

Lunch Menu

Starters

MUSSELS

Prince Edward Island mussels, white wine tomato sauce, caramelized onions, garlic baguette. 18

HONEY POT

Maple & honey glazed sea scallops captured in crisp bacon. 18

WINGS & TENDERS

Chicken wings smothered in your choice of sauce: buffalo, smoky honey maple, teriyaki, honey BBQ, parmesan garlic, 5 alarm!!!

Small (6 pcs) • Large (12 pcs) ~Market Price~

Tenders – ½ lb. 10 • 1 lb. 18

MARGHERITA FLATBREAD

Scallion pesto, compari tomato, fresh mozzarella, parmesan, basil. 10

LOCAL CHEESE BOARD

3 Hand selected local NH & VT cheeses paired with honey, roasted nut medley, house chutney, cured meat, and grilled baguette. 18

BEAR SKINS

Crispy potato skins topped with bacon & cheddar jack cheese. 9

CAJUN SHRIMP SCAMPI

Seasoned tiger shrimp, white wine butter sauce, pomodoro, garlic baguette. 13

COLEBROOK DIP

Creamy artichoke & spinach dip served with fresh tortilla chips. 10

MOZZA STICKS

Breaded mozzarella sticks served with a zesty marinara. 8

GARLIC PARM BAGUETTE

Served with marinara. 3

Poutine Corner

CLASSIC

Crispy fries, cheese curd, house gravy. 9 (Add chicken +6)

STEAK BOMB

Crispy fries, shaved steak, onions, peppers, mushrooms, cheese curd, au jus aioli. 14

PIZZA

Crispy fries, pepperoni, fresh mozzarella, tomato sauce, basil. 14

Homemade Soups

Soup du Jour

Cup 4 • Bowl 6

Chowder or Chili

Cup 4 • Bowl 6

French Onion

Crock 6

Salads

Add Chicken* +6 • Salmon* +16 • Shrimp* +8 • Steak Tips* +17

CAESAR SALAD*

Romaine & arugula mix, Caesar dressing, parmesan cheese, house croutons. 7

COBB SALAD*

Romaine & arugula mix, red onion, cucumber, grape tomato, egg, bleu cheese crumble. 10

ASIAN BUTTERNUT SALAD

Mixed greens, roasted butternut squash, dried cranberries, candied walnuts, mozzarella, toasted sesame seeds, house Asian sauce. 11

SIDE HOUSE SALAD

Cherry tomatoes, red onion, carrots, & cucumber on a bed of mixed greens. 4

Choice of Dressings: Ranch, French, Parmesan Peppercorn, Blue Cheese, Zesty Italian, Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette.

Burgers & Wraps

French fries served with all burgers and wraps.
Substitute sweet potato fries +4, onion rings +4, poutine +5
All burgers can have grilled chicken breast as substitute.

FAMOUS MAPLE BURGER*

½ lb. Burger with maple bacon seasoning, topped with cheddar cheese, bacon, a drizzle of maple syrup, lettuce, tomato. 15

BLACK & BLEU BURGER*

½ lb. Burger topped with hot sauce, bacon, lettuce, tomato, bleu cheese, jalapeno bottle caps. 15

PATRIOT BURGER*

½ lb. Burger topped with grilled onions, peppers, mushrooms, American cheese. 14

TAVERN BURGER*

½ lb. Burger topped with Swiss cheese, grilled onions, bacon, house made beer mustard. 15

CLASSIC BURGER*

½ lb. Burger topped with lettuce, tomato. 12 (Add cheese +1)

CHICKEN BOURSIN WRAP*

Grilled chicken breast, boursin cheese, bacon, lettuce, tomato, avocado spread. 13

BUFFALO CHICKEN WRAP*

Breaded chicken strips tossed with buffalo sauce, bacon, lettuce, tomato, blue cheese. 13

CHICKEN CAESAR WRAP*

Grilled chicken, romaine lettuce, freshly grated parmesan cheese, Caesar dressing. 12

