

# ADAIR

## FROM THE BAR

### Vodka

*Grey Goose*  
*Ketel One*  
*Absolut*  
*Tito's*

### Gin

*Hendrick's*  
*Tanqueray*  
*Bombay Sapphire*  
*Cathedral Ledge*  
*Glendalough Rose*

### Tequila

*Hornitos Reposado*  
*El Mayor Blanco*  
*Patrón Silver*  
*Casamigos Añejo*

### Bourbon & Rye

*Bulleit Rye*  
*Cathedral Ledge Rye*  
*Jim Beam*  
*Knob Creek*  
*Maker's Mark*  
*Jack Daniels*  
*Breckenridge*

### Innkeeper's Classic

*Spring Elixir*

\$14

Vodka

NH maple syrup  
fresh lemon juice  
shaken with a twist

### Irish

*Glendalough Double Barrel*  
*Knappogue Castle 12 Year*  
*Jameson*

### Blended

*Dewar's White Label*  
*Johnnie Walker Black*

### Single Malt

*Laphroaig 10 Year*  
*The Balvenie 12 Year*  
*The Macallan 12 Year*

## CRAFT BEERS

### Gunner's Daughter

**Milk Stout \$9**

Mast Landing Brewing Co.  
Westbrook, ME

### Safe Space New England

**IPA \$9**

Concord Craft Brewing Co.  
Concord, NH

### Alexandr Czech Pilsner \$8

Schilling Beer Co.  
Littleton, NH

### Tuckerman Pale Ale \$8

Tuckerman Brewing Co.  
North Conway, NH

### Upside Dawn Golden Ale

**N/A GF \$6**

Athletic Brewing Co.  
Milford, CT

### Coors Light \$6

Coors Brewing Co.  
Golden, CO

## BUBBLES

### La Marca Prosecco

*Veneto, Italy 187 ml bottle \$14*

*750 ml bottle \$49*

### Veuve Clicquot Yellow Label

*Reims, France \$129*

### Tattinger Champagne

*Reims, France \$99*

# WHITE

## La Jolie Fleur Rosé

*Méditerranée, France \$10/\$37*

Aromas of fresh watermelon & cherry, with layers of red berries & subtle citrus, complimented with a cleansing, mineral finish

## "J" Pinot Gris

*Healdsburg, CA \$12/\$45*

Subtle notes of citrus & jasmine, layered over fruit notes of white peach, pear, lemon, kiwi & lemon zest, with a hint of minerality

## Jermann Pinot Grigio

*Friuli-Venezia Giulia, Italy \$15/\$56*

Crushed stones, jasmine, white tea & green apples on the nose. Crisp, tangy & fresh

## White Haven Sauvignon Blanc

*Marlborough, New Zealand \$12/\$46*

Full flavored & medium-bodied with notes of peach, gooseberry & ripe tropical fruit

## Honig Sauvignon Blanc

*Rutherford, CA \$14/\$54*

Bright notes of jasmine, pear, citrus & lemongrass, nuanced with tropical notes of kaffir lime, grapefruit & lemongrass

## Willm Riesling

*Alsace, France \$12/\$46*

A smidge of lemon spritz on the nose with yellow plum, reserved lemon, delicate spice & sage on the palate

## Louis Jadot Pouilly-Fuissé

*Burgundy, France \$67*

Rich vanilla, smoke & spicy oak aromas with a luscious creamy, toasty palate

## Harken Chardonnay

*Sonoma, California \$12/\$45*

100% barrel fermented, tropical fruit & Bosc pear, paired with warm oak aromas

## J Vineyards Chardonnay

*Napa County, California \$16/\$62*

Aromas of crisp yellow apple, ginger snap & vanilla custard. Layered notes of baked peach, pineapple, roasted almond & Madagascar vanilla blend on the plush, full-bodied palate.

# RED

## Talbott Pinot Noir

*Monterey, California \$13/\$50*

Fruit driven with subtle French oak & balanced acidity

## Renato Ratti "Soldier Series" Label

### Ochetti Nebbiolo

*Piedmont, Italy \$16/\$62*

Trace scents of strawberry & raspberry. Pleasantly bitterish, velvety, at once elegant & full

## Tomaio Chianti Classico

*Tuscany, Italy \$12/\$46*

Blackberries & plums on the nose, medium-bodied with modest acidity & smooth tannins

## Allegrini Palazzo Della Torre

*Veneto, Italy \$14/\$54*

Notes of vanilla, dark chocolate, cherries & spices, with a velvety texture & long finish

## Franciscan Estate Cabernet

### Sauvignon

*Napa Valley, California \$14/\$52*

With aromas of black tea & clove, this bold red offers up notes of toasted caramel, chocolate & black fruit with a long finish

## Trapiche Broquel Malbec

*Mendoza, Argentina \$12/\$46*

Aromas of fresh red & black fruits, floral notes & earthy minerals with a touch of smoke

## Chateau Beauchene

### Châteauneuf-du-Pape

*Rhone, France \$79*

Rich & complex with well blended tannins. Flavors of red fruit, with a touch of vanilla & hint of truffle

## Orin Swift Abstract Red Blend

*California \$22/\$82*

A blend of Grenache, Petit Sirah & Syrah primarily from Sonoma County, CA. Aromas of black fruits, berries & caramelized oak. Ripe cherry flavor with herbal notes & a touch of spice



