

DRAFT BEERS

TIMBERYARD SOUR SERIES \$12

12oz.

TRILLIUM ROTATING \$13

Rotating IPA. Canton, MA

SACRED PROFANE PALE LAGER \$9

4.2% abv. Czech Styled Pale Lager. Biddeford, ME

LAWSON'S SIP OF SUNSHINE \$10

8% abv. Bright and Floral IPA. Waitsfield, VT

STRONGBOW CIDER \$8

5% abv. Crisp and Dry. Herefordshire, England

SIERRA NEVADA HAZY LITTLE THING \$8

6.7% abv. American IPA. Chico, CA

JACK'S ABBY COPPER LEGEND \$8

5.7% abv. Malty and Smooth Lager. Framingham, MA

GUINNESS STOUT \$8

4.2% abv. Dry Stout, Dublin, Ireland

ALLAGASH WHITE \$8

5.9% abv. Hazy Belgian-style wheat, Portland, ME

WEIHENSTEPHANER FESTBIER \$9

5.8% abv. Traditional Festbier. Germany

FIDDLEHEAD IPA \$8

6.2% abv. New England IPA, Shelburne, VT

OLD SPECKLED HEN \$8

5.2% abv, English Pale Ale, Bury St Edmunds

BELHAVEN SCOTTISH ALE \$8

5.2% abv. Scottish Cream Ale Scotland, UK

HILL FARMSTEAD EDWARD \$12

5.2% abv. American Pale Ale. Greensboro Bend, VT

AUSTIN STREET MARZEN OKTOBERFEST \$10

5.5% abv. Malty and Crisp Amber Lager. Portland, ME

DOWNEAST CIDER \$8

5.1% abv Unfiltered Cider. Boston, MA

FULLERS LONDON PRIDE \$8

4.1% abv. Rich and smooth Amber ale. Chiswick, UK

SAM SEASONAL \$8

5.3 abv. Marzen Style Lager. Boston, MA

SCHILLING BEER CO. KONSTANTIN \$9

5% abv. Classic German Style Marzen Lager. Littleton, NH

ZERO GRAVITY GREEN STATE \$8

4.7% abv. New England Hazy IPA. Ipswich, MA

BISSELL BROTHERS THE SUBSTANCE \$10

6.6% abv. New England IPA, Portland, ME

VON TRAPP DUNKEL \$8

5.7% abv Munich Style Dunkel. Stowe, VT

FULLERS ESB \$9

6% abv. Full Bodied Bitter Ale. London, UK

DORCHESTER PIE FIGHT \$9

5.3% abv. Pumpkin Spiced Amber Ale. Dorchester, MA

CANS

NARRAGANSETT \$4

5% abv, American Adjunct Lager, Narragansett RI

MICHELOB ULTRA \$6

4.2% abv. Light Lager. St. Louis, MO.

