garlic bread 12

Lobster & Crab Cakes

served with corn salsa and lime aioli 13

Pork & Veggie Potstickers

served with Asian slaw and a soy dipping sauce 10.5

Bacon-Wrapped Sea Scallops

skewered and grilled; served with a soy-ginger dipping sauce 12.5

Pulled Pork Sliders

4 sliders with our slow-roasted BBQ pork on mini onion rolls 10

Westport Sampler

a cup of our famous New England clam chowder, sample clams casino appetizer and chilled lobster salad served on a bed of mixed greens 16

RAW BAR

Shrimp Cocktail Martini

with fresh avocado and spicy cocktail sauce \$10

Oysters on the Half Shell*

farm-raised in nearby shores 2 each

choose from Sakonnets® or Cuttyhunks®
by the ½ dozen 11 by the dozen 20

Clams on the Half Shell*

choose from cherrystones or littlenecks
hand selected by local fishermen 2 each

Chilled Ocean Treasures*

6 clams, 6 oysters & 4 chilled jumbo shrimp 25
add a chilled cracked lobster 34

TAVERN SALADS

Honey-Mustard Chicken Tenders \$11

Charred Atlantic Salmon Fillet 13

Pan-Seared Sea Scallops 17

choose from Mixed Field Greens,
Classic Cæsar Salad (+2) or Farmhouse Specialty Salad (+3)

SPECIALTY SALADS

Bittersweet Steak Tips

grilled marinated steak tips, served over mixed field greens
with crumbled blue cheese, tomatoes, cucumbers and red onions;
your choice of dressing 14

Grilled Chicken Cobb

grilled chicken, served over mixed field greens with
smoked bacon, avocados, tomatoes, cucumbers, eggs,
corn and crumbled blue cheese; your choice of dressing 12

*Items are served raw. Consuming raw or undercooked shellfish may increase your risk of foodborne illness, esp. if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

HEARTY SANDWICHES

most served with french fries and a pickle

Char-Broiled Angus Burger

half pound of prime angus ground beef, cooked to your liking;
serve with lettuce and tomatoes on a brioche roll \$10

Blue Moon Burger Madness!

our angus burger topped with blue cheese and fried onion straws;
with lettuce and tomatoes on a brioche roll 10.5
add a Blue Moon Draft \$14

California Chicken Wrap

grilled marinated chicken with avocados, bacon and red onions,
with sun-dried tomato mayo; in a spinach wrap 10.5

Meatloaf Sandwich

back for the season; served open-faced
with a dijon demi-glaze and fried mushrooms 10.5

Bourbon Street "Barnsider"

open-faced 6 oz. grilled prime rib on texas toast,
topped with bourbon glazed onions and melted swiss cheese 14

Pulled Pork Sandwich

served with cole slaw and a fried pickle 11

Lobster Roll

fresh chilled lobster tossed with mayo and celery;
served on a buttered hot dog roll 16

FARM PANINIS

pressed on fresh vienna bread, served with french fries

Carved Huntsman

a tavern legend - thinly sliced prime rib with creamy
horseradish mayo, swiss cheese and red onions;
served with au jus 12

Herb Roasted Chicken

with Swiss cheese, roasted garlic mayo and baby spinach 10

Turkey & Bacon

with tomatoes, provolone cheese
and thousand island dressing 9

add a cup of soup du jour - \$2

COMFORT FOODS

New England Style Fish & Chips
with homemade cole slaw and tartar sauce \$15

Bacon Cheeseburger Wrap
8 oz. burger in a flour tortilla with bacon, lettuce, tomatoes, onions and chopped pickles, finished with cheddar cheese and thousand island dressing 10.5

Farmhouse Fish Tacos
pan-seared, served in a corn tortilla with all the fixings 15

Chicken Quesadilla
served with salsa and sour cream 10

Frenchy's Clams Zuppa
steamed littlenecks, with chourico, onions and tomatoes; served over linguini; with side of garlic bread 15

Chicken Parmigiana
Italian breaded chicken, layered with marinara sauce, baked with fresh mozzarella; served over linguini with side of garlic bread 13

