



BITES

Deviled Eggs – Cage-free and farm-fresh with Sriracha®, sweet relish, and chopped bacon. | **7.99**

Pretzel Bites – Lightly salted and served with whole grain Gouda sauce. | **8.99**

Pot Stickers – Pan-seared pork dumplings served with a pineapple soy glaze. | **10.99**

Ahi Tuna Poke* – Tower of sesame-dressed Ahi tuna, avocado cucumber salsa, avocado, Sriracha® aioli, soy syrup, and wonton chips. | **14.49**

SHAREABLES

Boiler Chips – Seasoned and house-fried chips layered with pico de gallo, jalapeños, crisp bacon, and smothered in house Gouda sauce and chipotle ranch. | **10.99**

Reuben Fritters – It's all in there! Thousand Island for dipping. | **12.99**

Popcorn Shrimp – Fried "GBD" and tossed in our chili garlic soy sauce. Served with candied chilis, Mandarin oranges, and snap peas. | **12.99**

Camp Crackers – Best sharing thing you can imagine! Crispy pita points topped with Cheddar, Gorgonzola, scallions, and a touch of garlic. | **9.49**

Tailgate Wings – A pound of wings dusted with Smokehouse Spice, fried crisp, and tossed in kickin' BBQ sauce. | **13.99**

Warm Caramelized Onion Dip – Cream cheese, Cheddar, and caramelized onions served golden brown with house-made potato chips.
9.99 serves two | **13.99** serves four

Bang Bang Lettuce Wraps – Crispy chicken bites tossed in our Sriracha® aioli with Bibb lettuce cups and Thai cucumber salad. | **10.99**

Margherita Flatbread – Sliced marinated tomatoes, fresh mozzarella, basil pesto, balsamic reduction. | **12.99**

STEAMS & GREENS

French Onion – Caramelized onions in a sherry-spiked broth topped with garlicky croutons and Swiss cheese, baked 'til brown and bubbly. | **Bowl 8.99**

Soup of the Day – House-made and delicious. | **Cup 4.99** | **Bowl 5.99**

Beets and Brussels – Young lettuce, roasted beets, Brussels sprouts, sweet horseradish dressing, walnuts, and feta. | **12.99**

Caesar – Crisp romaine, croutons, Parmesan crisp, and creamy Caesar dressing. Anchovies? | **9.99**

The Pemi – Maple vinaigrette-dressed young greens with green apple, crumbled Gorgonzola, and candied pecans. | **9.99**

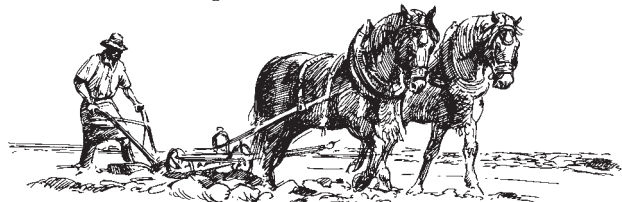
Power Salad – Baby kale and spinach, lemon vinaigrette, mixed seasonal berries, toasted sunflower seeds, and walnuts. Served with a wedge of Vermont Cheddar. | **12.99**

Add to any salad – **Grilled Chicken 7.** | **Grilled Salmon* 10.** | **Steak Tips* 13.**
Popcorn Shrimp 10. | **Seafood Cakes 10.**

LARGE PLATE SALADS

Ahi Tuna Salad* – Seasoned rare-seared tuna, mixed greens, almonds, cucumbers, cherry tomatoes, red onion, and sesame ginger vinaigrette. Topped with crisp wonton strips. | **23.99**

Foster's Steak Tip Salad* – Spring greens tossed in our bleu cheese dressing, topped with heirloom tomatoes, bleu cheese crumbles, crispy fried onions, balsamic drizzle, and steak tips. | **24.99**



Proudly supporting local farms and New Hampshire products.