Sandwiches

French fries served with all sandwiches.
Substitute sweet potato fries +4, onion rings +4, poutine +5

SHORT RIB SAMMICH*

Red wine braised short rib, fresh mozzarella, spinach, tomato, pesto aioli on sliced sourdough bread. 16

THANKSGIVING*

Freshly roasted turkey with homemade stuffing, cranberry relish, lettuce, tomato, mayonnaise served on a bulkie roll. 14

CLASSIC BLT

Crispy bacon, lettuce, tomato, mayonnaise. 11

TURKEY CLUB*

Roasted turkey, bacon, lettuce, tomato, mayonnaise. 15

PORTOBELLO NAPOLEAN

Grilled Portobello mushroom layered with roasted peppers, grilled onions, fresh mozzarella cheese, topped with spinach & tomato. 12

FISHWICH*

Beer-battered fried haddock fillet with lettuce, tomato, tartar sauce served on a bulkie roll. 13

CAPRESE CHICKEN*

Fresh grilled chicken breast, lettuce, tomato, basil pesto, mozzarella cheese, balsamic glaze served on a bulkie roll. 13

Entrées

Most entrées served with choice of potato or rice & vegetable of the day.

BLACK BEAR DELMONICO*

1 lb. Steak charbroiled, topped with garlic herb butter. 35

FILET MIGNON*

Pairs well with Storypoint Cabernet Sauvignon (California)
8 oz. Pan-seared filet, red wine butter sauce. 32

MONADNOCK STRIP*

12 oz. Sirloin steak charbroiled, topped with garlic herb butter. 28

GRILLED STEAK TIPS*

A house favorite made with our own special marinade. 12 oz. 25

FETTUCINE ALFREDO*

Fresh fettucine served with scratch Alfredo Sauce, garlic baguette. 13
Add Chicken +6 • Shrimp +8

FISH & CHIPS*

Fresh fried haddock served with french fries, coleslaw & tartar sauce. 21

MAPLE GLAZED SALMON*

8 oz. grilled or pan-seared salmon fillet, maple glazed. 26

CHICKEN PARMEGIANA*

Hand breaded chicken, fresh fettuccini, tomato sauce, parmesan, garlic baguette. 21

MAC 'N' CHEESE*

Cavatapi pasta in three-cheese mac sauce, garlic baguette with your choice of protein. 16

Lobster (Market Price) • Chicken +6 • Shrimp +8 • Steak Tips +17

All Beef is Hand-Cut USDA Choice Select #1

Meat Temps: RARE, red & cold; MEDIUM RARE, red & warm; MEDIUM, pink & warm to edges; MEDIUM WELL, pink with gray to edges; WELL, gray.

Beverages

Coffee 2.00 / Tea 2.00

Hot Cocoa 2.25

Iced Tea 2.25

Milk 2.75

Chocolate Milk 3.00

Soft Drinks 2.25

Coke, Diet Coke, Sprite,
Mountain Dew, Root Beer,
Orange, Ginger Ale (Refills .99)

Juice 2.95

Orange, Cranberry, Tomato,
Grapefruit, Pineapple, Lemonade

For the Kids

CHICKEN FINGERS*

Served with choice of fries
or veggies. 8

GRILLED CHEESE

Served with choice of fries
or veggies. 8

HAMBURGER*

Served with choice of fries
or veggies. 8

MAC 'N' CHEESE

Served with garlic bread. 8

Desserts

SINFUL SEVEN CAKE 8

CARROT CAKE 8

CHOCOLATE TRUFFLE
BOMB 8

NY STYLE CHEESECAKE 6

TRIPLE CHOCOLATE
MOUSSE CAKE 9

MISSISSIPPI MUD CAKE 8

Black Bear Ware

Short Sleeve T-Shirts \$25

(Short Sleeve Tie-Dyed \$35)

Long Sleeve T-Shirts \$35

(Long Sleeve Tie-Dyed \$45)

