

Appetizers

Pan Fried Crab Cakes

Loaded with crab meat, fresh herbs and vegetables, served with tangy coleslaw and spicy remoulade

Mussels, *available gluten free*

Fresh mussels steamed in saffron tomato Bouillabaisse broth, served with a garlic crouton

Parmesan & Garlic Fried Calamari

Crispy, fried calamari, tossed in Parmesan cheese, fresh garlic and herbs, served with fresh lemon and spicy remoulade

Mezze Plate, *available gluten free*

House-made hummus, roasted olives and red peppers, marinated feta cheese and pita bread

Grilled Three Cheese Quesadilla

Smoked mozzarella, cheddar and Monterey Jack cheeses, served with salsa and sour cream
Add grilled chicken 2.50, guacamole or extra sour cream .50

Bacon Wrapped Meatloaf Balls

Three house-made mini meatloaf balls, wrapped in bacon with melted three cheese sauce, served with our 24 hr. onion gravy

Jumbo Chicken Wings, *available gluten free*

Garlic, onion, cumin, coriander seasoned whole chicken wings, tossed in one of our house-made sauces
See sauce options below

Sauces

Pineapple Habanero, Brown Sugar & Garlic Hot Sauce, Cranberry Teriyaki, Chandler's BBQ, Honey Dijonnaise, *Extra side sauces or dressings .50, Ranch or Bleu Cheese (available upon request)*

Soups & Salads

Our dressings include Ranch, Bleu Cheese, Parmesan Peppercorn, Raspberry, Apple Cider Vinaigrette, Balsamic Vinaigrette, Russian, Extra Virgin Olive Oil & Balsamic Vinegar.

All dressings are prepared gluten free.

House Salad

small 5 / entrée 8

Cucumber, cherry tomatoes, red cabbage and shaved carrot over mixed field greens

Caesar Salad

small 6 / entrée 9

Fresh cut romaine, garlic croutons, lemon and Parmesan cheese with house-made dressing

Mediterranean Salad

12

Fresh tomatoes, chopped cucumbers, roasted red peppers, chickpeas and olives, with feta cheese and yogurt dressing

Baby Spinach, Quinoa, Apple, Cranberry & Apricot Salad

12.50

Tossed with spiced walnuts, chevre and house-made apple cider vinaigrette

Add grilled chicken, salmon, steak or shrimp to any salad

6.50

Chandler's Award Winning New England Clam Chowder

cup 5 / bowl 7

Soup of the Day

cup 4 / bowl 6

Burgers & Sandwiches

12 All burgers and sandwiches are available gluten free (except where noted) and include a dill pickle and your choice of french fries, chips or coleslaw.
14 Substitute fresh cut steak fries or onion rings 2

Additional Toppings & Sides

Bacon, Bleu Cheese, Guacamole, Fried Egg, Mortadella, Fresh Mozzarella and Jalapeños *1.50 each*
Sautéed Onions, Peppers and Mushrooms *.75 each*
Onion Rings or Steak Fries, *small 3 / large 5*

Grilled 100% Angus Beef Burger

10.50

6 oz. grilled beef served with your choice of Vermont cheddar, Swiss, American or provolone cheese, lettuce and tomato

Spicy Turkey Burger

10

Fresh ground turkey and mango chutney, paprika, cayenne and garlic, served with Vermont cheddar cheese, lettuce and tomato

Vegan Black Bean, Sweet Potato and Quinoa Burger

10.50

Carrots, celery, onion, garlic, chickpea flour, bell peppers and quinoa, sautéed in olive oil with southwestern spices, served with lettuce and tomato

Bacon Wrapped Meatloaf Grinder, *not available gluten free*

12.75

Three house-made mini meatloaf balls, wrapped in bacon with melted three cheese sauce, served with our 24 hr. onion gravy on a big roll

Chandler's Corned Beef Reuben

10.50

Thinly sliced house-made corned beef with Swiss cheese, sauerkraut and Russian dressing on grilled rye bread

