



THE SHAWMUT INN



APPETIZERS

Torched Hamachi Crudo* ~21

yuzu ponzu, local plums, baby cucumbers, green peppers, radish sprouts

Farmer's Greens Caesar ~14

seasonal hearty greens, fresh herbs, miso caesar dressing, herb crumbs

Burrata ~17

roasted carrot, sultana purée, fried kale, vadouvan curry vinaigrette, sourdough

Green Curry Squid + Mussels* ~18

green curry coconut cream, sweet peppers, fresh herbs, grilled sourdough

Crispy Shrimp ~16

beer tempura, black garlic glaze, Calabrian chili aioli, Meyer lemon

PASTA + GRAINS

Semolina Mafaldine + Cumin Lamb ~28

broccolini, house chili oil, mint & pea pistou

Kale Gnocchetti + Wild Mushroom ~27

truffle butternut squash purée, peppercorn, parmesan

Risotto + Blue Crab ~30

seasonal vegetables, mascarpone

Black Pepper Casarecce + Braised Short Rib ~26

sweet corn, scallions

ENTREES

Roasted Cauliflower ~25

caramelized cauliflower purée, seasonal succotash, kale chips

Grilled Swordfish* ~31

carrot bacon butter, shishito, roasted corn, carrot top oil

Brick Chicken ~29

ginger chive marinated chicken, chili Brussels sprouts, soy glaze

Shawmut Inn Burger* ~26

8oz, cheddar, truffle BBQ, baby gem, shaved shallot, brioche, fries

Prime Bavette Steak* ~39

beef fat hashbrown, roasted baby carrots, red wine sauce, herb salad

*May be raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy.

