CHANDLER'S Lunch Menu

APPETIZERS

GF Scallops & Bacon 12.50

Tender, succulent sea scallops wrapped in apple wood smoked bacon with honey mustard sauce

Crispy Fried Calamari 12

Tossed in Parmesan cheese, fresh garlic and parsley served with lemon and spicy remoulade

Pan Seared Crab Cakes 12

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

^{GF} Grilled Chicken ಈ Kale Ravioli 11

Simmered in vegetable stock and served with herbed olive oil

Mezze Plate 10

Chandler's homemade hummus with roasted olives, red peppers, marinated feta cheese and grilled baguette

SOUP & SALAD

Chandler's Award Winning New England $Clam\ Chowder\ \ \text{cup 5 / bowl 7}$

Soup of the Day cup 4 / bowl 6

GF Spinach Salad 12.50

With quinoa, apples, cranberries, apricots, spiced walnuts and chèvre with homemade cider vinaigrette

GF Salad Niçoise 12

Greens with new potatoes, tomato, green beans, hard boiled egg, cured olives and red wine vinaigrette

Our homemade dressings include:

- apple cider vinaigrette
- balsamic vinaigrette
- blue cheese
- extra virgin olive oil with balsamic vinaigrette
- ranch
- · red wine vinaigrette
- russian

Caesar Salad small 7 / entrée 10

Fresh romaine, garlic croutons, white anchovies, lemon, Parmesan cheese and homemade Caesar dressing

GFGarden Salad small 7 / entrée 10

Mixed greens, cucumbers, tomato, carrot and red cabbage

Seafood Caesar Salad 15

Our Caesar salad topped with cocktail shrimp, tuna fish and grilled scallops

GF Chef Salad 12.50

Our house salad with the addition of roasted turkey, bacon, Swiss cheese, hard boiled egg and garden vegetables

Add grilled chicken, salmon, or shrimp to any of the salads listed above 7.50

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked foods may increase the risk of food-borne illness.

SANDWICHES

Choice of white, wheat or rye breads, bulkie roll or wheat wrap, served with French fries, coleslaw or potato chips

Burger 12.50

100% Angus beef burger with lettuce, tomato, cheddar cheese and bacon

Irish Burger 14

An Angus burger with sliced corned beef, cheddar cheese and coleslaw

Vegan Black Bean Burger 10.50

Made in house with carrots, celery, onion, garlic, chickpea flour, bell peppers and quinoa, sautéed in olive oil with southwestern spices with lettuce & tomato

Corned Beef Reuben 12

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

Fried Fish Sandwich 14.50

Berkshire Brewing Company beer battered fried cod fillet served with lettuce and tomato on a roll with tartar sauce

The Pilgrim Sandwich 12

House roasted turkey breast served with lettuce, sage dressing and cranberry sauce

Grilled Chicken Sandwich 10.50

Smoked mozzarella, tomato and lemon pepper mayonnaise

Tuna Wrap 12.50

Solid white tuna, sliced red onion served with lettuce in a wrap

Pulled Pork Sandwich 12

House smoked pork, served open face with barbecue sauce and cheddar cheese

ENTREES

All entrees are served with soup or salad. Entrees without pasta include choice of mashed potatoes, French fries, rice, steak fries, or potato chips and are served with the vegetable of the day. Gluten free pasta & bread are available upon request.

Grilled New York Sirloin 26

Choice Angus sirloin seasoned with a Pierce Brothers Coffee Rub and extra virgin olive oil

Baked Meatloaf 15

Our own recipe, all-beef meatloaf sliced and served with mushroom sauce

^{GF}Sea Scallops 26

Grilled scallops finished with local honey butter and Hawaiian sea salt

Baked Cod Fillet 17.50

A simple preparation of a delicious mild fish served with lemon and bread crumbs

^{GF}Baked Atlantic Salmon 17.50

Topped with smoked mozzarella, basil and balsamic glaze

Fish & Chips 17.50

Berkshire Brewing Company beer battered fried cod fillet served with French fries, tartar sauce and colesla