HIGH NOON \$10

Vodka seltzer with Peach, Watermelon, OR Pineapple

DOWNEAST SEASONAL \$9

Seasonal offering

ATHLETIC FEST BREW \$7

5% abv. NA Oktoberfest. Milford, CT

SURFSIDE VODKA TEA \$10

4.5% abv. Classic Hard Iced Tea

NOTCH NA PILS \$6

Non-alcoholic lite beer. Milford, CT

GARAGE BEER \$5

4% abv. Light Lager. 95 Calories. Covington, KY

GHIA SODA \$8

NA Bitter aperitivo spritz

BOTTLES

BUD LIGHT \$6

4.2% abv. American light lager-

CORONA EXTRA \$6

4.6% abv Mexican Lager-

BUDWEISER \$6

5% abv. American Lager-

MILLER HIGH LIFE \$5

4.6% abv American Lager, Miller Brewing Co

COORS LITE \$6

4.2% abv. Crisp light beer. Golden, CA

**HANGOVERS ARE
TEMPORARY,
MEMORIES ARE FOREVER**

COCKTAILS

MOSCOW MULE \$12

Titos, Lime, Ginger Beer

LAST WORD \$14

Sip Smith, Lime, Luxardo Maraschino, Green Chartreuse

BEES KNEES \$14

Bar Hill Gin, Lemon, Honey

SPICY PALOMA \$13

Tanteo Jalapeno Infused Tequila, Lime, Grapefruit Soda Water

PIMMS CUP \$12

Pimms No. 1, Lemon, Ginger Ale, Cucumber

NAKED AND FAMOUS \$14

Los Vecinos, Aperol, Yellow Chartreuse, Lime

NEGRONI \$13

Sip Smith, Carpano Antica, Campari

CORPSE REVIVER NO.2 \$14

Absinthe, Beefeater, Lemon, Gran marnier, Lillet Blanc

BOULEVARDIER \$14

Sazerac Rye, Aperol, Sweet Vermouth, Bitters

FLANNEL SEASON \$14

Dewars, Apple Cider, Averna, lemon, All Spice, Bitters

DAIQUIRI \$14

Plantation Pineapple Rum, Lime, Bitters

OLD FASHIONED \$14

Sazerac Rye, Bitters, Orange, Luxardo Maraschino

ESPRESSO MARTINI \$14

*Titos, Borghetti, Speedwell Espresso.
Ask and we'll add that cream*

PAPER PLANE \$14

Jim Beam, Amaro Nonino, Aperol, Lemon

MOCKTAILS

FLANNEL CUT OFF \$10

Seedlip Spice 94, Apple Cider, Lemon

NOLOMA \$10

Seedlip Agave, Lime, Grapefruit Seltzer

NASPRESSO MARTINI \$12

Kentucky 74, Speedwell Espresso

WINES

NATURAL

Meinklung Burgenland Red, Austria 14/48

Azimut Cava Brut, Penedes 14/48

Folk Machine Pinot Noir Central Coast, CA 14/46

Deep Down Sauvignon Blanc, NZ 14/50

SPARKLING

Louis de Grenelle NV Rose Brut, FR | 13/45

Scarpetta Prosecco, Italy | 12/38

ROSE

Schloss Goblesburg Rose, Austria | 12/38

Domaine de la Patience Roase, France 14/50

WHITES

Banfi Le Rime Pinot Grigio, Italy | 11/32

Craggy Mountain Sauv. Blanc, NZ | 12/38

Imagery Chardonnay, CA | 11/38

Gruner Vetliner, Austria | 14/40

REDS

Camp Cabernet Sauvignon Sonoma, CA | 14/50

Cigar Box Malbec, Chile 12/48

Bench Sands Pinot Noir, CA | 12/42

COFFEE & TEA

SPEEDWELL DRIP \$4

Iced or Hot

CAPPUCCINO \$4.5

LATTE \$5

RISHI TEA \$4

English Breakfast, Earl Grey, Lavender Mint

CORNWALL'S

LUNCH

APPETIZERS

ES PROVISIONS PRETZEL BITES \$10

Soft buttered pretzels served warm with honey mustard

NACHOS \$14

Tortilla chips topped with melted cheese, jalapeno,

Sour cream and salsa

Add Grilled Chicken \$3

CLAM CHOWDER \$10

Traditional New England Style

MOZZARELLA STICKS \$10

Served with marinara sauce

FRIED BRUSSELS SPROUTS \$10

Honey balsamic glaze

BOWL OF FRIES \$10

Regular or sweet potato. served with red curry ketchup

LOADED TOTS \$14

Golden brown topped with melted cheese, bacon, scallion and sriracha aioli

BUFFALO WINGS OR TENDERS \$13

Blue cheese dressing, celery

CHICKEN QUESADILLA \$15

Grilled chicken, shredded cheese, sauteed peppers and onions, sour cream

CHEESEBURGER SLIDERS*(3) \$15

American cheese, pickles, special sauce

FRIED PICKLES \$9

Spicy Aioli

SALADS

GREEN MONSTER SALAD \$14

Chopped green leaf, grilled corn, grilled zucchini, marinated tomatoes, feta cheese, crispy chickpeas, house vinaigrette

GRILLED CHICKEN BLT SALAD \$13

Crisp romaine with grilled chicken, applewood smoked bacon, cucumbers, tomatoes, croutons, ranch dressing

CAESAR SALAD \$12

Crisp romaine lettuce with croutons, parmesan cheese and creamy caesar dressing

MIXED GREEN SALAD \$12

Cherry Tomatoes, cucumber, onion, radish, Balsamic vinaigrette

ADD GRILLED OR FRIED CHICKEN	\$5
ADD GRILLED SALMON	\$7
ADD GRILLED STEAK TIPS*	\$9

BURGERS

Half pound of black angus beef, blended with spices and onions.
Served on a grilled roll with french fries and a pickle

SUBSTITUTE GLUTEN-FREE BURGER BUN \$2**KENMORE BURGER*** \$17

Lettuce, tomato, mayonnaise and American cheese

CALIFORNIA BURGER* \$19

Lettuce, tomato, bacon, avocado, special sauce & cheddar cheese

BLUE MAX BURGER* \$18

Barbecue sauce, sautéed onions and blue cheese

MUSHROOM BURGER* \$18

Herb roasted portobello mushroom, swiss cheese

CORNWALL'S DOUBLE* \$18

Two 4oz patties, Ol' Speckled hen braised onions, bacon, special sauce and sharp white cheddar

VEGGIE BURGER* \$17

Avocado, lettuce, tomato and onion



CORNWALL'S

LUNCH

SANDWICHES

Served with French Fries and a Pickle

FRENCH DIP \$14

Roast beef And swiss on a panini roll served with au jus

ST. IVES FISH SANDWICH \$16

Beer battered cod topped with melted cheese served on a roll with tartar sauce and coleslaw

