

Starters

French Onion Soup

Topped with toasted crostini and bubbling Swiss cheese 7

Soup of the Day

Always homemade, changes often 7

*Spicy Tuna Avocado

Tobiko, avocado, spicy mayo, sweet sesame, wasabi, cucumbers 17

Truffle Fries

Truffle oil, parmesan, herbs, Aleppo 9

Brick Oven Nachos

Black bean corn salsa, guacamole, pico, chipotle ranch and cheddar 16

Add grilled marinated chicken 5

Ms. J's Buffalo Wings

Tossed in spicy hot sauce served with bleu cheese dressing 16

Maddy's Boneless Wings

Deep fried chicken strips tossed in spicy hot sauce and served with bleu cheese dressing 15

 Substitute fried cauliflower

Wood-Fired Chicken Quesadilla

Cheddar, black bean corn salsa, caramelized onions, side of chipotle ranch and rustic salsa 15

Artichoke Spinach Dip

Hot out of the wood-fired oven, served with pita bread 13

Basket of French Fries 6

Basket of Onion Rings 7

Basket of Sweet Potato Fries with honey mustard 8

 Denotes vegetarian items.

 Denotes gluten-free items. We are unable to guarantee that any item is completely free of gluten. We are not a gluten free kitchen.

* Although we are confident about the quality and safety of our food production, we are obligated to inform guests that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Seasonal Salads

House-made dressing choices are bleu cheese, balsamic vinaigrette, ranch, lemon-basil vinaigrette, Dijon yogurt citrus vinaigrette and green goddess

The Cobb

Grilled chicken, avocado, tomato, bacon and hard-boiled egg over mixed greens, topped with feta 19

Green Goddess

Cabbage & mixed greens, feta, balsamic onions, kalamata olives, green goddess dressing 16

Brussels Sprouts Salad

Shaved brussels sprouts, bacon, butternut squash, grape tomatoes, arugula and quinoa 16

Avocado Apple

Mixed greens with citrus vinaigrette, grape tomatoes, fresh avocado, Granny Smith apples, candied walnuts and bleu cheese crumbles 17

Fire Roasted Vegetable

Warm vegetables basted with balsamic vinaigrette, served over mixed greens 15

Caesar

Romaine lettuce, croutons and parmesan cheese with homemade dressing half 7 full 12

House

Mixed greens, shaved parmesan, sliced cucumbers, grape tomatoes and carrots half 7 full 12

Noodles

Creamy Sherry Tomato Rigatoni

Grape tomatoes sauteed in a sherry cream sauce, fresh garlic & basil over rigatoni 15

*Steak & Zucchini Noodles

Medium-rare tenderloin, pesto, tomato, roasted peppers, quinoa and parmesan 19

Robie Farm Mac & Cheese

Voted best in NH, featuring local cheeses topped with bread crumbs and served with a balsamic dressed garden salad 18

Bang Bang Shrimp

Fresh garlic, herbs, olive oil and fettucine tossed in spicy cream sauce 19

Chicken Carbonara

Sautéed chicken with bacon, garlic and basil; tossed in parmesan cream sauce and rigatoni 18

Chicken Alfredo

Chicken, garlic and broccoli sautéed in olive oil, finished with parmesan and seasoned cream 17

ADD A TOPPING TO ANY SALAD OR PASTA

 Grilled marinated chicken 6

 *Marinated steak (grilled medium-rare) 8

 Grilled salmon 7

 *Yellowfin tuna (grilled rare) 8

 Six large sautéed shrimp 7

Juicy Burgers (Choose your side)

All burgers are served on a toasted brioche roll, or substitute a gluten free bun for 3

*Half-Pound Beef Burger

8oz. hand-pattied Angus beef burger, served with lettuce, tomato, red onion and pickles 16

Add cheddar, Swiss, or American 1 Add bacon 1

Beyond Burger

Plant-based patty, bbq sauce, cheddar, guacamole, crispy onion 16

Maple Turkey Burger

Blended with corn, red peppers and basil, glazed with maple syrup and topped with cheddar, maple aioli, and baby arugula 16

Homemade Black Bean Burger

Peppers, onions, cheddar, and a blend of Mexican spices topped with tomato, arugula, and fresh guacamole 14

Molly's Favorites

Add a half house or Caesar salad for 7

Pan-Seared Thai Chicken

Sautéed chicken with coconut milk, green curry, ginger, scallions and sweet bell peppers, served over confetti rice 18

*Chimichurri Steak & Sprouts

Marinated medallions, fried Brussel sprouts & rice topped with chili aioli and fried jalapeños 23

Fish & Chips

Beer battered North Atlantic Cod served with French fries, coleslaw and tartar sauce 19

Buddha Bowl

Quinoa, broccoli, carrots, Brussels, roasted red peppers, sesame seeds, avocado, and grilled chicken; served with a side of Dijon yogurt sauce 19

Almond Salmon

8oz. grilled fillet, baby arugula, toasted almonds, lemon basil quinoa, herb honey glaze 25



Wood-Fired Stir Fry

Sizzling medley of roasted vegetables with sesame ginger sauce served over confetti rice 16

Add grilled chicken 6

Add grilled salmon 7

Add sauteed shrimp 7

*Add steak tips 8

Add yellowfin tuna (grilled rare) 8

*Steak Tacos

Sliced medium rare tenderloin, lettuce, tomato, cheddar and red onion served with Mexican rice, rustic salsa and guacamole 18

Fish Tacos

Your choice of seafood with shredded cabbage, cheddar, guacamole, sides of chipotle ranch, and rustic salsa served with Mexican rice

Fried Haddock 17

*Grilled Rare Yellowfin 19

Sautéed Shrimp 18

Gochujang Chicken Bowl

Crispy fried chicken tossed in a sweet and spicy sauce, with steamed broccoli over confetti rice topped with pickled carrots, scallions and sesame seeds 18



Substitute fried cauliflower

Sumptuous Sandwiches

(Choose your side)

Substitute a gluten free bun for 3

Philly Cheesesteak

French roll stuffed with shredded Angus beef, sautéed onions, mushrooms, peppers, and American cheese 16

C.B.C.

