

## Soups & Starters



<b>Smoked Seafood &amp; Corn Chowder (GF)</b>	<b>Cup \$6 / Crock \$8</b>
New potatoes, North Country Smokehouse bacon, local vegetables & cream.	
<b>Avocado &amp; Vine Ripe Tomato Gazpacho (GF) (V)</b>	<b>Cup \$5 / Crock \$7</b>
Cucumber, tomato & red onion relish.	
<b>Soup of the Day</b>	<b>Cup \$5/ Crock \$7</b>
Farm fresh local ingredients in one of our daily creations.	
<b>Deviled Duck Eggs (GF) (V)</b>	<b>\$13</b>
Fresh mozzarella, sweet basil pesto, local greens, sliced tomatoes & white balsamic vinaigrette.	
<b>Fresh Bacon Wrapped Scallops</b>	<b>\$16</b>
On a bed of local greens with a green papaya, jicama, savoy cabbage slaw, & chili oil.	
<b>Tavern Tacos</b>	<b>\$12</b>
Pablano chili-lime sour cream, shredded lettuce, avocado, queso fresco & Pico de Gallo. Choice of Baja Beef Steak, Tex-Mex Pulled Chicken, or Chipotle Fish.	
<b>Tavern Fries (V)</b>	
Sea Salt & Pepper \$7, Sriracha Spiced \$8, Parmesan, Truffle & Herb \$9	
<b>Sweet Fries (V)</b>	<b>\$8</b>
Cinnamon marshmallow cream for dipping.	
<b>Chicken Wings</b>	<b>6 Wings \$8 / 12 Wings \$15</b>
House-Made Fresno Pepper Buffalo Sauce, Citrus BBQ, Garlic-Parmesan, Thai Chili, or Honey Habanero.	
<b>Fresno Pepper Steak Tips (GF)</b>	<b>\$15</b>
Grilled steak tips tossed in a Fresno chili buffalo sauce served on a bed of celery root puree topped with Great Hill blue cheese crumbles & carrot curls.	
<b>Beer Pretzels</b>	<b>\$10</b>
Two soft baked pretzels on our house-made beer mustard and served with our house gouda beer fondue.	

## Dowd's Fresh Garden Salads



*Salads are served with your choice of dressing & grilled flat bread. Add Grilled Chicken\* \$6, Salmon\* \$8, Shrimp \$10, or Steak Tips \$10 to any salad.*

**Dressings:** Honey Mustard, House Caesar\*, Balsamic Pomegranate, Country Ranch, Great Hill Blue Cheese, Apple Cider Vinaigrette, raw honey & citrus vinaigrette.

<b>Birds Nest (GF) (Without Croutons)</b>	<b>\$11</b>
Sliced romaine lettuce tossed in fresh lemon juice, extra virgin olive oil, croutons, sea salt & cracked black pepper. Surrounding a sunny-up egg, parmesan cheese, North Country Smokehouse bacon & a side of Caesar.	

**\*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase the risk of foodborne illness.**

<b>Garden (V) (GF) (Without Croutons)</b>	<b>\$11</b>
Fresh picked garden greens, with red onion, garden tomatoes, croutons, cucumbers, carrots & radish.	
<b>Farmhouse Cobb Salad (GF)</b>	<b>\$11</b>
Fresh garden greens, hard-boiled egg, smoked bacon, tomatoes, Great Hill Blue cheese, & avocado.	
<b>Summer Salad (GF) (V)</b>	<b>\$13</b>
Shredded romaine lettuce, sliced strawberries, toasted almonds, ripe melon, & red onion with a lemon quark cheese, raw honey & citrus vinaigrette.	

