

Starters

French Onion Soup

Topped with toasted focaccia and bubbling Swiss cheese 6

Soup of the Day

Always homemade, changes often 6

NEW! Bruschetta

Marinated tomato, fire toasted focaccia, balsamic glaze, basil 8

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

NEW! PEI Mussels

Tomato, garlic butter, white wine, chorizo; topped with fries and spicy mayo 15

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

NEW! Summer Salad

Brushed with garlic butter, fontina, tomato, prosciutto; finished with lemon basil dressed arugula and parmesan 14

Pepperoni

The Classic with sliced pepperoni 13

NEW! Grilled Vegetable

Roasted garlic, mozzarella, parmesan, marinated zucchini, red onion, portabella; finished with balsamic glaze 14

Wild Mushroom & Truffle

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

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 grape tomato 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

NEW! Greek & Grains

Ancient grains, marinated tomato and cucumber, arugula, assorted olives, avocado and feta 13

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! BBQ Rib

Thai lime, hoisin bbq, sesame and green onion with fries and slaw 17

Pan-Seared Thai Chicken

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

NEW! *Yellowfin

Ginger rubbed and grilled rare with chilled spicy udon noodle salad 18

Fish & Chips

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

NEW! GF Buddha Bowl

Quinoa, broccoli, carrot, Brussels, roasted red pepper, sesame seeds, avocado, grilled chicken and dijon yogurt sauce 15

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

*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

NEW! GF *Steak & Zucchini Noodles

Medium rare steak tips, pesto, tomato, roasted peppers, quinoa and parmesan 16

ROBIE FARM MAC & CHEESE

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

Chicken Carbonara

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

Peanut Shrimp

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

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 (Choose your side)

Philly Cheesesteak

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

NEW! GF Blackened Shrimp & Avocado

Lettuce Wrap

Served with quinoa and marinated tomato and cucumber 15

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

Avocado Toast

Open faced grilled sourdough, avocado, roasted tomato, parmesan, basil, olive oil and 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

*Ahi Steak Sandwich

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

Turkey BLT

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

Juicy Burgers (Choose your side)

8 oz. hand pattied Angus beef burgers, served with lettuce, tomato and red onion on a toasted roll.

*Half-Pound Beef Burger 12

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

Maple Turkey Burger

Blended with corn, red peppers and basil, glazed with maple syrup and 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

SIDES: Fries, coleslaw, lemon basil quinoa or marinated tomato cucumber salad

Substitute sweet fries, onion rings or ancient grains for \$1

Substitute Caesar salad, house salad or soup for \$2

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 Watermelon
Blue Hawaiian Peach 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

Mojave Margarita

Smoky house infused juniper-sage mezcal, crème de cassis, fresh lime juice, and muddled blueberries 9

Paloma Clásico

Hornitos plata tequila, grapefruit and fresh lime juice, with a splash of soda and a pinch of salt 8

Jalapeño Margarita

House infused pineapple-jalapeno tequila, blue agave nectar and a splash of pineapple juice 10

Florida Margarita

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

Non-Alcoholic Options

Lemonade 3

Electric Blueberry Lemonade 5

House Brewed Iced Tea 2.50

Dasani Bottled Water 2.50

San Pellegrino 3

Coffee or Herbal Tea 2.50



Seasonal Cocktails

Hibiscus Cooler

Tito's vodka with house hibiscus-vanilla simple syrup and lemonade 9

The Hugo

Courvoisier cognac, California champagne, elderflower liqueur, muddled mint and agave 11

Strawberry Smash

Malfy Con Limone lemon gin, muddled basil, strawberries, and Lillet Blanc finished with tonic 10

Stormy Thyme

Gosling's black rum, ginger beer, lemon juice, and house ginger-thyme simple syrup 9

White Wines

Ca'Donini Pinot Grigio Venetie, Italy 8 glass / 24 Bottle
Bright honey and apple notes with a lingering pear aftertaste

Maso Canali Pinot Grigio

Trentino, Italy 11 glass / 33 Bottle
An aromatic and rich finish with notes of apricot and tropical fruit

Santa Rita Sauvignon Blanc

Valle Central, Chile 8 glass / 24 Bottle
Citrus blossoms and peach flavors, well rounded and zesty

Brancott Estate Sauvignon Blanc

Marlborough, New Zealand 10 glass / 30 Bottle
Stonefruit highlights leading to sweet fruit flavors

J. Lohr Chardonnay

California 11 glass / 33 Bottle
Peach, lemon, baking spices and honey notes with a long, subtle oak finish

Kendall Jackson Chardonnay

California 11 glass / 33 Bottle
Subtle oak and butter aromas with pear, peach and butterscotch flavors

Bex Riesling

Mosel, Germany 9 glass / 27 Bottle
Orange blossom, lime and grapefruit aromas with mineral and zest highlights

Commanderie de la Bargemone Rose

Provence, France 12 glass / 36 Bottle
Strawberry and rose petal notes, very dry with crisp acidity

Lunetta Prosecco

Trentino-Alto Adige, Italy 8 glass
Refreshing and dry with crisp fruit flavors

Red Wines

Cono Sur Pinot Noir

Valle Central, Chile 9 Glass / 27 Bottle
Voluptuous ripe cherry, raspberry and plum flavors with smoky notes

Souverain Cabernet Sauvignon

California 8 Glass / 24 Bottle
Roasted vanilla and mocha aromas, blackberry and cherry flavors

Hayes Ranch Cabernet Sauvignon

California 10 Glass / 30 Bottle
Soft tannins, with soft sweet cherry aromas and flavors

Los Cardos Malbec

Mendoza, Argentina 10 Glass / 30 Bottle
Sweet, spice, intense aromas, notes of red fruits and herbs

Drumheller Merlot

Washington 9 Glass / 27 Bottle
Structured and lively with blueberry, spice, rose petal and cocoa notes

Marque de Riscal Proximo Rioja

Elciego, Spain 10 Glass / 30 Bottle
Medium bodied, fruit forward with subtle savory notes

Cline Zinfandel

California 10 Glass / 30 Bottle
Smooth and fruity with hints of vanilla and spices

Fuedo Di Santa Tresa Frappato

Sicily, Italy 11 Glass / 33 Bottle
A light and smooth palate, well balanced with lively acidity