Black Bear Mugs \$10

Gift Cards 

Bon Appetit



Dinner Menu

Starters

MUSSELS

Prince Edward Island mussels, white wine tomato sauce, caramelized onions, garlic baguette. 18

HONEY POT

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~Market Price~

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LOCAL CHEESE BOARD

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BEAR SKINS

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Seasoned tiger shrimp, white wine butter sauce, pomodoro, garlic baguette. 13

COLEBROOK DIP

Creamy artichoke & spinach dip served with fresh tortilla chips. 10

MOZZA STICKS

Breaded mozzarella sticks served with a zesty marinara. 8

GARLIC PARM BAGUETTE

Served with marinara. 3

Poutine Corner

CLASSIC

Crispy fries, cheese curd, house gravy. 9 (Add chicken +6)

STEAK BOMB

Crispy fries, shaved steak, onions, peppers, mushrooms, cheese curd, au jus aioli. 16

PIZZA

Crispy fries, pepperoni, fresh mozzarella, tomato sauce, basil. 14

Homemade Soups

Soup du Jour

Cup 4 • Bowl 6

Chowder or Chili

Cup 4 • Bowl 6

French Onion

Crock 6

Salads

Add Chicken* +6 / Salmon* +16 / Shrimp* +8 / Steak Tips* +17

CAESAR SALAD

Romaine & arugula mix, Caesar dressing, parmesan cheese, house croutons. 7 Pairs well with Ecco Domani Pinot Grigio (Italy)

COBB SALAD

Romaine & arugula mix, red onion, cucumber, grape tomato, egg, bacon, bleu cheese crumble. 10

ASIAN BUTTERNUT SALAD

Mixed greens, roasted butternut squash, dried cranberries, candied walnuts, mozzarella, toasted sesame seeds, house Asian sauce. 11 Pairs well with Harken Chardonnay (California)

SIDE HOUSE SALAD

Cherry tomatoes, red onion, & cucumber on a bed of mixed greens. 4

Choice of Dressings: Ranch, French, Parmesan Peppercorn, Blue Cheese, Zesty Italian, Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette.

Burgers

French fries served with all burgers. Substitute sweet potato fries +4, Onion Rings +4, Poutine +5

FAMOUS MAPLE BURGER*

½ lb. Burger with maple bacon seasoning, topped with cheddar cheese, bacon, a drizzle of maple syrup, lettuce, tomato. 15

BLACK & BLEU BURGER*

½ lb. Burger topped with hot sauce, bacon, lettuce, tomato, bleu cheese, jalapeno bottle caps. 15

PATRIOT BURGER*

½ lb. Burger topped with grilled onions, peppers, mushrooms, American cheese. 14

TAVERN BURGER*

½ lb. Burger topped with Swiss cheese, grilled onions, bacon, house made beer mustard. 15

BEER CHEESE & PRETZEL BURGER*

½ lb. Burger topped with Switchback beer cheese, bacon, tomato, onion straws on a toasted pretzel bun. 16

* All burgers can have grilled chicken breast as substitute.

For the Kids

CHICKEN FINGERS* Served with choice of fries or veggies. 8

GRILLED CHEESE Served with choice of fries or veggies. 8

HAMBURGER* Served with choice of fries or veggies. 8

MAC 'N' CHEESE Served with garlic bread. 8

Entrées

Most entrées served with choice of potato or rice & vegetable of the day.