## Mains



<b>Citrus Baked Haddock (GF) (Without Bread Crumbs)</b>	<b>L \$18 / D \$21</b>
Sweet potato mash, vegetable of the day, & a lemon & white butter sauce.	
<b>Braised Short Rib</b>	<b>\$23</b>
Served over smoked gouda mac n' cheese made with Tubetti pasta, rosemary & fresh thyme au jus, & vegetable of the day.	
<b>Green Goodness (GF) (V)</b>	<b>\$16</b>
Gnoochi, spinach, kale, toasted almonds, roasted butternut squash & fire roasted red peppers in a roasted garlic almond milk. <b>Add Chicken \$6, Add Shrimp \$10.</b>	
<b>Fresh Pasta Bolognaise</b>	<b>\$23</b>
A rich local veal meat sauce over Cavatappi pasta and a side of grilled flatbread with white wine sauce, cured bacon, tomatoes, celery & Vidalia onions finished with parmesan & white truffle oil.	
<b>Bacon Wrapped Diver Scallops (GF)</b>	<b>\$28</b>
Sweet potato mash, green papaya, jicama, savoy cabbage slaw, vegetable of the day & chili oil.	
<b>Hunters Mushroom Ravioli (V)</b>	<b>\$20</b>
Wild mushroom ravioli, sautéed asparagus, crimini & oyster mushrooms, oven roasted tomatoes, green onions, roasted garlic, & butternut squash. <b>Add Chicken \$6, Add Shrimp \$10.</b>	
<b>Salmon (GF)</b>	<b>L \$16 / D \$20</b>
Butter bean, Brussels sprouts, roasted red pepper & wild mushroom succotash with a black garlic, roasted corn & a chard chive aioli.	
<b>Lobster Stuffed Haddock (GF)</b>	<b>L \$21 / D \$26</b>
Mashed local celery root & russet potatoes, with a lemon & white wine butter sauce, & vegetable of the day.	
<b>Fish &amp; Chips</b>	<b>\$14</b>
Beer battered fresh haddock, fries, green papaya, jicama, savoy cabbage slaw, lemon, & tartar sauce.	
<b>Latham House Tavern Steak</b>	<b>\$26</b>
A 10oz shoulder tender, a roasted garlic demi-glace, parmesan & herb fries & vegetable of the day.	

## Burgers & Sandwiches



*All burgers & sandwiches are served with Tavern Fries, or Sweet Potato Fries. You can add onion rings for \$1. Add Cheddar, American, Swiss, Smoked Gouda, or Great Hills Blue Cheese for \$0.50, or Bacon \$2. Gluten Free Rolls Available.*

<b>Latham House Burger</b>	<b>\$14</b>
8 oz local beef patty, smoked slab bacon, mixed greens, tomatoes, house made bread and butter pickles, onions & smoked Gouda beer fondue on a grilled butter brioche roll.	
<b>Build Your Burger (GF)</b>	<b>\$12</b>
8oz local beef patty with your choice of cheese, house made bread and butter pickles on a grilled butter brioche roll.	
With: bacon \$2, mushroom \$1, caramelized onion \$1, lettuce tomato & onion \$1,	
<b>Sandwich of the Day</b>	<b>Market</b>
Our kitchen family creates special sandwiches that are inspired by our customers. Have a great sandwich in mind? Tell us about it!	
<b>Pork Belly Club (GF)</b>	<b>\$14</b>
Three –layer club on a toasted Portuguese roll with smoked bacon, lettuce & tomato with papaya, jicama & savoy cabbage slaw.	
<b>Fish Sandwich</b>	<b>\$15</b>
Our beer battered haddock, shredded lettuce, tomatoes, house made bread & butter pickles, & the Latham House special sauce on a brioche bun.	
<b>Butterbean &amp; Avocado Burger (GF) (V)</b>	<b>\$13</b>
House made veggie burger with Bibb lettuce, local tomato, & a roasted garlic, herb aioli on a toasted Portuguese roll.	
<b>The Billionaire (GF)</b>	<b>\$22</b>
Our local 8oz beef patty with a 3oz cut of filet mignon, gruyere cheese, smoked bacon, truffle buttered brioche bun, shredded lettuce, house made bread and butter pickles, & tomato served with parmesan cheese.	
<b>Tuscan Chicken Wrap (GF)</b>	<b>\$14</b>
Grilled chicken, over roasted tomatoes, caramelized mushrooms, provolone cheese & shredded romaine lettuce with a white balsamic vinaigrette.	
<b>North Country BLT</b>	<b>\$14</b>
Smoked bacon, vine ripe tomatoes, Bibb lettuce, & a local herb mayo on your choice of country style bread.	
<b>The Chef's BLT</b>	<b>\$13</b>
We add avocado & fresh mozzarella to our North Country BLT.	
<b>(GF)</b>	<b>Sides: \$5</b>
<b>Can Be Prepared</b>	<b>Mac 'N' Cheese</b>
<b>Gluten Free</b>	<b>Mashed Potatoes Topped with Cheddar</b>
<b>on Request</b>	<b>Mashed Sweet Potatoes With Cinnamon Marshmallow</b>
	<b>Chef's Garden Vegetables</b>
<b>(V)</b>	<b>Side Salad</b>
<b>Vegetarian Option</b>	<b>Onion Rings</b>

