

~ Welcome ~ 1/13/18 ~

~ Appetizers ~

*Tuna Carpaccio

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

CDH Farm ~ Pasture Raised ~ Harissa Pork Rillon

Pork Shoulder Confit, Pickled Vegetables, Cheesy Grits, Scallions 15

Sweet & Salty Fried Brussel Sprouts

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

CDH Farm ~ Pasture Raised ~ Pork & Chicken Liver Pate En Croute

Puffed Pastry, Capers, Red Onion, Caramelized Onion Jam, Raspberry Dijon, Hard-Boiled Egg 15

Locally Foraged Wild Mushroom Arancini

Fried Chaga Risotto, Porcini, Black Trumpet Powder, Ricotta, Roasted Garlic Oil, Marinara, Truffle Oil 14

CDH Farm ~ Pasture Raised ~ Crispy Fried Pork

Maine Apple & Cilantro Slaw, Quickles, Peanuts, Chicharonnes, Scallions, Spicy Honey Dijon 14

Burrata Mozzarella

Basil Oil, Roasted Garlic Oil, Oven Roasted Tomatoes, Grilled Baguette 14

Glidden Point ~ Damariscotta Oysters ~ On-The-Half-Shell

Mignonette, Cocktail Sauce, Horseradish 3.50 each

Escargot

Garlic Herb Butter, Shallots, Puff Pastry 13

Warning: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have certain medical conditions

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~Soups & Salads~

Maine Lobster Bisque

Butter, Cream, Sherry, Scallions 14

CDH Farm ~ Roasted Heirloom Tomato Soup 12/15

Sour Cream Ice Cream

Coplin Salad

Artisan Greens, Dried Cranberries, Vegetables 8

Sweet Roasted Beet Salad

Artisan Greens, Goat Cheese, Toasted Almonds, Sliced Apple
Fried Wontons, Whole Grain Mustard Vinaigrette 13/16

Caesar Salad

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

Warm Spinach Salad

Walnut Oil, Applewood Bacon, Mushrooms, Walnuts, Goat Cheese, Cognac, Balsamic, Pickled Onion 13/16

~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 34

*Chargrilled Grass-Fed Aged Hanger Steak

~No Antibiotics or Added Hormones~

Red Wine Sauce, Mashed Root Vegetables 28

Red Thai Curry

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

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North Atlantic Haddock

Lemon Dill Aioli, Buttery Crumbs, Ancient Grains Pilaf 27

CDH Farm ~ Pasture Raised ~ Chicken Shawarma

Slow-Braised Chicken Leg, Shawarma Spice, Yogurt, Tomatoes, Jasmine Rice, Cashews, Scallions 28

Seafood Au Gratin

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

CDH Farm ~ Pasture Raised ~ Slow-Braised Pork Ragu

Fresh Pappardelle Noodles, Shaved Aged Parmesan Reggiano, Toasted Bread Crumbs 28

*Wild Caught ~ Alaskan Sock-Eyed Salmon Putanesca

Garlic, Kalamata Olives, Capers, Marinara, Campanelle Pasta, Shaved Parmesan 29

*Chargrilled 18 oz Bone-In Cowboy Steak

Red Wine Sauce, Potato Sticks, Mashed Root Vegetables 39

*Chargrilled Grass-Fed Filet Mignon

North Country Applewood Smoked Bacon Marmalade, Mashed Root Vegetables 35

Scallop Carbonara

Garlic, Applewood Smoked Bacon, Cream, Aged Parmesan Reggiano, Campanelle Pasta 30

CDH Farm ~ Pasture Raised ~ Pan-Seared Statler Chicken Breast

Ricotta Gnocchi, Herbs, Vegetables, Chicken Demi-Glace 29

Filet & Maine Lobster

Chargrilled Grass-Fed Filet Mignon, Chunky Lobster Newburg, Mashed Root Vegetables 42

*CDH Farm ~ Pasture Raised ~ Black Guinea Hog ~ Chargrilled Pork Chops

Apricot Glaze, Goat Cheese, Candied Pecans, Mashed Root Vegetables, Chicharonnes 29

Maine Lobster

Steamed 34 Lazy 37 Baked Stuffed 39

Drawn Butter, Mashed Root Vegetables, Haricot Verte

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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

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

Fried OR Broiled Haddock Sandwich

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

CDH Farm ~ Pasture Raised ~ Cuban Sandwich

Pulled Pork, Smoked Picnic Ham, Whole Grain Mustard, Quickles, Gruyere, Ciabatta, Fries 16

CDH Farm ~ Pasture Raised ~ Pulled Pork Sandwich

Brown Sugar Soy BBQ, Charred Pineapple & Jalapeno Compote, Brioche Bun, Fries, Chicharonnes 16

Maine Lobster Roll

Sweet Peas & Herbs (with or w/out), Mayo, Lettuce, Buttered Brioche Roll, Fries 22

Pork Dumplings

Sweet & Spicy Thai Chili Glaze 13

***Grilled Grass-Fed Hanger Steak Sandwich**

Worcestershire Mushrooms, Caramelized Onions, Horseradish Aioli, Brioche Bun, Fries 16

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

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~Desserts~

8

Crème Brulee

Chocolate Orange Panna Cotta

Whipped Cream, Chocolate Shavings

CDH Farm Rhubarb, Maine Apple & Blueberry Cobbler

Cinnamon Ice Cream

Chocolate Flourless Torte

Chocolate Ganache, White Chocolate

Mason Jar Lemon Goat Cheese Cheesecake

Raspberry Sauce, Graham Cracker Crumbs

Carrot Cake

Goat Cheese & Cream Cheese Icing, Ginger Ice Cream, Candied Ginger

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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~ 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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