

~ Welcome ~ 8/16/18 ~

~ Appetizers ~

*Tuna Carpaccio

Raw Ahi Tuna, Capers, Fennel Oil, Oven-Roasted Tomatoes, Scallions 16

Sweet & Salty Fried Brussel Sprouts

Sweet Soy, Toasted Sesame Seeds, Crispy Pancetta, Candied Pecans 13

CDH Farm ~ Pasture Raised ~ Chicken & Pork Pate

Cognac Pork Pate, Chicken Liver Mousse, Capers, Red Onion, Gherkins
Scallions, Crostini, Cabernet Blackberry Dijon 15

Fried Oyster Lettuce Wraps

Remoulade Sauce, Pickled Vegetables 16

Shrimp Cocktail

All-Natural Jumbo White Shrimp, Cocktail Sauce, Whole Grain Dijon Horseradish Sauce 16

CDH Farm ~ Pasture Raised ~ Goat Ravioli

Peas, Demi-Glace, Goat Cheese, Chives 16

Lump Crab Cakes

Curried Sweet Corn Aioli, Artisan Greens, Scallions 17

CDH Farm ~ Pasture Raised ~ Grilled Pork Belly

Sweet Potato Puree, Hoisin Sauce, Chili Aioli, Toasted Almonds, Soy Mushrooms, Pickled Vegetables 16

Heirloom Tomato Bruschetta

Grilled Baguette, Honey Whipped Goat Cheese, Blood Orange Balsamic Glaze, Fresh Basil 15

Applewood Smoked Bacon Wrapped Scallops

Cabernet & Blackberry Dijon & Honey Sauce 16

*Beef Tartar

Capers, Anchovies, Whole Grain Mustard, Cherry Peppers, Red Onion, Crostini 16

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~ Soups & Salads ~

Maine Lobster Bisque

Butter, Cream, Sherry, Scallions 14

Coplin Salad

Artisan Greens, Dried Cranberries, Vegetables 8

Heirloom Tomato Mozzarella Salad

Grilled Baguette, Basil, Tomato Vinaigrette 14

Caesar Salad

Romaine Hearts, Caesar Dressing, Aged Parmesan,
Thyme Croutons, White Anchovies 12/15

Roasted Corn Salad

Pickled Red Onion, Feta, Spinach, Thyme Croutons
Applewood Bacon, White Balsamic Vinaigrette 15

~ Entrees ~

*New Zealand Rack of Lamb

Blackberry Cabernet Honey Mustard, Thyme, Mashed Root Vegetables 37

*CDH Farm ~ Pasture Raised ~ Grilled Bone-In Pork Chop

Dijon Mustard & Buttery Herb Crumb Crust, Mashed Root Vegetables 28

Duck Two Ways

Slow-Roasted Leg, Seared Lavender Scented Breast, Red Wine Sauce, Ancient Grains Rice Pilaf 36

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Red Thai Curry

Vegetables, Spicy Coconut Curry Sauce, Jasmine Rice, Peanuts, Scallions 23

Baked North Atlantic Haddock

Fresh Basil Pesto, Oven-Roasted Tomatoes, Buttery Crumbs, Ancient Grains Pilaf 27

Seafood Pie

Haddock, Shrimp, Scallops, Lobster Newburg Sauce, Parmesan Potato Crust 29

***Chargrilled Flat Iron Steak**

Chimichurri Sauce, Mashed Root Vegetables 28

***Chargrilled Grass-Fed Filet Mignon**

North Country Applewood Smoked Bacon Marmalade, Mashed Root Vegetables 6 oz. 35 10 oz. 39

CDH Farm ~ Pasture Raised ~ Chicken Saltimbocca

Pan-Seared Statler Chicken, Sage, Mushrooms, Garlic, Smoked Duck Breast
Butter Sauce, Ancient Grains Pilaf 29

Scallop Carbonara

Garlic, Applewood Smoked Bacon, Cream, Sweet Peas, Parmesan Reggiano, Campanelle Pasta 30

Pan-Seared Atlantic Halibut

Oven Roasted Tomatoes, Local Chanterelles, Garlic, Lemon Herb Butter Sauce, House Fettuccini 38

CDH Farm ~ Pasture Raised ~ Crispy Fried Pork Shoulder

Mashed Sweet Potato, Braised Red Cabbage, Soy BBQ Sauce, Chicharonnes 28

***Singapore Beef Tips**

Vegetables, Garlic, Ginger, Curry Oil, Sweet Soy, Rice Noodles, Scallions 28

Braveheart High-Choice Black Angus Sirloin

Locally Foraged Chanterelles, Herbs, Brandy, Butter, Mashed Root Vegetables 10 oz. 33 16 oz. 39

Lazy Maine Lobster

w/Vegetables, Drawn Butter, Sherry, Mashed Root Vegetables 38

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~ Pub Night Special ~ Half-Off Burgers & Pulled Pork!!

