SALEM, NH

# DREO

FOOD AND DRINK

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.*

**DRUNKEN MUSSELS** 18
*PEI mussels simmered with white wine, garlic, shallots, chili, herbs, and grilled bread.*

**CRISPY ARTICHOKE FRITTI** 16
*Crispy artichokes over lemon whipped ricotta, roasted garlic aioli, pecorino, fresh herbs & Calabrian chili honey*

**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 pita bread*

**DREO FIRE SHRIMP** 18
*Crispy fried shrimp tossed in a creamy, sweet-spicy chili Aioli sauce, topped with scallions and sesame seed*

**CHARCUTERIE BOARD** 24
*Chef's selection of cured meats & artisan cheeses with seasonal fruit, nuts, pickled vegetables, and crostini*

## 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*

**STRAWBERRY BURRATA** 17
*Spinach, fresh strawberries, burrata, candied pistachios, pickled red onion, and a creamy strawberry vinaigrette*

**CAPRESE SALAD** 15
*Heirloom tomatoes, fresh mozzarella, basil oil, arugula, and balsamic drizzle.*

**CRISPY CHICKEN** 19
*Crispy chicken over romaine and mixed greens with tomato, cucumber, red onion, bacon, cheddar, and choice of dressing.*

### ADD-ONS

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

## Flatbreads

**CHEESE** 12
*Cheddar cheese blend, house made tomato sauce*
*Add pepperoni +1*

**ITALIAN SAUSAGE BURRATA** 15
*Spicy Italian sausage, red pepper coulis, burrata, basil, and parmesan cheese.*

**VEGETABLE** 14
*Mixed house vegetables, cheese blend and house-made tomato sauce (v)*

**FIG JAM** 15
*Sliced prosciutto, caramelized onions, fresh mozzarella, baby arugula, fig jam, balsamic reduction*

**CHICKEN BACON RANCH** 15
*Chicken, bacon, cheese blend, red onion, jalapeños, ranch drizzle, and scallions*

**HOT HONEY PEPPERONI** 15
*Pepperoni, mozzarella, house tomato sauce, hot honey, parmesan, and fresh basil.*

GLUTEN FREE (CAULIFLOWER) CRUST
*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 WRAP** ____ 17
*Grilled chicken, romaine, parmesan, and Caesar dressing in a toasted wrap.*

**HOT HONEY CHICKEN** ____ 17
*Crispy chicken breast, hot honey, pepper jack, pickles, lettuce on brioche.*

**CHICKEN PARMESAN SANDWICH** ____ 17
*Thin crispy chicken cutlet with house marinara, mozzarella, parmesan, and basil on a garlic brioche bun*

**GRILLED CHICKEN PESTO** ____ 18
*Marinated chicken, mozzarella, tomato, arugula, basil pesto on grilled focaccia.*

**ITALIAN GRINDER** ____ 17
*Salami, capicola, prosciutto, mozzarella, shredded lettuce, tomato, red onion, pickled peppers, olive oil, vinegar, oregano, and garlic aioli on toasted focaccia.*

**CRISPY HADDOCK** ____ 18
*Crispy haddock with lemon-herb tartar, pickled red onion, shredded romaine, and citrus slaw on brioche.*

# Burgers

**O.G. BURGER** ____ 16
*8 oz Angus on brioche with cheddar, lettuce, tomato,onion*

**TRUFFLE BOMB BURGER** ____ 18
*Angus Burger, truffle aioli, sautéed mushrooms, caramelized onions, and Gouda cheese on a brioche bun*

**BLACK BEAN CAPRESE** ____ 18
*Seared black bean patty with fresh mozzarella, tomato, basil pesto, balsamic, brioche.*

**CALIFORNIA BURGER** ____ 18
*8 oz Angus burger with avocado, arugula, pickled red onion, pepper jack, tomato, and lime-roasted garlic aioli on brioche.*