MAIN EVENTS

Chili-Glazed Salmon* – Pan-seared and chili garlic-glazed. Finished with avocado crème and grilled pineapple kiwi salsa. Served with coconut rice. | **25.99**

Pulled Pork Burrito – Our house-made pulled pork, jack and Cheddar cheeses, and spicy sauce wrapped in a garlic-herb tortilla. Topped with pico de gallo and served with Spanish rice and beans. | **18.49**

Skip the tortilla and make it a Burrito Bowl. | **18.49**

Pot Pie – Skillet-baked and loaded with slow-roasted chicken, peas, carrots, celery, and onions, nested on a bed of our house-made mashed potatoes, and topped with a buttery biscuit crust. | **19.99**

Fish 'n Chips – Hand-dipped and fried, served with dill pickle rémoulade sauce, slaw, and fries. | **22.99**

Steak Tips* – Marinated, skewered, grilled how you like 'em, and served with our house-made mashed potatoes and fresh vegetables. | **26.99**

Foster's Steak* – Grilled NY strip steak with chimichurri sauce and chipotle demi-glaze. Served with our house-made mashed potatoes and fresh vegetables. | **33.99**

Chicken and Waffles – Buttermilk-marinated chicken breast, breaded, and fried golden. Served on a Common Man Ale-infused Belgian waffle. Served with sweet potato purée and finished with chipotle maple syrup. | **21.99**

Pulled Pork Mac 'n Cheese – Our famous mac 'n cheese tossed with creamy Gouda sauce, cavatappi pasta, and our house-made pulled pork. Topped with sherry Ritz® crumbs and finished with a BBQ sauce drizzle. | **22.99** | No pork. | **16.99**

Seafood Cakes – Foster's hand-crafted combination of salmon, crab meat, and haddock topped with roasted red pepper hollandaise sauce. Served with jasmine rice and asparagus. | **24.99**

Cornbread-Stuffed Chicken – Country cornbread-stuffed chicken breast, slow-roasted and topped with bacon marmalade. Served with mashed potatoes and fresh vegetables. | **20.99**

Spicy Garlic Noodle Bowl – Fresh Udon noodles, scallions, and sesame seeds tossed in a Korean chili-garlic sauce. Served with house-pickled vegetables. | **16.49**

Add to your bowl – **Grilled Chicken 7.** | **Grilled Salmon* 10.** | **Steak Tips* 13.**
Popcorn Shrimp 10. | **Seafood Cakes 10.**

HANDHELDS

Served with House Fries | **Our burgers are all natural and certified humane.**

Delicious Chicken – Crispy buttermilk fried chicken, lettuce, Sriracha® aioli, tomato, and red onion on an artisan roll. Ask for it grilled! | **14.99**

Sweet Potato Falafel – Fried sweet potato falafel, tzatziki-dressed slaw, pineapple kiwi salsa, avocado, and chili aioli. Served on grilled Naan. | **14.99**

Shrimp Tacos – Battered and fried shrimp, flour tortillas, slaw, grilled tropical salsa, and Sriracha® aioli. | **14.99**

Bacon & Bleu Burger* – All-natural Angus beef, grilled and topped with bleu cheese fondue, bacon, crispy fried onions, and steakhouse mayo. | **16.99**

American Classic Burger* – All-natural Angus beef, American cheese, lettuce, tomato, onion, mayo, mustard, ketchup, and sweet pickle relish. | **14.99**

Foster's Burger* – All-natural Angus beef, grilled and topped with Sriracha® ketchup, bacon jam, Cheddar cheese, and crispy onions. | **16.99**

Common Man-made Veggie Burger – Grilled portabella mushroom, lettuce, tomato, onion, and pesto mayo on an artisan roll. (Contains nuts!) | **13.49**

Quesadilla Burger – All-natural Angus beef grilled and folded up into a grilled garlic-herb tortilla. Stuffed with pepper jack cheese, pico de gallo, guacamole, and shredded lettuce. Finished with a drizzle of avocado ranch. | **17.99**

Steak 'n Cheese – House-shaved sirloin with griddled mushrooms, peppers, and onions, and melted pepper jack. Served on a warm hoagie roll and finished with our signature Gouda sauce. | **16.99**

Turkey Wrap – House-roasted, hand-sliced turkey breast, diced tomato, crispy bacon, avocado, baby greens, and garlic aioli in a garlic and herb wrap. | **14.49**

– **FOOD ALLERGIES** –

Please inform your server of any food allergies you or anyone in your party may have. We want to protect your health and make sure you enjoy your meal.

