

SMALL BITES from the SEA

Lobster Fry Bread 11

Maine lobster, roasted corn, chives,
honey mustard sauce

Crispy Fried Calamari 12

pepperoncini, zesty woodroasted tomato sauce

Broiled Mussels 10

New Zealand mussels topped with
artichoke butter and parsley salad

Shrimp Cocktail 14

four jumbo shrimp, cocktail sauce, lemon

Smoked Salmon Littles 15

mini bagels, crème fraîche and all the fixins'

SMALL BITES from the TURF

Zenga Wings 9

buffalo-style or sweet birch beer bbq sauce,
served with carrots, celery, and
blue cheese dressing

Hand Quesadillas 11

served with fresh pico de gallo, sour cream,
housemade red pepper jam

▣ Roasted Chicken

lima bean, roasted corn, fontina cheese

▣ Pulled Pork

fried peppers, asiago cheese

Chicken Nachos 10

succotash, crispy tortilla chips,
rotisserie chicken, black olives, cheese,
fresh pico de gallo, sour cream

Meatball Sliders 8

served with spaghetti and
wood-roasted tomato sauce



BUILD a BURGER 12

*comes with iceberg lettuce, sliced tomato and your
choice of cheese, served with fries & a kosher pickle*

Bread

brioche
onion focaccia honey wheat

Meat

all beef buffalo
turkey veggie

Cheese

maple smoked cheddar
american
blue
swiss
fontina

Toppings 1.00 each

bacon
wild mushroom mix
grilled onions

* These items can be cooked to order or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs,
may increase the risk of food borne illness.

** These items may contain nut or peanut products.

SOUPS and CHILI

White Turkey Chili 7

white beans, turkey, jack cheese, scallions,
served with tortilla chips

Roasted Chicken Soup 6

root vegetables, mini matzo balls

New England Clam Chowder 6

thick and creamy

Cream of Roasted Tomato 6

petite grilled cheese

Lobster Bisque 8

creamy New England classic

SALADS

Turkey Cobb 15

bacon wrapped turkey tenderloin,
wood-roasted tomatoes, grilled red onion,
diced avocado, corn, black olives, and
blue cheese crumbles with
wildflower honey chive vinaigrette

Chicken Caesar 13

grilled chicken breast, hearts of romaine,
wood-roasted tomatoes, cured olives
and shaved parmesan with a classic
caesar dressing

Swordfish BLT 17

grilled swordfish, iceberg baby, bacon
and sliced tomatoes on a puddle of
blue cheese dressing, drizzled with a
balsamic reduction

Maine Lobster Salad 18

mixed baby lettuce, carrots, Tinkerbell peppers,
flatbreads, sweet corn vinaigrette

DELI SANDWICHES

served with fries, coleslaw and deli pickle

Chief Wegun 12

corned beef or pastrami (or some of both)

Chief Matahga 13

corned beef, pastrami, swiss cheese and deli slaw with russian dressing

The Chief's Reuben 13

classic corned beef or pastrami (or some of both), swiss, sauerkraut and thousand island dressing

BIRCHES SANDWICHES

Surf and Turf 15

philly cheesesteak with sautéed onions, served with a crock of lobster macaroni and cheese

Hot Lobster Roll 18

butter toasted hot dog bun piled high with warm Maine lobster meat, served with fries, coleslaw and drawn butter

Chicken Milanese 12

pan-seared parmesan and herb crusted chicken breast, baby greens tossed in a lemon provençale dressing, served with fries

ASIAN RICE BOWLS

all bowls served with vegetable fried rice and Birch "twigs"

General Tso's Chicken 16

wonton fries

Dan Dan Rotisserie Chicken ** 17

Asian vegetables, Thai peanut sauce

Hong Kong Pork & Crispy Shrimp 19

bok choy, shiitake mushrooms

GO NATIVE

New England Seafood Skillet 24

littleneck clams, mussels, shrimp, calamari, seasonal fresh fish, corn, root vegetables and fingerling potatoes, served in a tomato-fennel broth

Lobster Mac and Cheese 27

fresh Maine lobster meat, roasted tomatoes, creamy cheddar cheese sauce

Chief's Harvest Turkey Pot Pie 16

rotisserie turkey, corn, zucchini, yellow squash, mushrooms, onions, celery and peas in a savory sauce, baked with a flaky pie crust

Stuffed Turkey Timbers 16

craisin and butternut squash stuffing, mixed fingerling potatoes, spaghetti squash, turkey pan gravy

WOODSTONE PIES 12

create a pie the way you like it!

Crust

thin crust

deep dish

Sauce

classic tomato herb pesto

white bean purée herb ricotta

Toppings

1.50 each

grilled onions
fresh tomatoes
black olives
spinach

wild mushroom mix
rotisserie chicken
Italian sausage
pepperoni

4.00 each

white anchovies

grilled shrimp

fresh shucked clams

House Specials

Margarita 12

fresh tomatoes, basil, garlic, olive oil, baby mozzarella

Rotisserie 14

sausage, peppers, onions, wild mushrooms, roasted tomato sauce, mozzarella cheese

PASTA BOWLS

The Classic 17

rotisserie chicken, sausage, peppers, onions, mushrooms, wood-roasted tomato sauce

Seafood Scampi 22

fresh seafood with our own garlic butter sauce

Lobster Pasta 27

ask your server

BIRCHES SPECIALTIES

Available after 4p Monday - Friday, Saturdays & Sundays - All Day

Birch Beer Braised Short Ribs 26

wild mushroom sauté, fresh vegetable, savory corn spoonbread

Grilled Bone-In Rib Eye Steak * 32

grilled red onions, wild mushrooms, pinecone potatoes, side of bbq pan gravy

Grilled Pork Chop * 20

braised apple and red cabbage slaw, roasted baby fingerlings

Braised Pork Shank 28

root vegetables, Brussels sprouts, cheesy grits

Rotisserie Chicken 16

roasted half chicken, fresh vegetable, mashed potatoes, chicken pan gravy

Rotisserie Roasted Turkey 16

sweet potato brûlée, fresh vegetable, turkey pan gravy

Cedar Plank Salmon 19

fresh vegetable, pinecone potatoes