



# *The Locavore Steakhouse and Bistro*

*Featuring*

**BLACK DIAMOND PUB**

*The Official Pub of the New Hampshire  
Highland Games*



# Mission Statement



Our Mission is to provide each and every guest with the best food and drink that we can while working to build our community through supporting our local artisans who grow and or produce the best goods that we can procure.

Our Chef has been striving to grow the local food culture and was awarded with the north country chef of the year for doing so. We also are one of a growing handful of restaurants that have been certified local by the New Hampshire Farm to Restaurant Connection. We appreciate your patronage as it helps us continue to grow our community.



## Beverages

### Basics

Soda..2  
Bottled Water..2.50  
Coffee..2  
Tea..2  
Espresso..4

Classic Glass Bottle Soda ..3  
Sparkling Water  
Sm..4 Lg..7  
Hatchland Dairy Milk..2.75



### Specialties

Raspberry Tea..4  
Watermelon Lemonade..4  
Cucumber Lime Fizz..4  
Ginger Beer..5  
Currant Ginger Rickey..5  
Woodstock Station Root  
Beer..2.50



Hatchland Dairy "Wicked Good" Chocolate Milk..3

## Wines by the Glass

Mionetto Prosecco..10  
Domaine Chandon Brut..10  
Kris Pinot Grigio..10  
Clean Slate Reisling..9  
Harbor Town Savignon Blanc..9  
Kendall Jackson Chardonnay..10

Angeline Pinot Noir..10  
14 Hands Merlot..10  
Tilia Malbec..9  
Monsanto Chianti Classico.. 12  
Silver Palm Cabernet Savignon..12

## Local Beers

Our Selection Changes Frequently as We Keep Seeing New Offerings Coming Out, So Check with Your Server, But Some of the Brewers That We Use Are Moat Mountain, Allagash, Woodstock Station, Harpoon, Lord Hobo, Switchback, Tuckerman's, Great North, and Citizen Cider for Our Apple Loving Guests.

## Salads

### Field Green Salad

Mix of Tender Local Baby Lettuces Tossed in Our House Made Maple Balsamic Vinaigrette with Cucumbers, Tomatoes, Carrots, and Onions...9.25

### Caesar Salad

Romaine Lettuce Tossed in Caesar Dressing with Shredded Asiago Cheese and Topped with House Made Herbed Croutons..9.25

### Caprese Salad

Local Heirloom Tomatoes Seasoned and Mixed with Maple Brook Farms Fresh Mozzarella Set atop Arugula That has Been Tossed in our House Made Nut Free North Country Pesto, Finished with Balsamic Reduction and Peaked Moon Bakery Crostini..11.50

## Additions

\*Grilled Steak Tips..6  
Grilled Chicken Breast..5

Lobster Salad..13  
\*Grilled Salmon Filet..12

Local Free Range Fried Egg..1.50ea  
Pan Seared Salmon Patties..6

Please Note a Gratuity of 20% Will Be Added to Parties of 8 or More, We Thank You For Your Understanding in This Matter



# Appetizers

## Halfsies

It's How They Roll in the Shire. Uncured Beef and Bacon Hot Dog From Shire Farm with House Made Cherry Mostarda and Crispy Onions on a Potato Roll Cut in Half to Share as Just Enough Before a Meal or Order as Many as You Want..4.50ea

## Blue Crab Cakes

Due to Warming Waters the Range of Blue Crabs is now well into the Gulf of Maine, So We are Serving up a Trio of Moist and Tender Pan Seared Blue Crab Cakes with Old Bay Spiced Tartar Sauce..12.25

## Cabot Cheese Plate

Perennial World Contender Bringing Home Awards Since 1994. We are Featuring Pepper Jack and a Cheddar with Grapes and Crackers..9.25

## Crudités

Assortment of Chilled Vegetables Served with a Dip of Savory Hummus..7.25

## Chicken Wings

Bone In Chicken Wings Tossed in Your Choice of Maple BBQ, Buffalo, or Mango Habanero Sauce...11.95

## Deviled Eggs

Local Free Range Eggs From a Variety of Local Farms hard Boiled and Filled with Our Classic Filling using our House Made Pickles..6.25



## Nachos

Warm Corn Tortilla Chips Topped with Melted Cheddar Cheese, Tomatoes, and Scallions..11.95

## Bavarian Pretzel Sticks

Warm Soft Pretzel Sticks Served with House Made Maine Blueberry Mustard..6.95



## Chicken Tenders

Boneless Breaded Chicken Breast Strips Fried and Served with Your Choice of Maple BBQ, Buffalo, or Mango Habanero Dipping Sauce..9.50

## Spicy Cauliflower Bites

Cauliflower Florets in an Aleppo Pepper Batter Fried till Crispy and Served with Roasted Garlic and Chive Cream..9.50

## The Little Piggy

Our Spice Rubbed Pulled Pork with Melted Cheddar between Flour Tortillas Served with House Made Pickles and Alabama Style BBQ Sauce...9.75

