



Starters

Salads, Soups & Small Plates

Beet Salad

Baby Leaf Spinach, Pickled Onion, Dijon
Vinaigrette, Goat Cheese & Toasted Pecans \$9

Late Summer Greens

Grilled Pear, Marcona Almonds & Shaved Sheep's
Milk Cheese & Roasted Shallot-Dill Vinaigrette \$6

Island Tomato

Tomato, Fresh Mozzarella & Greens, White
Balsamic Vinegar & peppery Tuscan Olive Oil \$8

Warm Potato Salad

Russian Fingerlings w/ Smoked Pork Belly, grilled
Escarole & Spruce tips \$8

Add to Any Salad

grilled chicken \$5 grilled shrimp \$5

Zephrus Clam Chowder

Rich in Clams & Island tradition \$8

Corn Chowder

Morning Glory Corn, Crookneck Squash &
Applewood Smoked Bacon \$6

Steamed Mussels

Tomato Confit, Fennel, Garlic & Focaccia \$9

Crab & Haddock Cake

Chatham Hook & Line Haddock & Jonah
Crab, Poached Egg, Smoked Pork Belly & Red
Pepper Rouille \$8

Roasted Garlic & Warm Goat Cheese

Perfect for Spreading over the Toasted Baguette \$8

Homemade Hummus

Olives & Grilled Focaccia \$7

New England Artisanal Cheeses

Fruit, Katama Honey &
Island Beach Plum Jam \$6pp

Smoked Bluefish Pâté

Local Hook & Line fish, Cream Cheese, Preserved
Lemon, Crostini & Pickled Onion \$7



for your convenience, an 18% gratuity
may be added to parties of 6 or more

"consuming raw or undercooked foods
may increase your risk of foodborn illness"



Lunch

Very Vineyard Classics

Fish n' Chips

Crispy Atlantic White Fish, House- Cut French Fries & Coleslaw \$15

Vegetable Lasagna

Layers of Roasted Vegetables w/ Ricotta, Mozzarella & Parmesan & Zephyrus' Island Cured Tomato Sauce \$14

Breton Crepe

Chicken Confit & Leek in Buckwheat Crepe, Apple-Rhubarb, Lavender Hannibel Cheese \$10

Morning Glory Omelette

Goat Cheese, Portabella Mushroom & Mustard Greens w/ Island Greens Salad \$10

Tomato Tartlette

Puff Pastry layers w/ cured Island Tomato, Herbed Goat Cheese & Yukon Gold Potatoes \$10

Chicken Pot Pie

Island Pastured Chicken, Autumn Vegetables & Potatoes in rich Velouté Sauce & Butter Puff Pastry \$14

Quiche

Smoked Ham, Cheddar, Onion & Chard w/ an Island Greens Salad, Pecan, Goat Cheese & Dijon Vinaigrette \$9

Construct the Perfect Burger

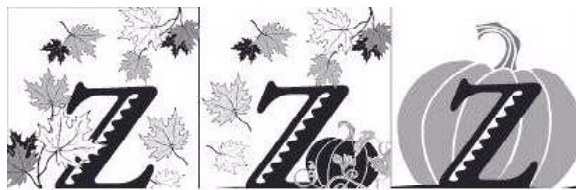
Local Grass Fed Beef, Lettuce, Tomato, Onion, Pickle & Toasted Brioche Bun
Choose House-Cut Fries or "Z" Salad \$12

Top With: Fresh Mozzarella, Swiss Cheese, Blue Cheese, Cheddar, Sautéed Mushrooms, Roasted Pepper, Sautéed Onions, Bacon, Avocado
\$1 per topping

Sides

Side Salad \$5
Handcut Fries \$3

Veggies \$5
Coleslaw \$2



Proprietors S & S Goldstein and Executive Chef Robert Lionette are proud to partner Year Round with local fishers, local farmers & Island Grown Initiative .
Local Food Supports Local Life



Sandwiches

With House Cured Vinegar Coleslaw

Lobster Trap

House Made, "Claw & Tail," Atlantic Lobster
Salad on Buttered New England Roll \$15/26

Lambert's Cove

Turkey Breast, Swiss, Romaine & Cranberry
Chutney on Raisin Pecan Bread \$9

The Cliffs

Applewood Smoked Bacon, Lettuce, Tomato &
Mayo on Whole Grain \$8

Vineyard Sound

Organic Hummus, Red Pepper Relish, Fresh
Tomato & Arugula & Whole Wheat Wrap \$9

West Chop

Grilled Chicken Breast, Spinach, Roasted Red
Pepper Relish & Cheddar on Toasted Ciabatta \$10

Wash-A-Shore

Hot Beef Pastrami, Swiss Cheese, Toasted Rye,
Russian Dressing & House Cured Choucroute \$10

Z Favorites

Roasted Butternut Bisque

With Roasted Chestnuts \$6

Main Street Special

Squash Bisque, Grilled Tenderloin, Caramelized
Onion & Horseradish Cream on toasted Baguette &
side House Salad \$12



**Mansion House dates back to 1794 and has always served
as a gathering place for Islander's and Visitors alike.**

Zephyrus caters private parties.

Bring your next gathering home to Mansion House.

Open at 11:30 Everyday

Zephyrus serves an All Day Menu Year Round

www.mvmansionhouse.com

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