

Starters

French Onion Soup

Topped with toasted focaccia and bubbling Swiss cheese 6

Soup of the Day

Always homemade, changes often 6

GF *Spicy Tuna Avocado

Yellowfin, tobiko, avocado, spicy mayo, sweet sesame, wasabi, cucumbers 14

GF Brick Oven Nachos

Black bean corn salsa, guacamole, pico de gallo, chipotle ranch and cheddar baked by wood fire 13
Add chicken 3

Ms. J's Buffalo Wings

Rolled in spicy hot sauce and served with bleu cheese dressing 12

Maddy's Boneless Wings

Deep fried chicken strips dipped in spicy hot sauce and served with bleu cheese dressing 11

Wood-Fired Chicken Quesadilla

Cheddar, black bean corn salsa, caramelized onions and grilled chicken breast; served with chipotle ranch 12

Calamari Fritti

Lightly breaded and flash fried; served with chipotle ranch and marinara 11

Artichoke & Spinach Dip

Hot out of the wood-fired oven, served with pita chips 10

GF Edamame

Steamed and sprinkled with sea salt 6

GF Maple Ginger Salmon

A four ounce filet glazed with maple and ginger; served over snow peas 10

On The Side

Basket of French Fries 6

Basket of Onion Rings 7

Basket of Sweet Potato Fries with honey mustard 7

Wood-Fired Thin Crust Pizza

Substitute a gluten free crust for 3

Add a small house or Caesar salad for 6

The Classic

Fresh mozzarella, parmesan, our tomato sauce and fresh basil 12

Pepperoni

The Classic with sliced pepperoni 13

Wild Mushroom & Truffle

Four cheeses, balsamic grilled onions, portabella and button mushrooms, drizzled with truffle oil 14

NEW! Buffalo Cauliflower

Fried cauliflower, buffalo sauce, cheddar, roasted garlic, carrots, scallions and bleu cheese 13

Got Yer Goat

Warm goat cheese, sun-dried tomatoes, mozzarella, our tomato sauce and fresh basil 13

T.P.R. Chicken Barbecue

(T.P.R. = This Pie Rocks) With cheddar, bacon, grilled onions, portabella mushrooms and fresh scallions 14

The Margherita

Ripe tomato, roasted garlic, fontina, fresh mozzarella; topped with balsamic dressed arugula 14

Seasonal Salads

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

GF The Cobb

Grilled chicken, avocado, tomato, bacon and hard-boiled egg over mixed greens, topped with feta 15

NEW! Sautéed Brussels Sprouts

With hickory bacon and butternut squash over baby arugula and ancient grains 13

GF Avocado Apple

Mixed greens with citrus vinaigrette, apples, ripe avocado, grape tomatoes, maple walnuts and bleu cheese crumbles 13

GF Superfood Salad

Kale, shaved Brussels sprouts, cabbage, radicchio, avocado, and Napa cabbage topped with fresh tomato and almonds; green goddess yogurt dressing on the side 13

GF Fire-Roasted Vegetable

A Molly's original! Wood-fired vegetables basted with balsamic vinaigrette, served over mixed greens 12

GF Greek & Grains

Faro, quinoa and arugula dressed with red wine vinaigrette; topped with grape tomato, cucumber, red onions, feta and a medley of olives; drizzled with tzatziki sauce 12

Caesar

Romaine lettuce, croutons and parmesan cheese with homemade dressing half 6 full 9

GF House

Mixed greens, shaved parmesan, sliced cucumbers, grape tomatoes and carrots; choice of dressing on the side half 6 full 9

ADD A TOPPING TO ANY ENTRÉE, SALAD OR PASTA

GF Grilled marinated chicken 3

GF *Marinated steak (grilled medium-rare) 6

GF Grilled salmon 5

GF *Ahi tuna (grilled rare) 6

GF Six large sautéed shrimp 6

 Denotes vegetarian items.

GF 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.