## New England Clam Chowder

Classic Creamy New England Style Clam Chowder..6.50

# Flatbreads

## Pepperoni

Classic Red Sauce, Mozzarella, and Pepperoni..10.25

## North Country

Bacon, Mozzarella and Fuller's Maple Syrup..11.50

## Buffalo Blue

Buffalo Sauce, Chicken, Mozzarella, and Blue Cheese..12.25

## Cheese

Classic Red Sauce and Mozzarella..9.50

## Spring Hill

Classic Red Sauce, Mozzarella, and Spring Hill Sweet Italian Sausage..11.50

## Desert Sands

Savory Hummus, Roasted Summer Vegetables, and Local Goat Cheese..10.95

Don't Forget to Check to Check out More of Our Story and Keep Up with Us On Facebook



# Sandwiches

All Sandwiches Come with Your Choice of One Side

## *Salmon Burger*

Our House Made Salmon Burger with Capers, Red Onion, and Dill Mixed in During the Grinding Process is Pan Seared and Served with Old Bay Spiced Tartar Sauce..14.25

## *Turkey Burger*

A Blend of White and Dark Meat Seasoned and Served with Our Maine Blueberry Mustard and Watermelon Radish Slaw...11.50

## *Hummus Wrap*

Savory Hummus and Roasted Summer Vegetables Rolled Up with Onions, Tomatoes, and Tender Local Baby Lettuces in a Herb Wrap..11.25

## *Lobster Roll*

Chunks of Sweet Maine Lobster Tossed in Our Classic Dressing and Set in a Grilled Brioche Roll with Chopped Lettuce..18.50

## *The Down South*

Classic Southern Staple of Pulled Pork Topped with Cole Slaw on a Soft Bun..11.95

## *Chicken Caesar Wrap*

Grilled Chicken Breast with Romaine, Asiago and Caesar Dressing Tossed Together and Rolled in an Herb Wrap..12.25

## *\*10<sup>th</sup> Mountain Division Burger*

We Start by Grilling a 1/3lb Humanely Pasture Raised Robie Farms Burger to Your Liking and Serve it with House Made Pickles..11.95

Then You Decide What You Want to Add to it

Cheese..1

Bacon..1.50

Caramelized Onions..1

Sautéed Mushrooms..1

Fried Egg..1.50ea

Sautéed Peppers..1

Or For Those Who Want to Step Up to the Big Beef Double up with a Second Burger ..5



## *Sides*

Potato Salad..3

Cole Slaw..3

French Fries..5

Tater Tots..5

House Made Sweet Pickles..3

Watermelon Pickles..3

Side Salad..4

Side Caesar..4

## *The Dog House*

### *The Baltic*

Fresh Beef Kielbasa From Spring Hill Angus on a Pretzel Roll with Sautéed Onions, Blueberry Mustard, and Cheddar Cheese..10.95

### *The Italian*

Herb Heavy Italian Sausage From Artisan Meats of Vermont with Peppers and Onions on a Soft Roll..10.50

## *Steaks*

Our Steaks are Hand Cut in House and Left Unmarinated, so That the Flavor of the Beef Comes Through. They are Cut to the Appropriate Size for Each Cut, so for Some it might be a Steak to Share. They are Grilled to Your Liking and Finished with a Compound Butter made From Blending Locally Harvested Garlic Scapes into Cabot Butter. They are Served with the Vegetable du Jour and a Baked Potato.

*\*Delmonico 16oz Boneless..35.95*

*\*New York Strip 14oz*

*Boneless..32.95*

*\*Cowboy 22oz Bone In..37.95*

*\*Tenderloin 8oz Boneless..36.95*

*\*Filet of Sirloin 8oz Boneless..27.95*

*Add Caramelized Onions, Sautéed Peppers, or Sautéed Mushrooms ..1ea*

*Load Your Potato up with Bacon, Cheddar cheese, and Scallions..3*

*\*Consuming Raw or Under Cooked Food May Increase Your Risk of Food Borne Illness Especially if You Have Certain Medical Conditions*



## Entrees

### *\*Balsamic Glazed Salmon*

Bay of Fundy Salmon Topped with Balsamic Reduction and Served with Starch and Vegetable du Jour..24.95

### *Mountain Trout*

Rainbow Trout Stuffed with a Savory Rhubarb Compote and Finished with Dill Butter, Served with Starch and Vegetable du Jour..18.75

### *Chicken Broccoli Alfredo*

Grilled Herb Marinated Chicken Breast with Fresh Broccoli Tossed in Our Creamy Alfredo..16.75

### *Pulled Pork Platter*

Spiced and Slow Cooked Locally Raised Pork Pulled and Finished with Highland BBQ Sauce, Served with Potato Salad, Cole Slaw, Corn, Brisket Baked Beans, and Watermelon Pickles..20.75

### *Slow Cooked Half Rack of Ribs*

Half Rack of Local Pork Ribs Dry Rubbed and Slow Cooked and Finished with Mustard BBQ Sauce, Served with Potato Salad, Cole Slaw, Corn, Brisket Baked Bean, and Pickles..21.95

### *\*Steak Frites*

10oz of Grilled Marinated Steak Tips with Fries Seasoned with Korean Style BBQ Spice and Served with Local Rhubarb Ketchup..21.50

