

welcome to a journey of taste!

Thank you for joining us at Unums, winner of the TV Diner's Platinum Plate award and N.H. Magazine's "One of New Hampshire's Top New Restaurants." We pride ourselves on using only the freshest, most premium ingredients, building strong relationships with local vendors and suppliers; never compromising our commitment to quality. Please ask our professional service and culinary staff should you have any concerns or questions about Unums ingredients or cooking methods. We have a great respect and consideration for our guests and their comments, so please do share your remarks with us.

From the ownership, Karen & Stephen Williams, and the rest of our Unums family to yours...
Welcome to Unums. Bon Appétit!

appetizers

soup du jour | 6

bruschetta trio | 14

grilled shrimp, prosciutto, buffalo mozzarella, tomato, basil with parmesan reggiano shavings, balsamic reduction

pan seared foie gras | 15

grilled crustini, brie, caramelized onions. tropical fruit salsa with red wine reduction

calamari sautee | 12

garlic butter, spicy cherry peppers, white wine, crustini

eggplant involtini | 11

eggplant sliced thin, lightly fried, stuffed with ricotta four cheese mix, and sundried tomatoes then oven roasted with pomodoro sauce and buffalo mozzarella, drizzled with balsamic reduction

lobster rangoons | 16

jicama slaw, sweet and sour sauce, crispy glass noodles

pan seared mussels | 12

house-made portuguese sausage, seafood broth

jonah crab cake | 15

vine ripe tomatoes, citrus soy cucumber slaw and lemon aioli

sweet soy glazed meatballs | 14

oriental noodles, spicy mango puree

salatas

grilled hearts of romaine | 9

grilled portobello salad | 8

mixed greens, tomatoes, crispy applewood smoked bacon, roasted garlic vinaigrette

spinach apple salad | 8

gorgonzola cheese, candied pecans, crispy applewood smoked bacon and lemon vinaigrette

grilled hearts of romaine | 9

grated parmesan, bacon jam, kalamata-tomato relish, lemon vinaigrette, bruschetta



salatas (cont)

arugula pear salad | 8

arugula, goat cheese, candied pecans and champagne vinaigrette

caprese salad | 9

buffalo mozzarella, season tomatoes, balsamic reduction, basil oil

mixed green salad | 9

toasted almonds, tomatoes, mixed berries, cucumber, goat cheese, raspberry vinaigrette

entrees

bourbon peach pork chop | 22

bourbon peach compote, mashed potatoes, cinnamon pumpkin puree, pancetta, seasonal vegetables

spice crusted chicken | 16

cumin, coriander and chili powder crusted, with mashed potatoes, roasted squash puree, tropical fruit salsa, smoked paprika aioli

grilled hanger steak | 26

english pea and white bean tacu tacu, season corn bisque, latin-style tomato puttanesca

grilled filet mignon | 32

mashed potatoes, grilled asparagus, mushroom ragout wine sauce

panko crusted chilean sea bass | 28

wild rice seafood broth, tomato lemon chive sauce, crispy plantain

roasted duck breast | 25

aromatic peppercorn cured, sweet potato mash, bing cherry wine sauce and baby spinach

seafood cioppino | 30

lobster, sea scallop, mussels and shrimp, with pasta in a red seafood broth

grilled atlantic salmon | 26

basmati rice, roasted squash puree, baby spinach with brown butter apples, lemon butter herb sauce

eggplant arancini | 14

fried eggplant risotto fritters, corn bisque, tomato puttanesca, balsamic reduction

chicken carbonara | 16

pancetta, sundried tomatoes, cipollini onions, green peas, pasta, parmesan cream sauce, herbs

braised short rib of beef | 26

mashed potatoes, baby carrots, cranberry and bing cherry wine sauce

please alert your server to any health restrictions.

changes or modifications to our dishes will be accommodated when possible.

september 2010.