Sub Truffle Fries or Onion Rings 3

***Chargrilled Black Angus Burger ~ Ground Chuck, Short Rib & Brisket**

Sharp Cheddar, Quickles, LTO, Brioche Bun, Fries 16

Add Applewood Smoked Bacon \$2 Add a CDH Farm Sunny Side Up Egg \$2

CDH Farm ~ Pasture Raised ~ Pulled Pork or Fried Fish Tacos

Guac Sauce, Cheddar/Jack, Cilantro Slaw, Grilled Flour, Tortillas, Tomato, Salsa 16

CDH Farm ~ Pasture Raised ~ Grilled Pork Meatloaf

Aged Parmesan, Caramelized Onions, Kicked-Up Ketchup, Mashed Root Vegetables 24

Fried OR Cajun Blackened Haddock Sandwich

Lemon Dill Aioli, LTO, Brioche Bun, Quickles, Fries 16

CDH Farm ~ Pasture Raised ~ Pulled Pork Sandwich

Chipotle Citrus BBQ Sauce, Cilantro Slaw, Brioche Bun, Fries, Chicharonnes 16

Maine Lobster Roll

Freshly Picked Tail, Claw & Knuckle Meat, Mayo, Peas, Lettuce, Herbs, Grilled Brioche Bun, Fries 23

Banh Mi

Grilled Pork Belly, Pickled Vegetables, Pate, Cilantro, Jalapeno, Chili Aioli, Hoisin Sauce, Baguette 17

Seafood Ramen

Seafood Broth, Scallops, Shrimp, Pancetta, Nori, Pickled Vegetables, Poached Egg, Yakisoba Noodles 22

House Fries 5 Onion Rings 5

Truffle Fries

Aged Parmesan, Fresh Herbs, Black Truffle Salt 8

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~Desserts~

8

Crème Brulee

Local Wild Maine Blueberry Shortcake

Whipped Cream

Donut Bread Pudding

Rum Raisin Ice Cream, Kahlua Sauce

Mason Jar Lemon Goat Cheese Cheesecake

Raspberry Sauce, Graham Cracker Crumbs

Wild Maine Blueberry & Rhubarb Crisp

Cinnamon Bourbon Ice Cream

Coconut Cream Pie

Toasted Coconut, Chocolate Sauce, Fresh Whipped Cream

Flourless Chocolate Torte

Cherry Ganache, Shaved White Chocolate

After Dinner Drinks

Cockburns Late Bottle Vintage ~8

Grahams Six Grapes Reserve ~7

Warre's Otima 10yr. Tawny ~7

Pallini Limoncello ~7.50

Maine Craft Distillers Blueshine Whiskey ~9

Dessert Wines

Cht. Roumieu-Lacoste Sauternes 375ml '10 ~ Bordeaux, France 38~

Jackson-Triggs Reserve Ice Wine 187ml '12 ~ Niagara Peninsula, Canada 36~

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~ Three Course Menu ~

\$49

~ Choose One Item Per Course ~

First Course

Lobster Bisque

Sweet Cream, Sherry

Caesar Salad

Romaine Hearts, Caesar Dressing, Aged Parmesan, Thyme Croutons, White Anchovies

Shrimp Cocktail

All-Natural Jumbo White Shrimp, Cocktail Sauce, Whole Grain Dijon Horseradish Sauce

Sweet & Salty Fried Brussel Sprouts

Sweet Soy, Toasted Sesame Seeds, Crispy Pancetta, Candied Pecans

Second Course

Duck Two Ways

Braised Leg, Seared Lavender Scented Breast, Red Wine Sauce, Ancient Grains Rice Pilaf

Chargrilled Filet Mignon

Applewood Smoked Bacon Marmalade, Haricot Verte, Mashed Root Vegetables

Scallop Carbonara

Applewood Smoked Bacon, Garlic, Sweet Cream, Peas, Campanelle Pasta, Aged Parmesan Reggiano

Third Course

Choose Any Dessert From Our Dessert Menu

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~ Happy Hour ~

Small Plates ~ \$5

Mushroom Sacchetti

Porcini & Mascarpone Pasta Purses, Fried Sage Brown Butter

Burrata Mozzarella

Basil Oil, Roasted Garlic Oil, Oven Roasted Tomatoes, Toasted Baguette

CDH Farm ~ Pasture Raised ~ Fried Pork Meatballs

Marinara Sauce, Shaved Aged Parmesan Reggiano

Fresh Scallop Crudo

Citrus Soy Sauce, Ginger, Jalapeno, Sherry Vinegar, Fresh Mint, Chives

Wings

Sriracha Butter Sauce, Gorgonzola Dip

Pork Dumplings

Sweet & Spicy Thai Chili Sauce

CDH Farm ~ Pasture Raised ~ Vindaloo Chicken Lettuce Wraps

Cashews, Carrots, Cucumber, Romaine Lettuce

~ Half-Off Select Wine & Beer ~

White Wine

Pavavo Vino Verde

Montgravet Cotes de Gascogne

Red

Nicolas Merlot

Cantele Puglia Primitivo

All Drafts

I.P.A. ~ Red Ale ~ Pale Ale

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