BURGERS & SANDWICHES SERVED WITH FRENCH FRIES
Add bacon or avocado +1.99
(Gluten Free Bun Available Upon Request)
SUBSTITUTE: SWEET POTATO FRIES +1.00
OR GARDEN OR CAESAR SALAD +1.50

# Entrees

**CHICKEN MILANESE** ____ 27
*Breaded chicken breast, baby arugula tomato salad, parmesan cheese, cavatappi pasta, lemon butter sauce*

**TUSCAN FRIED CHICKEN** ____ 27
*Breaded chicken breast, garlic-parmesan cream sauce, sautéed spinach, and blistered tomatoes. Served with garlic mashed potatoes and roasted broccoli*

**CHICKEN PARMESAN** ____ 26
*Italian breaded chicken cutlet , house made tomato sauce, mozzarella cheese, linguini, garlic bread*

**PAN SEARED SCALLOPS** ____ 32
*Pan-seared scallops over lemon-parmesan risotto with asparagus, blistered cherry tomatoes, and basil oil*

**ATLANTIC SALMON** ____ 30
*8 oz Atlantic salmon served maple-soy glazed or Cajun blackened with Brussels-butternut squash hash.*

**BAKED SEAFOOD GRATIN** ____ 36
*Haddock, shrimp & scallops baked in lemon-sherry cream with buttery crumbs, parmesan, herbs, jasmine rice and asparagus.*

**BAKED HADDOCK** ____ 30
*Golden baked haddock with buttery crumbs, lemon butter sauce, jasmine rice, and creamed spinach.*

**DREO STUFFED PEPPER PARM** ____ 24
*Fire-roasted bell pepper stuffed with Italian sausage, house meatball blend, ricotta, mozzarella, herbs & parmesan baked over vodka marinara with crispy pepperoni, basil oil, whipped ricotta & garlic bread.*

**SIDES**

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| FRENCH FRIES | 8 |
| HERB ROASTED POTATOES | 8 |
| SWEET POTATO FRIES (marshmallow sauce + .50) | 9 |
| RED SKIN MASHED POTATOES | 8 |
| TRUFFLE FRIES | 10 |
| WHITE RICE | 6 |
| ROASTED VEGETABLES | 8 |
| ROASTED BRUSSELS SPROUTS | 8 |
| GARLIC GREEN BEANS | 7 |
| ASPARAGUS | 9 |

**MANGO POKE BOWL** ____ 26
*Ahi tuna over jasmine rice with avocado, mango salsa, pickled cucumber, sesame soy-lime vinaigrette, crispy wontons, sriracha aioli, scallions, and black sesame.*

**KOREAN BBQ BOWL** ____ 32
*Barbecue skirt steak, kimchi, pickled cucumber salad, sautéed peppers, wasabi aioli, toasted sesame seeds, Jasmine rice*

**RIB EYE STEAK** ____ 49
*Grilled 14 oz, rib eye, compound butter, garlic rosemary au jus and choice of two sides*

**STEAK FRITES** ____ 30
*Skirt steak, parmesan truffle fries, chimichurri sauce, shaved fried onions*

**FILET MEDALLION TRIO** ____ 46
*Three filet medallions finished three ways: bourbon peppercorn cream, chimichurri & parmesan-herb butter, served with red skin mashed Potatoes and asparagus.*

**COASTAL ROSA** ____ 33
*Shrimp and scallops with linguine in roasted tomato-garlic cream Rosa sauce, spinach, cherry tomatoes.*

**SUNDAY DINNER** ____ 24
*Penne Pasta in our homemade marinara sauce, homemade meatballs and italian-sausage.*

**TORTELLINI ALLA VODKA** ____ 25
*Cheese tortellini tossed in vodka sauce, whipped ricotta, parmesan, basil & chili flakes.*

**THAI NOODLE STIR FRY** ____ 25
*Snap peas, carrots, red bell peppers, spinach, mushrooms, scallions, peanuts, rice noodles, in a Thai peanut sauce*

**DREO MEATLOAF** ____ 27
*House meatloaf with ketchup glaze, red skin mashed potatoes, crispy onions, and roasted green beans.*