BLACK BEAR DELMONICO*

1 lb. Steak charbroiled, topped with garlic herb butter, fried shallots. 35

FILET MIGNON* Pairs well with Storypoint Cabernet Sauvignon (California)
8 oz. Pan-seared filet, red wine butter sauce. 32

MONADNOCK STRIP*

12 oz. Sirloin steak charbroiled, topped with garlic herb butter, fried shallots. 28

GRILLED STEAK TIPS*

A house favorite made with our own special marinade. 12 oz. 25

SURF & TURF*

Choice of Cajun shrimp or pan-seared scallops & 8 oz. filet mignon. 38 (Sub: Baked Stuffed Shrimp +4)

AIRLINE CHICKEN* Pairs well with Harken Chardonnay (California)
Brined crispy skin airline chicken breast, pan-seared, topped with fried leak, white wine butter sauce. 20

SCRATCH LASAGNA

Fresh made pasta, house bolognese, spinach, mozzarella, parmesan, ricotta, garlic baguette. 18

FETTUCINE ALFREDO* Pairs well with Ecco Domani Pinot Grigio (Italy)
Fresh fettucine served with scratch Alfredo Sauce, garlic baguette. 13
Add Chicken +6 • Shrimp +8

FISH & CHIPS*

Fresh fried haddock served with french fries, coleslaw & tartar sauce. 21

MAPLE GLAZED SALMON*

8 oz. grilled or pan-seared salmon fillet, maple glazed. 26

PAN-SEARED SCALLOPS* Pairs with Whitehaven Sauvignon Blanc (NZ)
Maple lemon crème, fresh fettuccini pasta, garlic baguette. 25

BAKED STUFFED HADDOCK*

Fresh haddock stuffed with our house seafood stuffing. 22

SEAFOOD PLATTER*

A savory combination of broiled shrimp, scallops, & haddock, served with our house seafood stuffing. 35

POT ROAST* Pairs well with Bridlewood Pinot Noir (California)
Red wine braised beef, carrots, onions, over garlic mashed potato. 20

CHICKEN PARMEGIANA*

Hand breaded chicken, fresh fettuccini, tomato sauce, parmesan, garlic baguette. 21

MAC 'N' CHEESE*

Cavatapi pasta in three-cheese mac sauce, garlic baguette. 16
Add your choice of protein: Lobster (Market Price) • Chicken +6
Shrimp +8 • Steak Tips +17

STUFFED PORTOBELLO

Seasonal vegetables over marinated Portobello mushroom topped with fresh mozzarella and balsamic glaze, garlic baguette. 18

All Beef is Hand-Cut USDA Choice Select #1

Meat Temps: RARE, red & cold; MEDIUM RARE, red & warm; MEDIUM, pink & warm to edges; MEDIUM WELL, pink with gray to edges; WELL, gray.

Desserts

DELICIOUS CLASSICS

Momma's Old Fashioned Carrot Cake

Three layers with carrot, crushed pineapple, crunchy walnuts & traditional spices. Rich cream cheese frosting sprinkled w/walnut pieces & white chocolate curls. 8

NY Style Cheesecake

Smooth & decadent cheesecake with graham cracker crust. 6

CHOCOLATE LOVERS

Sinful Seven Cake

Intensely chocolate cake, contrasting stripes of rich chocolate and white chocolate mousse. Chocolate icing, chocolate crumb dusting, curls & rosettes. 8

Triple Chocolate Mousse Cake

A layer of chocolate cake, dark chocolate mousse, and white chocolate mousse topped with chocolate ganache. 9

Mississippi Mud Cake

Rich chocolate cake, chocolate cream, fudge sauce, and white chocolate. 8

Chocolate Truffle Bomb

Silky chocolate cream covered in chocolate ganache with moist chocolate cake, finished with chocolate curls. 8

Beverages

Coffee 2.00 / Tea 2.00

Hot Cocoa 3.00 / Iced Tea 2.25

Milk 2.75

Chocolate Milk 3.00

Soft Drinks 2.25

Coke, Diet Coke, Sprite, Mountain Dew, Root Beer, Orange, Ginger Ale (Refills .99)

Juice 2.95

Orange, Cranberry, Tomato, Grapefruit, Pineapple, Lemonade

Black Bear Ware

Short Sleeve T-Shirts \$25
(Short Sleeve Tie-Dyed \$35)

Long Sleeve T-Shirts \$35
(Long Sleeve Tie-Dyed \$45)

Black Bear Mugs \$10

Gift Cards 

Bon Appetit