# MENU

## ~ FIRST COURSE ~

### Fresh Maine Mussels \$17

*Berbere butter, pickled tomatoes, cilantro & grilled bread*

Chef's Wine Recommendation...Honig Sauvignon Blanc

### Aguachile GF \$18

*Chilled shrimp, cucumber, radish, chilis, lime & cilantro*

Chef's Wine Recommendation...Honig Sauvignon Blanc

### Bluefin Tuna Tataki GF \$20

*Furikake crust, white soy, avocado crema, chili, finger lime & scallions*

Chef's Wine Recommendation...La Jolie Fleur Rosé

### Whipped Feta V \$14

*Balsamic roasted strawberries, honey, mint & grilled bread*

Chef's Wine Recommendation...Allegrini Palazzo Della Torre

### Charred Brussels \$16

*Black garlic Caesar, pancetta, pork fat croutons & Pecorino Romano*

Chef's Wine Recommendation...Harken Chardonnay

## ~ SALAD COURSE ~

### Mesclun Salad V \$12

*Crisp garden vegetables with choice of green goddess, creamy gorgonzola or  
balsamic vinaigrette*

Chef's Wine Recommendation...J. Vineyards Chardonnay

### Stone Fruit \$16

*Seasonal fruit, whipped feta, arugula, lemon thyme vinaigrette & crispy prosciutto*

Chef's Wine Recommendation...White Haven Sauvignon Blanc

### Chopped V \$14

*Gem lettuce, roasted chickpeas, crisp garden vegetables, gorgonzola & red wine vinaigrette*

Chef's Wine Recommendation...Tomaiolo Chianti Classico

*add a protein: Chicken \$9, Shrimp \$9, Beef \$13, Tuna \$15*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may  
increase your risk of foodborne illness\**



# MAIN COURSE

"At Adair we strive to support local purveyors & provide our guests with fresh, seasonal dishes"  
- Chef Joshua



## Summer Chicken Milanese \$28

*Garlic cream, sundried tomato jam, arugula & stracciatella*

Chef's Wine Recommendation...Tomaiolo Chianti Classico

## Orecchiette \$24

*Blistered tomatoes, broccolini, sweet corn, crème fraîche & ricotta salata*  
*add a protein: Chicken \$9, Shrimp \$9, Beef \$13, Tuna \$15*

Chef's Wine Recommendation..."J" Pinot Grigio

## \*Hanger Steak \$40

*Herb marinated, roasted potato, salsa criolla & chimichurri*

Chef's Wine Recommendation...Orin Swift Abstract Red Blend

## Whole Trout \$38

*Grilled summer succotash, romesco & herbs*

Chef's Wine Recommendation...Jermann Pinot Grigio

## \*Za'atar Pork Ribeye \$33

*Roasted broccolini, sumac onions, roasted chickpeas & cilantro mint yogurt*

Chef's Wine Recommendation...Talbott Pinot Noir

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# HISTORY OF ADAIR

Adair was built in 1927, but the story really begins in the late nineteenth century with two young boys. Frank J. Hogan (1877-1944) and James F. Byrnes (1879-1969) were first cousins and first-generation Americans. They grew up in poverty as their mothers, widowed sisters, consolidated their small families under one roof, took in sewing and instilled in their sons "the American dream". Mrs. Hogan and Mrs. Byrnes must have been remarkable women. There was not enough money to allow the boys to be educated past the eighth grade, yet each grew up to become renowned.



James F. Byrnes was a frequent guest at Adair. He served in all three branches of government, first as both Governor and Senator of South Carolina, then as Secretary of State under both Franklin Roosevelt and Harry Truman, and as Supreme Court Justice.

While both men were married, the Byrneses had no children; the Hogans, one daughter, Dorothy Adair Hogan. Frank Hogan built Adair as a gift to Dorothy upon the occasion of her marriage to John W. (Duke) Guider (1900-1969), a lawyer at Hogan & Hartson and founder of WMTW television.

Over the years, Adair has hosted many distinguished guests: politicians (Presidential hopefuls, Supreme Court Justices, Governors, Senators); actors (Helen Hayes and Dorothy Guider grew up together in Washington, D.C. and remained lifelong friends); and sports figures (the Guider's oldest daughter married Edward Bennett Williams, famed trial lawyer, President of the Washington Redskins, and owner of the Baltimore Orioles).

Adair remained a private residence until Mrs. Guider's passing in 1991. It was converted into a Country Inn in September of 1992.

Adair continues its tradition of hosting friends, new and old, under the care of owners Brenda Dominici Johnson & Mark Johnson & Chef Joshua Bartholomew.

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**"STEPPED BACK IN TIME AND  
SAMPLED AN ELEGANT BUT  
RELAXED LIFESTYLE. WE WILL  
REMEMBER THE TRANQUILITY."  
-NOTTINGHAM, UK**

After working his way through Georgetown University and receiving a law degree in 1902, Frank Hogan founded one of Washington D.C.'s major law firms (Hogan & Hartson) and became a nationally famous trial lawyer. His clients included Teddy Roosevelt, Andrew Mellon, Evelyn Walsh McLain (Hope Diamond) and Edward L. Doheny (Teapot Dome cases). In 1939 he was elected President of the American Bar Association. He once observed that the ideal client is "a rich man when he's scared".



**COME HOME TO THE ADAIR  
AND SHARE YOUR STORY**