GRILLED REUBEN \$14

Corned beef or turkey and sauerkraut topped with melted swiss and Russian dressing on dark rye

CLUB SANDWICH \$17

Turkey or Roast beef, lettuce, tomato, bacon, mayonnaise on

FRIED CHICKEN SANDWICH \$16

Buttermilk ranch dressing, dill pickles and lettuce

TURKEY & BACON PANINI \$15

Cheddar cheese, avocado, spicy mayonnaise, sourdough bread

PATTY MELT* \$17

Sauteed onions, cheddar cheese, texas toast

PUB SANDWICH* \$20

Grilled Sirloin, Sauteed Onions, Mushrooms, Melted Cheddar

VEGGIE BURGER WRAP \$17

Black Bean Burger, Avocado, Pico de Gallo, Caesar Dressing, Romaine Lettuce

CORNWALL'S TOASTIE \$10

Melted American and cheddar cheese on Texas toast

ADD BACON \$3

ADD TOMATO \$2

ENTREES

BANGERS & MASH \$19

Grilled English-Style sausage served with mashed potatoes and gravy

FISH TACOS \$20

Grilled flour tortillas, shredded lettuce, fried cod filets, pico de gallo, sriracha aioli

SHEPHERD'S PIE* \$24

Seasoned Ground Beef layered with Garlic Mashed Potatoes, Peas, Carrots, and Corn Topped with Butter Pastry Crust and Gravy

FISH & CHIPS \$24

Beer battered cod served with french fries, coleslaw & malt vinegar aioli

HERB ROASTED CHICKEN BREAST \$24

Topped with chicken jus, served with mashed potatoes and grilled asparagus

STEAK TIPS* \$26

Marinated and grilled, served with grilled asparagus and mashed potatoes

WELSH COTTAGERS CHICKEN PIE \$22

Chicken, potatoes, carrots and gravy. topped with a butter crust

DESSERT

WARM BROWNIE SUNDAE \$10

Vanilla Ice Cream, Whipped Cream, Pecans

AFFOGATO \$8

Vanilla Ice Cream, Espresso Shot

**These items may be cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if you, or a person in your party, has a food allergy.*

“CORNWALL'S IS A DRINKING AND DINING ESTABLISHMENT THAT IS, FIRST AND FOREMOST, A BRITISH-STYLE PUB, WHERE PEOPLE CONGREGATE TO DRINK THEIR PINTS OF BEER AND ALE, TALK, PLAY GAMES AND EAT.”

CORNWALL'S

DINNER

APPETIZERS

PRETZEL BITES \$10

Soft buttered pretzels served warm with honey mustard

NACHOS \$14

Tortilla chips topped with melted cheese, jalapeno,
Sour cream and salsa
Add Grilled Chicken \$3

CLAM CHOWDER \$10

Traditional New England Style

MOZZARELLA STICKS \$10

Served with marinara sauce

FRIED BRUSSELS SPROUTS \$10

Honey balsamic glaze

BOWL OF FRIES \$10

Regular or Sweet Potato. Served with red curry ketchup

LOADED TOTS \$14

Golden brown topped with melted cheese, bacon, scallion
and sriracha aioli

BUFFALO WINGS OR TENDERS \$14

Blue Cheese Dressing, Celery, Scallions

CHICKEN QUESADILLA \$16

Grilled chicken, shredded cheese, sauteed peppers
and Onions, Sour Cream

CHEESEBURGER SLIDERS* (3) \$15

American cheese, pickles, special sauce

FRIED PICKLES \$10

Spicy aioli

SALADS

GREEN MONSTER SALAD \$14

Chopped green leaf, grilled corn, grilled zucchini,
marinated tomatoes, feta cheese, crispy chickpeas,
house vinaigrette

GRILLED CHICKEN BLT SALAD \$13

Crisp romaine with grilled chicken, applewood
smoked bacon, cucumbers, tomatoes, croutons,
ranch dressing

MIXED GREENS SALAD \$12

Cherry tomatoes, cucumber, onion, radish, balsamic
vinaigrette

CAESAR SALAD \$12

Crisp romaine lettuce with croutons, parmesan
cheese and creamy caesar dressing

ADD GRILLED OR FRIED CHICKEN \$6**ADD GRILLED SALMON** \$8**ADD GRILLED STEAK*** \$8

BURGERS

Half pound of black angus beef, blended
with spices and onions. Served on a grilled roll
with french fries and a pickle