Chilled Lobster Salad Plate
freshly made lobster salad, served on a bed of mixed field greens; with by fresh tomatoes, cucumbers and sliced avocado 20

Chicken Vodka Pasta
grilled chicken and Italian sausage with a pink vodka sauce of basil and sundried tomatoes; served over penne pasta 19

Wild Mushroom Ravioli
with chopped asparagus and diced tomatoes in a shallot cream sauce; finished with a roasted pecan garnish 16

Farmhouse Meatloaf
our special recipe topped with a mushroom demi-glaze and fried onion straws; served over a mound of garlic smashed potatoes 15

FARM-STYLE PIZZAS

The Naked Greek
sauceless with spinach, onions, sliced tomatoes and feta cheese 9

Hawaiian
ham, pineapple chunks and a sweet and zesty homemade BBQ sauce 9.5

Build Your Own
start with a Plain Jane (\$8), then get creative
cheese | chourico | sweet bell peppers | spicy pickled peppers
garlic | mushrooms | onions | tomatoes | \$1 per topping

DESSERTS

Brownie Deluxe Sundae

a warm brownie served with a scoop of vanilla bean ice cream;
drizzled with chocolate and caramel sauces \$4.5

Sweet Bread Pudding

a warm, moist bread pudding, cinnamon and sugar;
served with caramel sauce and a scoop of vanilla bean ice cream 5

Olde-Fashioned Root Beer Float

our own Root Beer with vanilla bean ice cream and whipped cream 5

Bittersweet Kiss - House Specialty

warm brownie tart with chocolate ganache over a layer of raspberry coulis
and white chocolate sauce, topped with vanilla bean ice cream 7.5

New York Cheesecake

with choice of raspberry or chocolate sauce 6

Carrot Cake

with rich cream cheese frosting and caramel sauce 5.5

Crème Brûlée

fresh custard with a hint of vanilla, caramelized sugar and fresh berries 6

Reese's Peanut Butter Pie

milk chocolate and peanut butter mousse with a chocolate cookie crust,
topped with chocolate and peanut butter sauce and Reese's Peanut Butter Cups 6

Warm Apple Crisp

served with a scoop of Vanilla Bean Ice Cream 4.5

Ice Cream

Vanilla Bean, Chocolate, Coffee or Moose Tracks 4

Hot Butterball Coffee

Butterscotch Schnapps & Baileys Irish Cream 6.5

Mocha Mint Coffee

Dark Creme de Cocoa and Peppermint Schnapps 7

Irish Coffee

Bushmills Irish Whiskey and Raw Sugar 6.5

Bittersweet Coffee

Godiva and Chambord 6.5

Espresso 2.5 • **Cappuccino** 3

For parties of 8 or more, 18% gratuity will be added to the bill.

BITTERSWEET BREWS

Draught Beers

Coors Light • Peroni • Guinness Stout • Wachusett Blueberry
Sam Adams Seasonal • Blue Moon • Mayflower Golden Ale
Newcastle Nut Brown Ale • Newport Storm • Moby D Pale Ale

Bottled Beers

Amstel Light • Bass Ale • Beck's • Blue Hills IPA • Bud Light
Budweiser • Coors Light • Corona • Corona Light • Heineken
Heineken Light • Michelob Ultra • Miller High Life • Miller Light
Pacífico • Sam Adams • Sam Light • Sierra Nevada
Stella Artois • Red Stripe • Smirnoff Ice (Flavored)

Non-Alcoholic Beers • Beck's • O'Doul's

RITA'S MARGARITAS & OTHER FAVORITES

The Fireside - House Margarita

tequila & triple sec \$7

"El Burro's" Golden Margarita

cuervo gold & grand marnier 8.5

Rita's Ultimate Margarita

patron & cointreau 10.25

The Southern Peach

soco, peachtree, cranberry & pineapple juice 7

Jolly Rancher

absolut pear, watermelon pucker, cranberry & pineapple juice 7.25

Twisted Raspberry Lemonade

smirnoff raspberry vodka, chambord & sour mix 7.5

Westporter Rum Runner

malibu coconut, malibu mango, banana liqueur,
and a splash of grenadine, OJ & pineapple juice 7.5

Also, Try one of Mandy's Special Concoctions!