



Salads

Peak Orchard Salad \$10

A bed of mixed greens topped with cranberries, candied walnuts, sliced apples, red onions, blue cheese crumbles & balsamic glaze.
Add seasoned grilled chicken for \$3

BBQ Chicken Salad \$13

Fresh Romaine lettuce, tomatoes, fire roasted corn mix, red onion, tortilla strips, cheese & BBQ chicken breast (or veggie burger) tossed in a creamy ranch dressing.

Vegetarian

Flat Bread Margherita Pizza \$8

Stone fired flat bread topped with roasted garlic, fresh mozzarella, fresh sliced tomatoes, shaved Parmesan & chopped basil, drizzled with balsamic glaze. Personal size pizza.

Native NH Corn Poppers \$8

Local NH corn mixed with a blend of cheese, and scallions, bread in panko crumbs and deep fried. Served with a side of ranch.

Sandwiches

All served with French fries or coleslaw

Patenaude Burger* \$16

A 1/2 pound grilled burger, made with locally raised beef, provided by the Yankee Farmer's Market topped with cheddar cheese, BBQ sauce, Texas smokehouse bacon and onion ring garnish. Served with lettuce tomato and a pickle.

Build a Burger* \$16

A 1/2 pound grilled burger, made with locally raised beef, provided by the Yankee Farmer's Market served with lettuce, tomato & a pickle. Add cheese, bacon or grilled onions or mushrooms at no additional cost.
Substitute a black bean & sweet potato veggie burger for the beef.

Classic Reuben \$16

Tender corned beef and Russian dressing on grilled Rye Bread topped with Swiss cheese & your choice of sauerkraut or coleslaw.

California Chicken Sandwich* \$16

Grilled garlic marinated chicken breast, topped with Texas smokehouse bacon, fresh tomato & avocado slices. Served with a citrus mayo.

Classic Turkey Club \$13

Sliced roasted turkey, smoked bacon, lettuce, tomato and mayo on toasted bread.

Italiano Sandwich \$13

Salami, Mortadello sausage and ham with provolone, fresh mozzarella & pepperoncini with roasted red pepper mayo

Kid's Menu

Chicken Tenders (2) & French Fries \$7

Hamburger or Cheeseburger French Fries \$7

Personal Pizza \$7 (Cheese or Pepperoni)

Dessert

Soft Serve Ice Cream \$4

Pats Peak Cookie \$4

Rootbeer or Orange Float \$4

S'mores \$4.95 (4 s'mores per pack, roasted at firepit)

Many of our menu options can be made gluten free, ask your server.

*CONSUMER ADVISORY WARNING FOR RAW FOODS: In compliance with the department of public health, we advise that eating raw or undercooked meat, poultry, or seafood poses a risk to your health.



Appetizers

Irish Nachos \$10

A twist on a classic! Beer battered fried potato curls topped with melted shredded cheese, bacon bits & scallions. Served with sour cream on the side.

Nachos \$10

Fresh fried corn chips topped with homemade pico de gallo & shredded cheeses. Served with salsa & sour cream on the side.

Add seasoned grilled chicken for \$3

Bavarian Pretzel (2)\$6

Served with local Blackwater mustard

French Fries \$5

Generous plate of fries.

Wings \$8

6 wings, Buffalo, BBQ or Teriyaki

Chicken Tenders \$8

4 tenders, Buffalo, BBQ or Teriyaki

Mozzarella Sticks \$7

Six (6) mozzarella sticks. Served with a side of marinara.

Poutine \$10

A classic French dish. A generous portion of our French fries topped with brown gravy, cheese curds & scallions. Finished in the oven.

Draft Beer

Harpoon IPA \$6.25

Sam Adams Summer \$6.25

Sierra Nevada Hazy Little Thing \$6.25

Switchback \$6.25

Coors Light \$5.25

Henniker Brewing Co. Kolsch \$6.25

Wine

Beringer Main & Vine Moscato \$7

Frenzy Sauvignon Blanc \$8

House Wine \$6.00

Merlot • Chardonnay • Cabernet • Pinot Grigio

Cans & Bottles

Glutenberg Blonde Ale \$8.25

Glutenberg IPA \$8.25

Truly Watermelon Kiwi \$5

Truly Berry \$5

Angry Orchard Cider \$5

Not your Fathers Root Beer \$5

Add vanilla ice cream to make it a float \$2.25

Beverages

No free refills on beverages

Soda \$2

Lemonade \$2

Cranberry Juice \$2

"We got the biggest deck in town!"