## Our Story



*Tami Dowd bought the Dowds' Country Inn in 1989 from Mary Bowden. Her goal was to take this beautiful home & open it up to locals & travelers alike, providing a true home-away-from-home experience. Over the years, she and her family have expanded, and the Inn began hosting weddings, conferences, company parties, private dinners and more.*

*The Latham House Tavern began another step in that journey, bringing the same simple model of comfort, genuine hospitality, and friendly service to our dining room. The Tavern is a place where people from all walks of life can come and enjoy good food, good beer, and have a darn good time. We aim to provide the best local products at the most affordable prices possible, and have fun doing it. We look forward to being around for many more years and to building new relationships with the Lyme community and the greater Upper Valley.*

## The Latham Name



*Many guests have asked us, "Why the Latham House Tavern?" The Dowds' Country Inn is historically the Latham House. According to the Lyme Historians, who chronicle & preserve the history of our hometown, the Latham House has hosted prominent players in Lyme Plain's history since its beginning, starting with Jonathan Conant. Conant purchased 47 acres of what would eventually become Lyme village, including the site where Dowds' Country Inn and Latham House Tavern sit today. In 1793, Conant sold the property to Arthur Latham, who built this house.*

*Arthur Latham, considered the wealthiest man in town, was described by a local writer as having "a kind heart, sterling character, and was honored and trusted far and near." He married Mary Post, daughter of Peter Post (for which Post Pond was named) and opened a store in Lyme Center with his cousin. The store eventually moved to Main Street where it is located today.*

*The house would stay in the Latham Family until Dr. Abraham Dickey purchased it in 1863. In 1891, it sold to Henry Holt, a Lyme Center Innkeeper whose daughter, Sarah, ran a gift shop here called "The Silver Lining." The sign from that shop now adorns the wall of the Carriage House inside the Dowds' Country Inn. Holt was to be the first to cultivate extensive gardens on the property, and today some of those gardens provide the vegetables on your plate. In 1959, the Latham House would be purchased by Frank Barry, who would run it as "The Colony Inn" until he sold it to Mary Bowden as a private residence in 1960.*

## Good Honest Food



*We believe that a restaurant should source as much of their product as locally as possible. Knowing where your food comes from empowers consumers and illustrates the value of the meals served at your establishment. We want to ensure that our customers know where we source our food, and give credit to our local partners who work hard to bring us the best possible product.*

## Our Local Partners:

### Tensen Farms

*Lyme, NH*

### Bear Knoll Farm

*Canaan, NH*

### Dowd Family Gardens

*Lyme, NH*

### Robie Farms

*Piermont, NH*

### Black River Produce

*Vermont*

### Grafton Cheese Co.

*Grafton, VT*

### Misty Knoll Farm

*New Haven, VT*

### Maplebrook Farm

*Bennington, VT*

### Taylor Farm

*Londonderry, VT*

### PT Farm

*North Haverhill, NH*

### Plymouth Cheese

*Plymouth, VT*

### Maple Meadow Farm

*Salisbury, VT*

### Bythedale Farm

*Corinth, VT*



**Good Food. Good Beer. Good Times.**



### Kitchen Hours:

Monday: 4:00PM – 10:00PM  
Tuesday: 11:30AM – 10:00PM  
Wednesday: 11:30AM – 10:00PM  
Thursday: 11:30AM – 10:00PM  
Friday: 11:30AM – 11:00PM  
Saturday: 11:30AM – 11:00PM  
Sunday: 11:30AM – 10:00PM

**9 Main Street  
Lyme, NH 03768  
603.795.9995**

**[www.lathamhousetavern.com](http://www.lathamhousetavern.com)**

### WiFi Password:

DCInn4712

### Find Us On:

