



THE
Coach House
RESTAURANT
at the New London Inn

STARTERS

Soups, Salads & Appetizers

Soup du Jour

Cup - \$6 | Bowl - \$8

French Five Onion Soup \$9

Croutons | Gruyere

Coach House Sweet Gem Caesar \$10

House Made Caesar Dressing | Shaved
Parmesan | Garlic Focaccia Crostini GF*
Add Anchovies \$2

Truffle French Fries

Truffle Oil | Lemon Aioli | Roasted Garlic
Crème Fraîche | Half \$7 | Full \$12

Baby Spinach \$10

Spiced Walnuts | Bailey Hazen Blue Cheese |
Maple Balsamic Vinaigrette GF

Roasted Beets & Baby Kale \$10

Vermont Chèvre | Pickled Red Onions |
Toasted Pepitas | Citrus Vinaigrette GF

Vermont Cheddar Cheese Croquettes \$10

Tomato and Golden Raisin Chutney

Crispy Cured Pork Belly \$14

Shaved Apples | Baby Kale | Confit Onions |
Harissa Aioli GF

Crispy Brussels Sprouts \$12

Horseradish Aioli | Toasted Pepitas |
Parmesan

ENTRÉES

Horseradish Crusted Blue Cod \$28

Fennel Cream | Whipped Yukon Gold Potatoes |
Haricot Verts | Roasted Roma Tomatoes | Crispy
Leeks

Grilled Bay of Fundy Salmon \$30

Edamame Purée | Leeks | Shoyu Potatoes |
Sesame | Maple Miso Sauce

Pan Seared Maple Leaf Farm Duck Breast \$31

Roasted Beets | Baby Kale | Toasted Quinoa |
Pomegranate Port Sauce GF

Red Wine Braised Lamb Shank \$30

Whipped Yukon Gold Potatoes | Roasted Carrots |
Brussels Sprouts | Braising Jus | Rosemary
Gremolata GF

Consumption of under-cooked eggs, fish or meat may increase your risk of food-borne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering.

(GF) gluten-free (GF*) can be prepared gluten-free

Executive Sous Chef: Daniel Pilsbury

www.thenewlondoninn.com



THE
Coach House
RESTAURANT
at the New London Inn

ENTRÉES

**Maple Balsamic Grilled Chicken
Statler Breast \$25**

Whipped Yukon Gold Potatoes | Wild
Mushroom and Leek Ragout GF

Hand Pattied 1868 Beef Burger \$16

Chuck, Brisket and Short Rib | Challah Bun | Oven
Roasted Roma Tomato | Red Onions | Lettuce |
Pickle GF*

Vermont Cheddar \$2 | Add Bayley Hazen Blue \$3
North Country Smoked Bacon \$3 |
Truffle Fries \$5 | Roasted Mushrooms \$4

Porcini Mushroom Ravioli \$22

Roasted Cauliflower | Baby Kale | Leeks |
Parmesan Cream
Grilled Shrimp \$8

Grilled NY Sirloin

12 oz. \$30 | 16oz. \$40

Golden Potato Lyonnaise | Roasted Carrots |
Brussels Sprouts GF

Bordelaise Sauce \$3 | Bayley Hazen Blue
Cheese \$4 | Roasted Mushrooms \$4 |
Caramelized Onions \$2 | Au Poivre Butter \$3
Truffle Butter \$6 | Grilled Shrimp \$8

DESSERTS

Vanilla Bean Crème Brûlée \$9

GF

Warm Molten Chocolate \$9

Vanilla Bean Gelato | House Made
Chocolate Sauce

Slow Roasted Apple Crisp \$9

Cinnamon Oat Streusel | Vanilla Bean Gelato |
Sea Salt Caramel Sauce

Sorbet \$8

Ask your Server for our Current Flavor GF

Gelato \$8

Ask your Server for our Current Flavor
Homemade Chocolate Sauce @2

Consumption of under-cooked eggs, fish or meat may increase your risk of food-borne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering.

(GF) gluten-free (GF*) can be prepared gluten-free

Executive Sous Chef: Daniel Pilsbury

www.thenewlondoninn.com



TAVERN

Buffalo Cauliflower \$10

Bailey Hazen Blue Cheese

House Made Mac and Cheese \$16

Cavatappi Pasta | Three Cheeses | Herbes de Provence Breadcrumbs

Local Smoked Bacon \$3 | Shrimp \$8 |
Bailey Hazed Blue Cheese \$3 | Truffle
Mushrooms \$5

Beef, Veal and Pork Meatloaf \$24

Whipped Yukon Gold Potatoes | Haricot Verts |
Bordelaise Sauce

Rosemary Venison Stew \$24

Roasted Mushrooms | Carrots | Golden
Potatoes GF

Sautéed Shrimp \$16

Choice of Sauce

New Orleans BBQ | Ale and Old Bay | Sweet
Garlic Chili | Grilled Country Bread

Hand Pattied 1868 Beef Burger \$16

Chuck, Brisket and Short Rib | Challah Bun | Oven
Roasted Roma Tomato | Red Onions | Lettuce | Pickle
GF*

Vermont Cheddar \$2 | Add Bayley Hazen Blue \$3 |
North Country Smoked Bacon \$3 | Truffle Fries \$5 |
Roasted Mushrooms \$4

Wild Boar & Smoked Bacon Bolognese \$18

Pappardelle | Parmesan | Rosemary

Consumption of under-cooked eggs, fish or meat may increase your risk of food-borne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering.

(GF) gluten-free (GF*) can be prepared gluten-free

Executive Sous Chef: Daniel Pilsbury

www.thenewlondoninn.com