

~ Welcome ~ 5/14/18 ~

We Are Currently Closed For the Spring Season  
& Will Be Reopening At The End Of June

~ 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

Fried Calamari

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

Shrimp Cocktail

Phosphate Free White Shrimp, Cocktail Sauce, Whole Grain Horseradish Sauce, Lemon 16

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

Golden Fried Oysters

Artisan Greens, Remoulade Sauce 16

Burrata Mozzarella

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

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## ~Soups & Salads~

### Maine Lobster Bisque

Butter, Cream, Sherry, Scallions 14

### 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

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## ~Entrees~

### \*New Zealand Rack of Lamb

Blackberry Mustard & Honey Rosemary Glaze, Mashed Root Vegetables 37

### Roast Half Duckling

Raspberry Sauce, Ancient Grains Rice Pilaf 34

### Scallop & Sea Bass Carbonara

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

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

Fresh Basil Pesto, Ancient Grains Pilaf 29

### \*Chargrilled Grass-Fed Filet Mignon

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

### Salmon Putanesca

Capers, Garlic, Kalamata Olives, Marinara, Pappardelle Noodles, Aged Parmesan Reggiano 29

### Red Thai Curry

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

### Baked North Atlantic Haddock

Lemon Dill Aioli, Buttery Crumbs, Ancient Grains Pilaf 27

### 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

### CDH Farm ~ Pasture Raised ~ Chicken Vindaloo

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

## ~ Pub Fare ~

*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*

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

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 & Veal Meatloaf

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

Fried OR Cajun Blackened Haddock Sandwich

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

Pastrami Reuben

Sauerkraut, Gruyere, 1000 Isle, Mustard, Rye, Quickles, Fries 16

CDH Farm ~ Pasture Raised ~ Pulled Pork Sandwich

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

Fresh Fried Donut

Vanilla Ice Cream, Bacon Caramel

Maine Apple & Blueberry Crisp

Whipped Cream, Vanilla Ice Cream

Mason Jar Lemon Goat Cheese Cheesecake

Raspberry Sauce, Graham Cracker Crumbs

Deep Fried Chocolate Ganache

Vanilla Ice Cream

Coconut Cream Pie

Toasted Coconut, Chocolate Sauce, Fresh Whipped Cream

## 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

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 & Sea Bass 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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