



# THE NEWES *from* AMERICA

## TO START

### Mike's New England Thick 10

*Fresh clams, salt pork, fresh herbs*

### French Onion 9

*Sauteed sweet onions, sherry, Swiss cheese, fresh herbs*

### Spinach & Artichoke Dip 13

*Baby spinach, artichokes, parmesan, warm crispy tortilla chips*

### Chicken Wings 14

*Oven-roasted, celery, choice of BBQ, Old Bay, or buffalo*

### Shrimp Cocktail 15

*Served chilled, house-made cocktail sauce, lemon wedge*

## SANDWICHES

### Buttermilk Fried Chicken 17

*Crispy cornflake buttermilk chicken, fresh tomato, sweet chili aioli*

### Kelley Green Burger 15

*Slow-roasted sweet potato, black beans, ancient grains, tomato, romaine, brioche bun*

### The Reuben 17

*Braised beef brisket, oven-roasted kraut, swiss cheese, Thousand Island dressing, grilled rye*

### Newes Burger 16

*Dole & Bailey ground beef, Vermont cheddar, lettuce, tomato, brioche bun*

### 1742 Burger 20

*Dole & Bailey ground beef, caramelized red onion, bacon, avocado, fried egg, spicy aioli, brioche bun*

## SALADS

### The Newes House Greens 12

*Spring mix, cherry tomatoes, cucumbers, red onion, house-made croutons*

### Caesar 15

*Crisp romaine, parmesan, house-made croutons, anchovy*

### Spinach 14

*Baby spinach, caramelized onion, roasted tomato, bacon, oven-dried goat cheese, balsamic*

Add chicken +6 shrimp +7 steak +9 salmon +9

## MAINS

### Fisherman's Stew 24

*Haddock, chorizo, potato, onion, fresh herbs  
Martha's Vineyard award winning stew by Chef Bubbles*

### Shrimp Scampi 22

*Fresh lemon, garlic, house-roasted tomatoes, chardonnay, fettuccini*

### Faroes Island Salmon 26

*Pan seared, Israeli couscous, garbanzo beans, lemon, feta, basil oil*

### Center Cut NY Strip 28

*Morning Glory Farm daily vegetables, garlic confit mash, mushroom Bordelaise demi*

### Pan-Roasted Chicken 19

*Boston-cut Statler chicken breast, braised lentils, baby carrots, Madeira demi*

### Wild Mushroom Risotto 17

*Arborio rice, local wild mushrooms, parmesan*

Add chicken +6 shrimp +7 steak +9 salmon +9

## SIDES

Side Salad 5

Fries 5

Truffle Fries 7

Daily Vegetables 7

*\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Inform your server of any allergies and gluten-free options*



# THE NEWES *from* AMERICA

## COCKTAILS

The Grey Moon	12
<i>Gray Whale gin, Green Chartreuse, Domaine de Canton Ginger Liqueur, fresh lime juice</i>	
Vertigo	10
<i>Fever Tree ginger beer, Averna amaro, fresh lemon juice</i>	
Dead Man's Handle	12
<i>Casamigo's Blanco, Aperol, Fee Brothers orgeat syrup, fresh lime juice</i>	
The Hail Mary	10
<i>The Real McCoy 3-year Rum, Newes house-made bloody mary mix</i>	
Aperol Spritz	10
<i>Grey Goose orange vodka, Aperol, prosecco</i>	
The Greenpoint	10
<i>Michter's Rye, Averna Amaro, Green Chartreuse, Angostura &amp; Orange Bitters</i>	
Jeffrey Has the Last Word	15
<i>Michter's Rye, Green Chartreuse, Luxardo Maraschino Liqueur, Fresh Lemon</i>	

## DRAFT BEER

Winter Hill Frequency Kölsch	8/10
Offshore Nut Brown Ale	8/11
Wash Ashore Buddha Pale Ale	9/12
Downeast Unfiltered Cider	8/10
Winter Hill Double Buzz IPA (16oz)	10
Harpoon Seasonal	8/10
Allagash White	8/11
Guinness Stout	8/11

## WHITE WINE

Clos du Bois Chardonnay	10
La Fiera Pinot Grigio	8
Nobilo Sauvignon Blanc	10
Louis Guntrum Riesling	9
Maschio Prosecco	9
Jean-Luc Colombo Rose	9

## RED WINE

Steak House Cabernet Sauvignon	9
Spellbound Merlot	9
Insurrection Blend	9
Nobilo Pinot Noir	10

## WHISKEY

Michter's Rye	15
Michter's Bourbon	15
Bakers	12
Basil Hayden	12
Blanton's	13
Bookers	13
Sazerac Rye	11
Knob Creek	13

## SCOTCH

Lagavulin	15
Oban	15
Talisker	15
Cragganmore	13
Dalwhinnie	15
Glenkinchie	14
Glenfiddich	15
Glenlivet	12

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