Roasted Vegetable Terrine Sandwich

9.50

Layers of hot roasted eggplant, tomatoes, bell peppers, onions and portabella mushrooms, fresh spinach and balsamic vinaigrette with melted mozzarella and Parmesan cheese on a baguette

Fried Fish Sandwich, *not available gluten free*

12

Berkshire Brewing Company beer battered cod fillet, served with lettuce and tomato

Crab Cake Sandwich, *not available gluten free*

14

Served with lettuce, tomato and spicy remoulade

Grilled Chicken Paillard

10

Boneless chicken breast, provolone cheese, olive, artichoke and roasted red pepper spread on a big roll

Muffuletta Sandwich

10.50

Sliced ham, salami, Mortadella, mozzarella and provolone with olive, artichoke and roasted red pepper spread on a big roll

Chandler's Pulled Pork Sandwich

10.50

Barbecue braised pulled pork on a jalapeño cheddar biscuit, topped with coleslaw and extra barbecue sauce on the side

The Pilgrim, *not available gluten free*

11

Hot fresh roasted turkey, sage dressing and house-made cranberry sauce on multi-grain bread with a side of turkey gravy

Entrées

All entrées include a cup of soup, New England Clam Chowder or a small house salad.

Substitute a Caesar salad 1

Fresh Baked Cod Fillet, *available gluten free*

Served over rice, seasonal vegetables and white wine butter sauce

Buttered breadcrumb topping available

Chandler's Fish & Chips

Berkshire Brewing Company beer battered cod fillets served with fries, tartar sauce and coleslaw

Chandler's Fresh Baked Quiche

Deep dish house-made pie crust, fresh eggs and cream, seasonal ingredients and a generous amount of cheese

Roasted Vegetable Terrine, *available gluten free*

Layers of hot roasted eggplant, tomatoes, bell peppers, onions and portabella mushrooms, fresh spinach and balsamic vinaigrette with melted mozzarella, Parmesan cheese and marinara sauce

Grilled Salmon, *available gluten free*

Herb crusted Atlantic salmon fillet, served with rice and fresh seasonal vegetables

Chandler's Roast Turkey

House-made stuffing, mashed potatoes, fresh seasonal vegetables, cranberry sauce and house-made turkey gravy

Chandler's Homemade Bacon Wrapped Meatloaf

Ground chuck, short rib meat, molasses, brown sugar and tomato, celery and onion spices, served with mashed potatoes and seasonal vegetables

Smoky Three Cheese Macaroni

Baked macaroni with smoked mozzarella, cheddar and Monterey Jack cheeses

Add bacon or truffle 3, lobster 3.50

Pasta Penne, *available gluten free*

Al dente cooked penne with broccoli, spinach, roasted tomatoes and your choice of marinara or white wine garlic cream sauce

Add shrimp, chicken, salmon, chorizo sausage 6.50 each

Desserts

Seasonal Fruit Crisp

Served warm, with a scoop of vanilla ice cream

Vanilla Crème Brûlée, *gluten free*

Smooth cool custard with a warm crisp caramelized sugar topping

Flourless Chocolate Torte, *gluten free*

With a chocolate ganache

Toll House Cookie Pie

Chocolate chip cookie pie with vanilla ice cream, chocolate sauce

Chandler's makes every effort to provide sustainably harvested seafood following Monterey Bay Aquarium's Seafood Watch Guidelines.

Before placing your order, please inform your server if a person in your party has a food allergy.

7% MASSACHUSETTS MEAL TAX · A 20% gratuity may be added to parties of six or more.

Mastercard, Visa, Discover and American Express gladly accepted. Consuming raw or undercooked foods may increase the risk of food-borne illness.