Molly's Favorites

Add a small house or Caesar salad for 6

Spicy Caramel Chicken

Crispy chicken tossed with sweet spicy sauce and broccoli over confetti rice 12

NEW! Grilled Meatloaf

Served with roasted Yukon gold potatoes; topped with mushroom bordelaise and crispy onions

Pan-Seared Thai Chicken

Sautéed chicken breast with coconut milk, green curry, ginger, scallions, sweet bell peppers, served over confetti rice 13

NEW! GF *Tuna Tataki

Ginger, green onion, soy, sesame, chili, avocado; served over rice with cucumber and carrot salad 18

Fish & Chips

North Atlantic Cod beer battered; served with French fries, coleslaw and tartar sauce 14

NEW! Sundried Tomato Salmon

Grilled salmon topped with sundried tomato pesto over sautéed Brussels sprouts and ancient grains 18

GF Wood-Fired Stir-Fry

A sizzling medley of roasted fresh vegetables with sesame-ginger sauce; served over confetti rice 11

Add grilled chicken 3

*Add marinated steak (grilled med-rare) 6

Add grilled salmon 5

Add six large sautéed shrimp 6

*Marinated Steak Tips

Medium-rare filet served over confetti rice, topped with grilled peppers and crispy onions 19

NEW! GF Maple Apple Pork Loin

Bone in cider brined pork loin chop, roasted Yukon gold potatoes and bourbon apples 16

NEW! IPA Short Rib

IPA braised choice short rib, roasted Yukon gold potatoes and crispy onions 19

*Steak Tacos

Sliced medium-rare filet, lettuce, tomato, cheddar and red onion ; served with Mexican rice, rustic salsa and guacamole 15

Fish Tacos

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

Fried Haddock 14

*Grilled Rare Yellowfin 16

Sautéed Shrimp 17

Noodles

Add a small house or Caesar salad for 6

Tomato Basil Rigatoni

Grape tomatoes sautéed in garlic butter sauce with fresh basil, parmesan and a touch of marinara 11

Chicken Carbonara

Chicken strips sautéed with bacon, garlic and basil; tossed with parmesan cream sauce and rigatoni 14

ROBIE FARM MAC & CHEESE

Voted best in NH, featuring local cheeses topped with buttered bread crumbs; served with a balsamic dressed garden salad 14 with Prosciutto 17

NEW! Peanut Shrimp

Crispy shrimp, peanut sauce, red bell peppers, green onions, carrots, rice noodles and toasted peanuts 17

NEW! GF Pho (fuh)

Sliced flank steak in Vietnamese style broth made with Robie beef, rice noodles, basil, scallions, red peppers, cilantro and chili sauce 15

Chicken Fettuccine Alfredo

Chicken strips sautéed with broccoli in olive oil, garlic, fresh parmesan and seasoned cream 14



Voted 2014 & 2015 Best Lunch
in the Upper Valley by the
Valley Business Journal

Sumptuous Sandwiches

Served with French fries unless otherwise noted. Substitute sweet potato fries, ancient grains or onion rings for 1. Substitute a house or Caesar salad for 2

Philly Cheesesteak

French roll stuffed with shredded Angus beef, sautéed onions, mushrooms, peppers and American cheese 13

NEW! Short Rib Melt

Braised short rib, Gouda, arugula, caramelized onions and house mustard on grilled sourdough 14

C.B.C.

A favorite at Molly's for over 30 years! A grilled chicken breast with bacon, cheddar, lettuce and Jesse's barbecue sauce on a brioche roll 12

NEW! Avocado Toast

Open faced grilled sourdough, avocado, roasted tomato, parmesan, basil, olive oil, cracked pepper; served with a lemon basil dressed garden salad 12

Chicken Avocado

A grilled chicken breast topped with bacon, guacamole, Swiss, lettuce and tomato on a brioche roll 12

Cuban

Pressed sandwich with mustard, pickles, roasted pork, ham and Swiss 13

Turkey BLT

Roasted turkey breast, bacon, tomato, lettuce and maple aioli on grilled brioche 12

Juicy Burgers

8 oz. hand pattied Angus beef burgers, served with lettuce, tomato and red onion on a toasted roll with French fries. Substitute sweet potato fries, ancient grains, or onions rings for 1. Substitute a house or Caesar salad for 2