SUBSTITUTE GLUTEN-FREE BURGER BUN \$2**KENMORE BURGER*** \$19

Lettuce, tomato, mayonnaise and American Cheese

CALIFORNIA BURGER* \$20

Lettuce, tomato, bacon, avocado, special sauce &
cheddar cheese

BLUE MAX BURGER* \$19

Barbecue sauce, sautéed onions and blue cheese

MUSHROOM BURGER* \$19

Herb roasted portobello mushroom, Swiss cheese

CORNWALL'S DOUBLE* \$18

Two 4oz patties, Ol' Speckled hen braised onions,
bacon, special sauce and sharp white cheddar

VEGGIE BURGER* \$17

Avocado, lettuce, tomato and onion



CORNWALL'S

DINNER

SANDWICHES

Served with French Fries and a Pickle

FRENCH DIP \$16

Roast beef And Swiss on a panini roll served with au jus

ST. IVES FISH SANDWICH \$16

Beer battered cod topped with melted cheese served on a roll with tartar sauce and coleslaw

GRILLED REUBEN \$14

Corned beef or turkey and sauerkraut topped with melted Swiss and Russian dressing on dark rye

CLUB SANDWICH \$17

Turkey or Roast beef, lettuce, tomato, bacon, mayonnaise on wheat toast

FRIED CHICKEN SANDWICH \$15

Buttermilk ranch dressing, tomato, dill pickles and lettuce

PATTY MELT* \$19

Sauteed onions, cheddar cheese, Texas toast

PUB SANDWICH* \$20

Grilled sirloin, sauteed onions, mushrooms, melted cheddar

CORNWALL'S TOASTIE \$11

Melted American and cheddar cheese on Texas toast

ADD BACON \$3

ADD TOMATO \$2

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ENTREES

BANGERS & MASH \$20

Grilled English-Style sausage served with mashed potatoes and gravy

FISH TACOS \$20

Grilled flour tortillas, shredded lettuce, fried cod filets, pico de gallo, sriracha aioli

SHEPHARD'S PIE \$24

Seasoned ground beef layered with garlic mashed potatoes, peas, carrots, and corn topped with butter pastry crust and gravy

FISH & CHIPS \$24

Beer battered cod served with french fries, coleslaw & malt vinegar aioli

HERB ROASTED CHICKEN BREAST \$26

Topped with chicken jus, served with mashed potatoes and grilled asparagus

STEAK TIPS* \$28

Topped with crispy shallots and red wine sauce, served with mashed potatoes and grilled asparagus

WELSH COTTAGERS CHICKEN PIE \$22

Chicken, potatoes, carrots and gravy. Topped with a Butter Crust

GRILLED SALMON \$24

Heirloom tomato salad, arugula, and roasted garlic vinaigrette

BAKED NEW ENGLAND COD \$26

Roasted fingerling potatoes and bacon hash brussel sprouts

DESSERT

WARM BROWNIE SUNDAE \$10

Vanilla ice cream, whipped cream, pecans

AFFOGATO \$8

Vanilla ice cream, espresso shot

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CORNWALL'S EVENT MENU

ES PROVISIONS PRETZEL BITES \$10

8 Soft pretzels served with honey mustard

VEGGIE PLATTER (SIZED TO ORDER)

Assorted seasonal vegetables served with hummus or house made ranch dressing

CHARCUTERIE BOARD(SIZED TO ORDER)

Cured Meats, Cheese, Nuts and Dried Fruit

BUFFALO WINGS (6) OR TENDERS (4) \$13

Served with celery and bleu cheese

PLAIN OR LOADED TOTS \$8/\$13

Golden brown taters topped with melted cheese, bacon, scallion and sriracha aioli

FISH TACOS \$5 EA

Grilled flour tortillas, shredded lettuce, fried cod filets, pico de gallo, sriracha aioli and scallions

PORTOBELLO MUSHROOM SLIDERS (VEGAN) \$4 EA

Portobello mushroom seasoned with olive oil topped with avocado

CHEESEBURGER SLIDERS \$4 EA

3oz burgers topped with cheddar cheese

TOASTIES \$8

Melted American and cheddar cheese on Texas Toast

BASKET OF FRIES \$8

Steak cut fries served with curry ketchup

MOZZARELLA STICKS \$2(PER PIECE)

Fried cheese sticks served with marinara sauce

CHEESE OR CHICKEN QUESADILLA \$10/\$12

shredded cheese, sauteed peppers and onions, sour cream

CHIPS & GUACAMOLE (SIZED TO ORDER)

Tortilla chips and fresh guacamole

TURKEY AVOCADO WRAP \$10 EACH/ HALVED

Oven roasted turkey, vocado, green leaf

FLATBREAD PIZZA \$14

Thin crust topped with marina and mozzarella cheese

PESTO PASTA SALAD(SIZED TO ORDER)

Penne pasta, basil, fresh mozzarella, roasted broccoli, cherry tomatoes parmesan cheese