

## Starters

### French Onion Soup

Topped with toasted focaccia and bubbling Swiss cheese 6

### Soup of the Day

Always homemade, changes often 6

### **NEW!** Beer Cheese Dip

Made with local craft beer, served with a soft pretzel 10

### **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!** Seafood Cakes

Crab, shrimp, salmon and haddock seared by wood fire, served with a side of smoky aioli 13

### Ms. J's Buffalo Wings

Rolled in spicy hot sauce 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

### **NEW!** \*Sweet & Spicy Shrimp

Deep fried and topped with Thai caramel, chili aioli and peanuts 13

### 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** Organic 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

### 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!** Fried Brussels Sprouts

Bacon, caramelized onions, cheddar and garlic 14

### Pepperoni

The Classic with sliced pepperoni 13

### **NEW!** North Country Sausage

Peppers, caramelized onions, locally smoked sausage, and cheddar drizzled with stout reduction 15

### **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 and 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

### **GF** Sautéed Brussels Sprouts

With hickory bacon and grape tomato over baby arugula and quinoa 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 with 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!** **GF** Grilled Romaine

Cherry tomato, red onion, green pepper, bacon and gorgonzola with creamy mustard dressing 14

### 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; half 6 full 9

### **ADD A TOPPING TO ANY ENTRÉE, SALAD OR PASTA**

**GF** Grilled marinated chicken 3

**GF** \*Marinated steak (grilled medium-rare) 7

**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

### BBQ Ribs

Thai lime, hoisin bbq, sesame and green onion served 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! GF \*Aleppo Crusted Yellowfin

Grilled rare topped with fire roasted tomatoes and olives, served with crushed olive vinaigrette and Confetti rice 18

### Fish & Chips

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

### GF Buddha Bowl

Quinoa, broccoli, carrot, Brussels, roasted red pepper, sesame seeds, avocado, grilled chicken served with a side of dijon yogurt sauce 15

### NEW! GF Almond Salmon

Baby arugula, toasted almonds, lemon basil quinoa, herb honey glaze 17

### 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) 7

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

### 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

### NEW! Veggie Ramen

Carrots, green onions, mushrooms, bell peppers and fresh herbs in roasted vegetable broth 12

### 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! Shrimp Po Boy

Shredded lettuce, pickles, chili mayo, spicy fried shrimp 16

### 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

### NEW! Cheddar and Gouda Grilled Cheese

Fire roasted tomatoes and local cheddar on grilled sourdough 13

### 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 or onion rings 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    Cranberry  
Blue Hawaiian    Apple    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

### Apple Cider Margarita

Hornitos Black Barrel, GranGala, VT apple cider and fresh orange with a cinnamon sugar rim 10

### West Coast Margarita

Hornitos Plata, muddled jalapeño and mint, fresh lime juice, and agave topped with soda water and a salt rim 9

### Florida Margarita

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

## Non-Alcoholic Options

**Mulled Cider** 2.50

**Hot Chocolate** 2.50

**Lemonade** 3

**House Brewed Iced Tea** 2.50

**Dasani Bottled Water** 2.50

**San Pellegrino** 3

**Coffee or Herbal Tea** 2.50



## Seasonal Cocktails

### Vermont Buck

Local bourbon from Silo Distillery in Windsor, VT, local maple syrup and apple cider, bitters, muddled lemons and agave nectar 12

### Dark & Cidery

Goslings dark rum, ginger beer and VT apple cider 8

### Spiked Cider

House mulled cider and Cabin Fever maple whiskey with a cinnamon sugar rim 8

### French 75

Malfy Con Limone gin, muddled mint, and agave nectar topped with sparkling wine 11

### Molly's Royale

Tito's American vodka, elderflower liqueur, lime, lemon and grapefruit juice topped with sparkling wine 10

## White Wines

### Ca'Donini Pinot Grigio

Venezie, Italy 8 glass / 24 bottle  
Bright honey and apple notes with a lingering pear aftertaste

### La Spinetta Il Rosé di Casanova

Toscana, Italy 12 glass / 36 bottle  
Tart cherry, pomegranate and honeysuckle flavors and aromas

### 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

### 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

### Woodwork Pinot Noir

California 10 glass / 30 bottle  
Balanced structure and spice, flavors of ripe plum, black pepper and coffee

### 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

### 14 Hands Cabernet Sauvignon

Washington 11 glass / 33 bottle  
Bright and juicy, notes of blueberries and black currant

### Valle de la Puerta Clasico Malbec

La Rioja, Argentina 8 glass / 24 bottle  
Earthy berry aromas with dry fruit flavors