A favorite at Molly's for over 35 years! A grilled chicken breast with bacon, cheddar, lettuce and barbecue sauce on a brioche roll 16

Robie Farm Bahn Mi

Robie Farm pork belly, chili aioli, pickled carrots, cilantro, gochujang pickles; served on sourdough ciabatta 18

Chicken Avocado

A grilled chicken breast topped with bacon, guacamole, Swiss, lettuce, and tomato on a grilled brioche roll 16

Turkey BLT

With maple aioli on a grilled brioche 15

Wood-Fired Thin Crust Pizza

Substitute a gluten free crust for 4



The Classic

Fresh mozzarella, parmesan, our tomato sauce and fresh basil 14

Pepperoni

The Classic with sliced pepperoni 15



Wild Mushroom & Truffle

Four cheeses, balsamic grilled onions, portabella and button mushrooms, drizzled with truffle oil 17

T.P.R. Chicken Barbecue

(T.P.R. = This Pie Rocks) With cheddar, bacon, grilled onions, portabella mushrooms and fresh scallions 17



The Margherita

Ripe tomato, roasted garlic, fontina and fresh mozzarella topped with balsamic dressed arugula 16

Little Bit of Everything...

Fresh mozzarella, parmesan, tomato sauce, pepperoni, sausage, mushrooms, red & green peppers, onions and black olives 17

Sweets

Old Fashioned Carrot Cake

Thick layers of cream cheese frosting and spiced cake baked with sweet coconut, fresh carrots, crushed pineapple and walnuts 9

Monster Mud Pie

Oreo crust layered with chocolate and coffee ice cream, topped with chocolate chips, hot fudge and whipped cream 8

Morgan's Magic Brownie

Warm chocolate brownie topped with ice cream, hot fudge, whipped cream, walnuts and a cherry on top 8

Milkshakes

Chocolate, Coffee, Vanilla 7

Hot Fudge Sundae

Chocolate, Coffee, Vanilla 7

Ice Cream

Chocolate, Coffee, Vanilla 2 per scoop

SIDES: Fries, coleslaw or lemon basil quinoa
Substitute sweet fries or onion rings for \$1
Substitute Caesar salad, house salad, truffle fries or soup for \$2

Non-Alcoholic Options

Lemonade 3

Corina's Switchy

Made in Norwich, VT sparkling lime and ginger juices with a splash of apple cider vinegar 4

House Brewed Iced Tea 2.50

San Pellegrino 3.50

Coffee or Herbal Tea 2.50

Ginger Beer 3

*add your favorite spirits to any of our non-alcoholic drinks

Cocktails

Molly's Royale

Ketel One vodka, elderflower liqueur and a citrus blend of lemon, lime & grapefruit; topped with champagne 12

Roy's Maple Bourbon Sour

Mad River Bourbon Whiskey (Waitsfield, Vermont), maple syrup, lemon juice and aromatic bitters 12

Main Street Cosmo

Ice Pik vodka (North Hampton, NH) triple sec, lime juice, blackberry jam and a splash of cranberry 10

Four Sisters Rum Punch

Bacardi, Malibu, Captain Morgan and Gosling, mixed with cranberry, OJ, pineapple and a splash of grenadine 11

The Ginger Bee

Barr Hill Tom-Cat, ginger liqueur, honey simple syrup and lemon juice 12

House Margaritas

\$3 Margarita The one, the only, the original!

* Kick it up with some flavor 4

Strawberry Blue Hawaiian Black Raspberry
Cranberry Watermelon Peach Sour Apple

Make it Frozen 5

Skinny

Jose Cuervo, OJ, lime juice and soda water 9

Top Shelf

Maestro Dobel Diamante tequila, OJ, lime juice and Grand Marnier 13

Premium

Don Julio tequila, lime juice, lemon juice, agave nectar, OJ and Cointreau 14

White Wines

Stival Pinot Grigio

Italy 10 glass / 36 bottle

Crisp and light-bodied with aromas of pear and apricot

Lab Rosé

Portugal 11 glass / 40 bottle

Flavors of fresh red fruit, melon, and citrus

Whitehaven Sauvignon Blanc

Marlborough, New Zealand 12 glass / 44 bottle

Crisp finish with notes of passionfruit, lemongrass and white peach

Kendall Jackson Chardonnay

California 11 glass / 40 bottle

Subtle oak and butter aromas with pear, peach and butterscotch flavors

Lunetta Prosecco

Trentino-Alto Adige, Italy 10 glass

Refreshing and dry with crisp fruit flavors

Red Wines

Erath Resplendent Pinot Noir

Oregon 12 glass / 44 bottle

Aromas of black plum with flavors of juicy black cherry and fig with smoky tea undertones.

Murphy Goode Merlot

California 11 glass / 40 bottle

Flavors of black cherry, blueberry, and blackberry with a kiss of toasty vanilla

Gran Passione Blend

Italy 12 glass / 44 bottle

Deep red, balanced with fruity hints of spice and vanilla

Finca el Origen Malbec

Argentina 10 glass / 36 bottle

Sweet, velvety, and floral with vanilla and chocolate

Storypoint Cabernet

California 10 glass / 36 bottle

Full-bodied with blackberry and dark fruit flavors, aromas of maple and wood smoke

