

~ Welcome ~ 7/22/17 ~

## ~ Appetizers ~

### \*Black Pepper Encrusted Ahi Tuna

Pan-Seared Rare, Chinese Hot Mustard Relish, Sweet Soy Rutabaga, Seaweed Salad, Puffed Quinoa 16

### \*Harissa Beef Wontons

Seared Harissa Spiced Beef, Tahini Peanut Sauce, Pickled Vegetables, Sesame Seeds 15

### CDH Farm ~ Crispy Fried Pork

Apple Cilantro Slaw, Spicy Honey Mustard, Peanuts, Scallions 14

### Sweet & Salty Fried Brussel Sprouts

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

### Escargot

Garlic, Herbs, Butter, Shallots, Puff Pastry 13

### Fried Calamari

Romesco Sauce (Toasted Almonds, Roasted Red Pepper, Garlic), Artisan Greens, Chili Aioli, Scallions 16

### Porcini Mushroom Sacchetti

Mushroom Pasta "Purses", Fried Sage Brown Butter 13

### Jumbo Shrimp Cocktail

All-Natural, Phosphate-Free Shrimp, Cocktail Sauce, Whole Grain Horseradish Sauce, Lemon 16

### Steamed Mussels

White Wine, Pancetta, Oven Roasted Tomatoes, Herbs, Garlic 15

### Golden Fried Oysters

Artisan Greens, Remoulade Sauce 15

### CDH Farm ~ Grilled Pork Belly

Sweet Potato, Hoisin Sauce, Pickled Vegetables, Soy Mushrooms, Chili Aioli, Toasted Almonds 15

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## Soups & Salads

### Maine Lobster Bisque

Sweet Cream, Sherry, Scallions 13

### Coplin Salad

Artisan Greens, Dried Cranberries, Vegetables 8

### Sweet Roasted Beet Salad

Artisan Greens, Goat Cheese, Toasted Almonds, Apples

Fried Wontons, Whole Grain Mustard Vinaigrette 13/16

### Steak & Egg Salad

Artisan Greens, Pickled Red Onion, Heirloom Tomatoes, Garlic & Black Pepper Croutons

Horseradish Sour Cream Dressing, Sunny-Side Up CDH Farm Egg 19

### Tomato Mozzarella Salad

Grilled Baguette, Heirloom Tomatoes, Fresh Basil, Mozzarella, Tomato Vinaigrette 13

### Caesar Salad

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

## ~Entrees~

### \*New Zealand Rack of Lamb

Blackberry Mustard & Honey Rosemary Glaze, Mashed Root Vegetables 35

### Roast Half Duckling

Coplin Rhubarb & Raspberry Sauce, Ancient Grains Rice Pilaf 33

### Chargrilled Grass-Fed Aged Hanger Steak

~No Antibiotics or Added Hormones~

Chimichurri Sauce, Mashed Root Vegetables 28

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**Red Thai Curry**

Vegetables, Spicy Coconut Curry Sauce, Jasmine Rice, Peanuts, Scallions 22

**North Atlantic Haddock**

Fresh Lemon Dill Aioli, Buttery Crumbs, Ancient Grains Pilaf 27

**Seafood Au Gratin**

Haddock, Shrimp, Scallops, 5 Cheese Blend, Sweet Cream, Ancient Grains Pilaf 29

**\*Maker's Mark Beef Tips**

Mushrooms, Garlic, Whole Grain Mustard, Sweet Cream, Herbs, Mashed Root Vegetables 27

**Shawarma Chicken**

Slow-Braised Chicken Legs, Greek Yogurt, Tomatoes, Jasmine Rice, Cilantro, Cashews 27

**\*Singapore Beef Noodles**

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

**\*Pan-Seared Organic Salmon**

Fresh Basil Pesto Aioli, Oven-Roasted Tomatoes, Ancient Grains Pilaf 30

**\*Chargrilled 18 oz Bone-In Cowboy Steak**

Red Wine Sauce, Herbs, Fried Potato Sticks, Mashed Root Vegetables 42

**\*Chargrilled Filet Mignon**

Applewood Smoked Bacon Marmalade, Mashed Root Vegetables 35

**Scallop Carbonara**

North Country Applewood Smoked Bacon, Garlic, Cream, Sweet Peas, Campanelle Pasta, Aged Parmesan 30

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

Herb & Dijon Panko Crust, Mashed Root Vegetables 28

**Maine Lobster**

Steamed 35 Lazy 38 Baked Stuffed 39 w/ Drawn Butter, Sherry, Mashed Root Vegetables

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## ~ Pub Fare ~

*Sub Truffle Fries or Onion Rings 3*

### \*Chargrilled Black Angus Burger

Sharp Cheddar, Quickles, LTO, Brioche Bun, Fries 15

*Add Applewood Smoked Bacon \$2*

### \*Chargrilled Black Angus Blue Cheese Burger

Amish-Made Blue, Red Wine Sauce, Roasted Shallots, LTO, Brioche Bun, Quickles, Fries 16

### Steak, Fish or Pork Tacos

Guac Sauce, Cheddar/Jack, Cilantro Slaw, Grilled Flour Tortillas, Tomato Salsa 15

### CDH Farm Pork or Chicken Chimichanga

Crisp Vegetables, Cheddar Jack, Sour Cream, Guacamole, Meat Chili 15

### CDH Farm ~ Grilled Pork Meatloaf

Aged Parmesan, Pancetta Herb Mushroom Demi-Glace, Mashed Root Vegetables 24

### Pork Dumplings

Sweet & Spicy Thai Chili Glaze 13

### Beef Chili

Sour Cream Ice Cream, Candied Jalapenos 12/15

### CDH Farm ~ Pulled Pork Sandwich

Citrus Chipotle BBQ Sauce, Cilantro Slaw, LTO, Brioche Bun, Quickles, Fries 15

### North Atlantic Haddock Sandwich (Broiled OR Fried)

Lemon Dill Tartar Sauce, LTO, Brioche Bun, Quickles, Fries 16 *Add Cabot Sharp Cheddar \$1*

### French Dip

Slow-Roasted Beef, Hot Au Jus, Horseradish Sauce, Baguette, Fries 16

### Maine Lobster Roll

Herbs, Sweet Peas (with or w/out), Mayo, Grilled Buttered Brioche Roll, Fries 23

House Fries 5    Onion Rings 5    Truffle Fries Aged Parmesan, Fresh Herbs, Black Truffle Salt 8

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## ~Desserts~

8

### Strawberry Shortcake

Fresh Local Strawberries, Warm Shortcake, Whipped Cream

### CDH Farm Rhubarb Crisp

Ginger Ice Cream, Candied Ginger

### Fresh Rum Soaked Donut

Bailey's & Oreo Ice Cream, Chocolate Sauce

### Crème Brulee

### Strawberry & Cream Cheesecake

Graham Cracker Crust, Fresh Strawberries

### Organic Maine Blueberry & Pear Pie

Cinnamon Ice Cream

### Toll House Pie

Whiskey Sauce

## 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

Ricker Hill Hard Cider Ice Wine ~ 8 ~32 btl

## 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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~ Welcome ~ 7/22/17 ~  
~ 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

Jumbo Shrimp Cocktail

Three Jumbo Shrimp, Cocktail Sauce, Whole Grain Mustard Horseradish Sauce

Sweet & Salty Fried Brussel Sprouts

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

Second Course

Roast Half Duckling

Coplin Rhubarb & Raspberry Sauce, Haricot Verte, 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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