*Half-Pound Beef Burger 12

Add cheddar, Swiss or American .50 Add bacon .50

*Ahi Burger

Sesame crusted yellowfin grilled rare with wasabi ginger mustard and sweet sesame slaw 16

Maple Turkey Burger

Blended with corn, red peppers and basil. Glazed with maple syrup; topped with cheddar, maple aioli and baby arugula 12

Homemade Black Bean Burger

Mixed with corn, peppers, onions, cheddar and a blend of Mexican spices; topped with tomato, arugula and fresh guacamole 11

Sweets

Made from scratch and portioned to encourage sharing! Ice cream flavors are chocolate, coffee and vanilla. Check the special's sheet for our pastry chef's seasonal creation.

Old Fashioned Carrot Cake

Thick layers of cream cheese frosting and spice cake baked with golden raisins, sweet coconut, fresh carrots, crushed pineapple and chopped walnuts 8

Monster Mud Pie

An Oreo® crust layered with chocolate and coffee ice cream, topped with chocolate chips and whipped cream 7

Morgan's Magic Brownie

Warm chocolate brownie topped with ice cream, hot fudge, whipped cream, walnuts and a cherry on top 7

Milkshakes

chocolate, coffee, vanilla 6

Hot Fudge Sundae

chocolate, coffee, vanilla 5

Ice Cream Scoop

chocolate, coffee, vanilla 1.5 per scoop

House Margaritas

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

* Kick it up with some flavor 4

Black Raspberry Strawberry Red Apple
Blue Hawaiian Cranberry Pomegranate

Frozen Margarita

We freeze our sour mix instead of using crushed ice, creating a more flavorful and potent margarita! Try our original or any of the flavors listed above 5

Skinny Margarita

Tequila, triple sec, fresh muddled lime, splash of sour and soda 8

Florida Margarita

OJ, Patron Silver, Grand Marnier and fresh lime juice 12

Apple Cider Margarita

Hornitos Añejo, GranGala, and Vermont apple cider with a cinnamon sugar rim 9

"Old Fashioned" Margarita

Hornitos Black Barrel, Disaronno, Agave, fresh squeezed orange and bitters 10

Non-Alcoholic Options

Lemonade 3

Mulled Cider 5

Hot Chocolate 3

House Brewed Iced Tea 2.50

Dasani Bottled Water 2.50

San Pellegrino 3

Coffee or Herbal Tea 2.50

Red Bull/Sugar Free Red Bull 3



Molly's
restaurant & bar

Greatest Hits Vol. 4

Seasonal Cocktails

Spiked Cider

Our house mulled cider with Cabin Fever maple whiskey, finished with a cinnamon sugar rim 7

Mulled Wine

Warmed house mulled red wine with spices 8

Barrel-Aged Manhattan

Knob Creek Bourbon, sweet vermouth and orange bitters, aged and blended with maple syrup and finished with a Bada Bing cherry 10

Cider Fizz

Lunetta Prosecco and Vermont apple cider 9

Dark and Cidery

Goslings Dark Rum, ginger beer and Vermont apple cider 8

Molly's Nightcap

Patron XO Cafe, Kahlua and cream 9

White Wines

Pinot Grigio

Tavo, Italy 10 / 30

Sauvignon Blanc

Santa Rita, Chile 9 / 27

Brancott Estate, New Zealand 9 / 27

Chardonnay

William Hill, California 10 / 30

Wente, California 9 / 27

Riesling

J.Lohr Riesling, California 9 / 27

Sparkling

Lunetta Prosecco, Italy 7

Freixenet Cordon Negro Brut, Spain 7

Rose

Gerard Bertrand Gris Blanc, France 10 / 30

Red Wines

Pinot Noir

Cono Sur, Chile 9 / 27

Malbec

Los Cardos, Argentina 10 / 30

Crovo Nero D'Avola, Italy 9 / 27

Cabernet Sauvignon

Las Mulas Organic, Chile 10 / 30

Merlot

Drumheller, Washington 9 / 27

Rioja

Marques de Riscal Proximo, Spain 10 / 30

Chianti

Melini Classico, Italy 11 / 33

Zinfandel

Cline, California 10 / 30