



SALEM, NH

DREO

FOOD AND DRINK

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VEGETARIAN

VEGAN

To Share

FRIED CALAMARI 17

Lightly fried rings and shrimp, cherry peppers, arugula, parmesan, lemon, warm marinara.

EGGPLANT ROLLATINI 17

Eggplant with goat cheese, ricotta, mozzarella, parmesan, a marinara-pesto blend, with balsamic glaze and herbs.

AHI TUNA 17

Sesame-seared yellowfin with pickled cucumber, seaweed salad, and wasabi aioli.

NANA'S MEATBALLS 17

House meatballs over creamy parmesan polenta, sweet marinara, shaved parmesan.

Soup

NEW ENGLAND CLAM CHOWDER 9

SOUP DU JOUR 8

Salads

GARDEN SALAD 14

Mixed greens, grape tomatoes, English cucumbers, carrots and Italian vinaigrette

CAESAR SALAD 14

Romaine lettuce, parmesan cheese, house made croutons and Caesar dressing

POACHED PEAR 15

Sliced poached pears, baby arugula, candied walnuts, gorgonzola cheese, dried cranberries, maple balsamic vinaigrette

CAPRESE SALAD 15

Heirloom tomatoes, fresh mozzarella, basil oil, arugula, and balsamic drizzle.

HARVEST SALAD 15

Stone fruits, blackberries, candied pistachios, goat cheese, caramelized onions, golden balsamic vinaigrette

GRILLED CHICKEN	+8	CHICKEN TENDERS	+8
GARLIC SHRIMP	+10	GRILLED SKIRT STEAK	+12
AHI TUNA	+12	BLACK BEAN PATTY	+8
PAN SEARED	+13	PAN SEARED	+12
SCALLOPS		SALMON	

HUMMUS PLATE 15

Roasted garlic hummus, cold-pressed olive-oil, vegetable sticks, pita bread (VG)

CHICKEN WINGS 15

Golden fried chicken wings tossed with a choice of: Korean BBQ, Buffalo, BBQ, Sweet chili, Garlic Parmesan Boneless available

WHIPPED FETA DIP 15

Whipped feta, chili-infused honey, toasted pistachio, warm grilled bread.

DREO FIRE SHRIMP 18

Crispy fried shrimp tossed in a creamy, sweet-spicy chili Aioli sauce, topped with scallions and sesame seeds.

CHARCUTERIE BOARD 24

Chef's selection of cured meats & artisan cheeses with seasonal fruit, nuts, pickled vegetables, and crostini.

Flatbreads

CHEESE 12

Cheddar cheese blend, house made tomato sauce Add Pepperoni 13

ITALIAN SAUSAGE BURRATA 15

Spicy Italian sausage, red pepper coulis, burrata, basil, and parmesan cheese.

VEGETABLE 14

Roasted zucchini, summer squash, eggplant, mushrooms, bell peppers, cheese blend, house-made tomato sauce (v)

FIG JAM 15

Sliced prosciutto, caramelized onions, fresh mozzarella, baby arugula, fig jam, balsamic reduction

BBQ CHICKEN 15

Caramelized onions, jalapenos, chicken, cheese blend, barbeque sauce

GLUTEN FREE FLATBREAD

Available Upon Request

20% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

CONSUMER ADVISORY: If you have a particular food allergy, please let us know when ordering. Consuming raw or under cooked foods may increase your risk of food borne illness.

Sandwiches

- CHICKEN CAESAR WRAP17
- Grilled chicken, romaine, parmesan, and Caesar dressing in a wrap.
- HOT HONEY CHICKEN17
- Crispy chicken breast, hot honey, pepper jack, pickles, lettuce on brioche.
- CAPRESE17
- Fresh mozzarella, tomato, basil, balsamic glaze, arugula on grilled focaccia.
- GRILLED CHICKEN PESTO17
- Marinated chicken, mozzarella, tomato, arugula, basil pesto on grilled focaccia.

BURGERS & SANDWICHES SERVED WITH FRENCH FRIES (Gluten Free Bun Available Upon Request)
SUBSTITUTE: SWEET POTATO FRIES OR TRUFFLE FRIES +1.00 OR GARDEN OR CAESAR SALAD +1.50

Burgers

- O.G. BURGER16
- 8 oz Angus Burger on brioche with cheddar, lettuce, tomato, onion. Add bacon or avocado +1.99.
- TRUFFLE BOMB BURGER18
- 8 oz Angus Burger, truffle aioli, sautéed mushrooms, caramelized onions, and Gouda cheese on a brioche bun
- BLACK BEAN CAPRESE18
- Seared black bean patty with fresh mozzarella, tomato, basil pesto, balsamic, brioche.
- HABENERO BACON JAM17
- 8 oz Angus Burger with house habanero-bacon jam, cheddar, lettuce, tomato, brioche.

Entrees

- CHICKEN MILANESE27
- Breaded chicken breast, baby arugula tomato salad, parmesan cheese, cavatappi pasta, lemon butter sauce
- TUSCAN FRIED CHICKEN27
- Breaded chicken breast, garlic-parmesan cream sauce, sautéed spinach, and blistered tomatoes. Served with garlic mashed potatoes and a medley mixed vegetable
- CHICKEN PARMESAN26
- Italian breaded chicken cutlet , house made tomato sauce, mozzarella cheese, linguini, garlic bread
- PAN SEARED SCALLOPS30
- Scallops, parmesan mushroom risotto, wilted baby spinach, lemon beurre blanc
- MAPLE SOY GLAZED SALMON29
- 8 oz Atlantic salmon, Maple-soy glaze, served with Brussels-butternut squash hash
- BLACKENED SALMON29
- 8 oz Atlantic salmon, Cajun blackened, served with Brussels-butternut squash hash
- BAKED HADDOCK30
- Golden baked haddock with buttery crumbs, lemon butter sauce, jasmine rice, and creamed spinach.
- POKE BOWL25
- Sushi-grade ahi, avocado, cucumber, seaweed salad, sesame, jasmine rice, soy-ginger dressing.
- KOREAN BBQ BOWL28
- Barbecue skirt steak, kimchi, pickled cucumber salad, sautéed peppers, avocado, wasabi aioli, toasted sesame seeds, Jasmine rice
- NEW YORK SIRLOIN44
- Grilled 14 oz New York strip, compound butter & red wine demi sauce and choice of two sides
- RIB EYE STEAK49
- Grilled 14 oz, rib eye, compound butter, garlic rosemary au jus and choice of two sides
- STEAK FRITES28
- Skirt steak, parmesan truffle fries, chimichurri sauce, shaved fried onions
- PASTA PRIMAVERA25
- Seasonal vegetables tossed with pasta, olive oil, garlic, and parmesan.
- COASTAL ROSA33
- Shrimp and scallops with linguine in roasted tomato-garlic cream Rosa sauce, spinach, cherry tomatoes.
- SUNDAY DINNER24
- Penne Pasta in our homemade marinara sauce, homemade meatballs and italian-sausage.
- THAI NOODLE STIR FRY25
- Snap peas, carrots, red bell peppers, spinach, mushrooms, scallions, peanuts, rice noodles, in a Thai peanut sauce

Side Dishes			
HERB ROASTED POTATOES		8	
FRENCH FRIES		8	
SWEET POTATO FRIES		9	
RISOTTO		8	
ROASTED VEGETABLES		8	
ROASTED BRUSSELS SPROUTS		8	
GARLIC GREEN BEANS		7	
ROASTED BROCCOLI		8	
MASHED POTATOES		8	
TRUFFLE FRIES		10	
WHITE RICE		6	