OUR STORY



The Common Man Inn & Spa in Plymouth, New Hampshire is one of The Common Man family's most unique properties. J.R. Foster, who had been in the shoe peg business since 1872, built the factory in 1898 to manufacture The Blue Star Brand of Shoe Pegs and Bobbins. After that business closed in 1922, the building was acquired by the Draper & Maynard Company (1897-1937), manufacturers of sporting goods and the first to produce baseball gloves. This property became D&M's Factory No. 2 and No. 3, expanding production of their primary factory downtown. After D&M's demise in 1937, the building was used by the United Shank & Findings Company of the United Shoe Manufacturing Corporations (1936-1977) – known locally as “the shank mill.” From 1977 until the factory's final closing, Plymouth Manufacturing Company (1977-1984) and Solon Manufacturing used it as a wood mill, producing birch wood products such as veneer, Popsicle sticks, paint stirrers and tongue depressors.

After purchasing the building in 2001, Common Man owner Alex Ray and Vice President Diane Downing transformed the defunct 60,000 square foot building, retaining 90 percent of the original structure and maintaining its historical features. The five-level boiler room was converted into Foster's Boiler Room restaurant. After just eight months of renovation, The Common Man Inn & Spa opened on Labor Day 2002.

The Inn features 37 guest rooms, event spaces decorated with rustic charm, Foster's Boiler Room restaurant, the Rise 'n Shine Café, and the Spa at the Inn. We also offer off-property lodging at The Lodge (.04 miles up the road), and at our Cabin in the Woods and five Tiny Cabins, located just 2.8 miles down the road next to our Italian Farmhouse restaurant and The Barn on the Pemi, our premiere event venue. All have access to the amenities here at the Inn.

Many of the building's unique elements have been re-purposed in the Inn, including the original boiler of the building, which now houses the restaurant's unique, sunken wine room where guests can dine with a larger group in private. The old smoke stack of the mill was left intact and is now used as a fireplace for the lower level of the restaurant, and the exposed ceiling duct work in the Inn's lobby was created from old pipes that were used in the mill to transport sawdust to the boiler room.

The Inn is a fusion of past and present, creating a warm atmosphere rich with the history of the building, meshed with the unique touch of the Common Man family. The Common Man Inn & Spa has won “Grow Smart” and Main Street awards, and provides what many consider to be the new center for the town of Plymouth.



**Foster's Boiler Room is a proud member of
New Hampshire's Common Man Family.**

Menus | Directions | Gift Cards | Work Here | Company Store | theCman.com

Plastic – We accept Common Man gift cards, Discover, American Express, MasterCard, Visa, or any other previously negotiated form of exchange.

Tax – Oh, Yes! The State of NH has enjoined us to hold 8.5% from you, for them. What can we say?

Crowd Control – When there are six or more of you, we discourage separate checks to provide you with better service.

Air Control – All of our dining rooms are non-smoking.

Large Parties and Events – We can accommodate you for meetings, conferences and weddings, just ask or e-mail fshevents@thecman.com.

For Your Health – Our fry oil does not contain trans fats.

Cheers! – We proudly recommend our NH-made Common Man Ale and IPA. Give 'em a try. We also serve non-alcoholic wine and beer.

It's Only Fair – We serve our own Common Man Joe fair trade coffee. The 100% Arabica beans are shade-grown, picked by hand, rested in pergamino to dry gradually over time, husked just prior to shipment, and roasted for us right here in Plymouth, NH by Café Monte Alto. montealto.com.

Serve Safe – Our Chefs and Management are “Serve Safe” certified by the National Restaurant Association and we use latex-free gloves in food preparation.

News...and Birthday Gifts! – Please fill out a comment card today and sign up for our “Common Source” e-mail newsletter. You can also sign up at theCman.com. Be sure to include your birthday month so we can send you uncommon birthday perks!

Shop the C-Man – Visit the C-Man Company Store, across the street from the Common Man in Ashland and shop online at Shop.theCman.com.

Monkey Business – Experience live music, comedians, independent films, seasonal movie favorites, and local theatre at the Flying Monkey! Schedule and tickets at flyingmonkeynh.com.

If you're happy with your dining experience, please tell others!

If not, please ask for a manager. We would love your feedback!

Please fill out a comment card or send an e-mail to

info@theCman.com.

NH's Common Man Family, proudly serving Coca-Cola® products since 1971.



Assorted flavors of Common Man private label sodas are available in glass bottles.

Our Premiere Event Venue...The Barn on the Pemi

A rustic, renovated New Hampshire barn located in Plymouth, NH accommodating up to 300 guests.

theBarnevents@theCman.com | (603) 536-3515 | theBarnonthePemi.com