Drinks

Unsweetened Black Tea, <i>one free refill</i>	2.50
Lemonade, <i>one free refill</i>	2.50
Poland Spring Water, <i>still or sparkling</i>	2.50
San Pellegrino Sparkling Water	reg 3 / large 8
Coke, Diet Coke, Sprite or Ginger Ale, <i>one free refill</i>	2.50
Chandler's Old Fashioned Root Beer	2.75
Local Mapleline Farm Milk, <i>whole, low-fat & chocolate</i>	2.25
Orange, Apple or Cranberry Juice	2.50
Coffee, <i>one free refill</i>	3
Pierce Brother's small batch locally roasted coffee, Colombian and decaffeinated Colombian	
Bigelow Selected Tea Varieties, <i>one free refill</i>	2.75

Wine by The Glass

White Wine

Monkey Bay Sauvignon Blanc, <i>New Zealand</i>	6.50
Indaba Sauvignon Blanc, <i>South Africa</i>	7.50
Salmon Creek Chardonnay, <i>California</i>	6
Butternut Chardonnay, <i>California</i>	7.50
Kendall-Jackson Chardonnay, <i>California</i>	9.50
Beringer Pinot Grigio, <i>California</i>	6
La Crema Pinot Gris, <i>California</i>	9
Schmitt Sohne Riesling, <i>Germany</i>	7
Beringer White Zinfandel, <i>California</i>	6
Estancia Moscato, <i>California</i>	6.50
Pine Ridge Chenin Blanc/Viognier, <i>California</i>	7

Red Wine

McManis Pinot Noir, <i>California</i>	7
Parducci Pinot Noir, <i>California</i>	8.50
Salmon Creek Merlot, <i>California</i>	6
Hahn Merlot, <i>California</i>	7.50
Sterling Napa Merlot, <i>California</i>	9
Salmon Creek Cabernet, <i>California</i>	6
J Lohr Cabernet, <i>California</i>	8
Josh Cabernet, <i>California</i>	9
Callia Alta Malbec, <i>Argentina</i>	6.50
Chateau Mercade, <i>Bordeaux</i>	7
Apothic Red, <i>California</i>	8.50

Sparkling Wine

Sophia Blanc de Blanc, <i>split</i>	9
Korbel Brut, <i>split</i>	9
Mionetto Moscato Dolce, <i>split</i>	9

Wine Flights

A 2 oz sample of any 6 wines by the glass	20
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Please ask your server for our extended wine menu

Beer

Berkshire Brewing Company Draught Beer

Steel Rail Extra Pale Ale	12 oz 4.75 / 16 oz 5.75
A light-colored medium-bodied American ale with a balanced blend of malt & hops	

Berkshire Traditional Pale Ale

12 oz 4.75 / 16 oz 5.75	
A traditional English-style pale ale, assertively hopped with a distinctive malty character	

Drayman's Porter

12 oz 4.75 / 16 oz 5.75	
A rich, dark, full-bodied brew with strong malt and chocolate flavors	

Seasonal Brew

12 oz 5.25 / 16 oz 6.25	
Please ask your server about our seasonal selection	

BBC Sampler

10	
Try 5 oz of each brew	

Micro-Brewed Bottled Beers

Sam Adams Boston Lager, <i>Massachusetts</i>	4.75
Sam Adams Light, <i>Massachusetts</i>	4.75
Sam Adams Seasonal, <i>Massachusetts</i>	4.75
Harpoon I.P.A., <i>Vermont</i>	4.75
Harpoon Seasonal, <i>Vermont</i>	4.75
Long Trail Ale, <i>Vermont</i>	4.75
Long Trail Seasonal, <i>Vermont</i>	4.75

Imported Bottled Beers

Amstel Light, <i>Holland</i>	4.50
Guinness, <i>Ireland</i>	4.50
Heineken, <i>Holland</i>	4.50
Corona, <i>Mexico</i>	4.50
Stella Artois, <i>Belgium</i>	4.50

Domestic Bottled Beers

Budweiser	4
Bud Light	4
Blue Moon	4
Coors Light	4
Miller Lite	4
Michelob Ultra	4
Yuengling	4.50

Non-Alcoholic Bottled Beers

Beck's	4.50
O'Doul's	3.50