### *Chicken and Sausage Skillet*

Herb Marinated Chicken Breast and Local Italian Sausage Grilled and Sliced. Then Tossed with Sautéed Peppers, Onions, and Potatoes to Finish in a Cast Iron Skillet..18.50

### *Pasta and Meatballs*

Our House Made Parmesan Meatballs From Our Local Pasture Raised Beef with Cavatappi Pasta Tossed in Marinara Sauce..15.50

### *Vermont Tofu Stir Fry*

Vermont Soy Tofu Crisped and Tossed with Fresh Vegetables in a Stir Fry Glaze and Served with Steamed Rice and Toasted Sesame Seeds..16.75



## Nightly Dinner Features

These Features Start and 5pm and are While They Last

### *Monday*

Cracker Crumb Topped Baked Whitefish with Lemon..16.75

### *Tuesday*

Country Fried Local Steak with Sausage Gravy..18.50

### *Wednesday*

Chicken Parmesan with Pasta..16.25

### *Sunday*

Roasted Turkey Dinner with Mashed Potatoes, Gravy, and Cranberry Sauce..16.75

### *Thursday*

Maple BBQ Glazed Bacon Wrapped Meatloaf..16.25

### *Friday*

Beer Battered Fish and Chips with Cole Slaw..16.95

### *Saturday*

\*12oz Prime Rib with Au Jus..18.95

Don't Forget to Join Us For The Best Breakfast Buffet on The Kancamagus

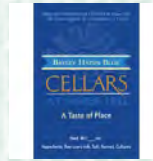


# Our Suppliers

- American Way Farm...Columbia, NH
- Barr Hill...Hardwick, VT
- Be Well Acres...Colebrook, NH
- Bear Shirt Farm...Littleton, NH
- Bickford Homestead...Orford, NH
- Blythedale Farm...Corinth, VT
- Boulders & Berries...North Stratford, NH
- Bonnie Brae Farms...Plymouth, NH
- Brookford Farm...Canterbury, NH
- Cabot Creamery...Cabot, VT
- Cross Farm...Barnet, VT
- Duck Trap River of Maine
- Elle & Eve...Lancaster, NH
- Farmer Brown...Enosburg Falls, VT
- Flag Hill Winery...Lee, NH
- Fuller's Sugarhouse...Lancaster, NH
- Grandy Oats...Hiram, ME
- Great North Ale Works...Manchester, NH
- Green Mountain Smoke House, VT
- Harpoon Brewery...Windsor, VT
- Hatchland Dairy...North Haverhill, NH
- Haynes Homestead...Colebrook, NH
- Hermit Woods Winery...Meredith, NH
- Jasper Hill Cellars...Greensboro Bend, VT
- Lancaster Floral Design & Garden Center...Lancaster, NH
- Landaff Creamery...Landaff, NH



- Mad River Roaster...Campton, NH
- Maine Grains...Skowhegan, ME
- McMann Gardens... Stratford, NH
- Meadowstone Farms...Bethlehem, NH
- Moat Mountain Brewery...North Conway, NH
- Mountain Roots Farm...Bethlehem, NH
- New Earth Organic Farm...Colebrook, NH
- North East Kingdom Processing...St. Johnsburry, VT
- Old Crow Farm...Stewartstown, NH
- Peaked Moon Bakery...Lincoln, NH
- Peaked Moon Farm...Piermont, NH
- Pinestead Farm...Franconia, NH
- PT Farm...North Haverhill, NH
- Prospect Farm...Lisbon, NH
- Robie Farm...Piermont, NH
- Shire Farm...Vershire, VT
- Smuttynose Brewery...Hampton, NH
- Spring Hill Angus...Derby, VT
- Stockwell Farm...Colebrook, NH
- Switchback Brewery...Burlington, VT
- Tuckerman's Brewery...Conway, NH
- Valley Brook Farm...Maidstone, VT
- Winter Green Farm & Aquaponics...North Stratford, NH
- Wolf Howling Garden...North Stratford, NH
- Woodstock Station Brewery...Woodstock, NH
- 4 Corners Farm...Newbury, VT



## Children's Menu

### Starters

- Crudites...4
- Fruit & Yogurt...5

### Pasta

- Buttered Noodles...5
- Pasta & Sauce...6
- Alfredo Noodles...6
- Meatballs and Sauce...8

### Entrees

Served with Starch and Veg

- Grilled Steak Tips...10
- Grilled Chicken...8
- BBQ Glazed Bacon Wrapped Meatloaf...8

### Sandwiches

Served with Choice of Fries, Tots, Fruit Salad, or Side Salad

- Locally Raised Burger...8
- Add American or Cheddar...1
- Grilled Cheese...6
- Choice of American or Cheddar

Hot Dog...6

- Chicken Fingers...8
- Choice of BBQ or Ranch
- Dipping Sauce



We Would Like to Thank You for Your Patronage and Invite You to Look into Our Suppliers as Many of Them Might be Available to You Already or can be Checked Out at a Retailer or Farm Stand on Your Way Home