Chandler's Quiche 13.50

Deep dish pie crust with fresh eggs, cream, a generous amount of cheese and the chef's selection of vegetables

Smoky Three Cheese Macaroni 12

Baked macaroni with smoked mozzarella, cheddar and Monterey Jack cheeses

Add applewood bacon 4, or grilled chicken 7

Pasta Primavera 14

Penne pasta, fresh spinach, artichokes and roasted red peppers with white wine, lemon, garlic and Parmesan cheese *Add shrimp, chicken, salmon, or shrimp 7*

Chicken Pot Pie 16

Tender chunks of white meat chicken with vegetables in a rich velouté sauce topped with a homemade pie crust

Chicken Marsala 17.50

Tender breast of chicken sautéed with sliced mushrooms and finished with Marsala wine and rich chicken stock

Crab Cake 17.50

Pan seared, loaded with crab meat, herbs, vegetables and served with a spicy remoulade

GF: Gluten Free

DRINKS

Unsweetened Iced Tea	2.50
Flavored Iced Tea Raspberry, mango and peach	2.75
Lemonade	2.50
Poland Spring Water Still or sparkling	2.50
San Pellegrino Sparkling Water	reg 3 / large 8
Coke, Diet Coke, Sprite or Ginger Ale	2.50
Chandler's Old Fashioned Root Beer	2.75 non refillable
Local Mapleline Farm Milk Whole, low-fat and chocolate	2.75 non refillable
Orange, Apple or Cranberry Juice	2.50
Coffee	2.75
Pierce Brothers small batch locally roasted coffee, Columbian and decaffeinated Columbian	
Bigelow Selected Tea Varieties	2.75

WINE BY THE GLASS

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Monkey Bay Sauvignon Blanc, NEW ZEALAND	6.50
Pomelo Sauvignon Blanc, CALIFORNIA	7
Salmon Creek Chardonnay, CALIFORNIA	6
Bonterra Chardonnay, CALIFORNIA	9
Kendall-Jackson Chardonnay, CALIFORNIA	9.50
Beringer Pinot Grigio, CALIFORNIA	6
Cavit Pinot Grigio, CALIFORNIA	7
Schmitt Sohne Riesling, GERMANY	7.50
Market Moscato, WASHINGTON	6.50
Beringer White Zinfandel, CALIFORNIA	6
Ballet of Angels White Blend, CONNECTICUT	7.50
RED WINE	
McManis Pinot Noir, CALIFORNIA	7.50
Angeline Pinot Noir, CALIFORNIA	6.50
Salmon Creek Merlot, CALIFORNIA	6
Hahn Merlot, CALIFORNIA	7.50
Salmon Creek Cabernet, CALIFORNIA	6
J Lohr Cabernet, CALIFORNIA	8.50
Bonterra Cabernet, CALIFORNIA	9.50
Callia Alta Malbec, ARGENTINA	6.50
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SPARKLING WINE

Korbel Brut, split	9
Zonin Prosecco, split	9

Raw Power Shiraz, AUSTRALIA 8
Apothic Red, CALIFORNIA 7.50
Caposaldo Chianti, ITALY 7

WINE FLIGHTS

A 2 oz sample o	of any 6 wines	by the glass	2

Please ask your server for our extended wine menu

DRAUGHT BEER

BERKSHIRE BREWING COMPANY (Deerfield, MA)	
Steel Rail Extra Pale Ale	'5
Hoosac Tunnel Amber Ale. 5.7 A traditional amber ale, assertively hopped with a distinctive malty character	'5
Drayman's Porter	'5
Berkshire Brewing Company Seasonal Brew	25
LEFTY'S BREWING COMPANY (Greenfield, MA)	
Lefty's English Style IPA	'5
Lefty's Seasonal 6.2 Ask your server about our seasonal selection	25
Additionally we have four rotating draught beers, ask your server what's on tap!	
BEER FLIGHT1	12
Select 4 of any of our 10 beers on draught	
BOTTLED BEER	
Sam Adams Boston Lager 4.7	75
Sam Adams Seasonal 4.7	'5
Spencer Trappist Ale	10
Heineken 4.5	50
Stella Artois	.5
Bud Light	.4