

~ Welcome ~ 10/13/18 ~

We Are Currently Closed For The Fall Reopening Friday, November 23rd

~ Appetizers ~

Fresh Scallop Crudo

Citrus Soy Sauce, Ginger, Jalapeno, Sherry Vinegar, Fresh Mint, Chives 16

Sweet & Salty Fried Brussel Sprouts

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

CDH Farm ~ Pasture Raised ~ Pork Pate

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

Shrimp Cocktail

All-Natural Jumbo White Shrimp, Cocktail Sauce, Whole Grain Dijon Horseradish Sauce 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, Roasted Garlic, Fresh Basil Pesto 15

Fresh Spring Rolls

CDH Farm Ground Pork, Ginger, Soy, Pickled Garden Vegetables, Rice Noodles 15

CDH Farm ~ Pasture Raised ~ Crispy Fried Pork

Cilantro & Granny Smith Slaw, Honey Dijon, Quickles, Peanuts, Chicharonnes, Scallions 15

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

Coplin Salad

Artisan Greens, Dried Cranberries, Vegetables 8

CDH Farm Heirloom Tomato Panzanella Salad

Grilled Baguette, Artisan Greens, Basil, Kalamata Olives, Feta, Tomato Vinaigrette 15

Caesar Salad

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

~ Entrees ~

*New Zealand Rack of Lamb

Blackberry Cabernet Honey Mustard, Thyme, Mashed Root Vegetables 37

Duck Two Ways

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

Red Thai Curry

Vegetables, Spicy Coconut Curry Sauce, Jasmine Rice, Peanuts, Scallions 24

Baked North Atlantic Haddock

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

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Seafood Pie

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

Faroe Island Salmon Florentine

Spinach, Mushrooms, Garlic, Oven-Roasted Tomatoes
White Wine Butter Sauce, Feta 30

*Chargrilled Flat Iron Steak

Red Wine 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

Scallop Carbonara

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

*Beef Tips Normandy

Mushrooms, Garlic, Apples, Herbs, Brandy, Demi-Glace, Mashed Root Vegetables 28

*CDH Farm ~ Pasture Raised ~ Goat Osso Bucco

Slow-Braised Goat Leg, Demi-Glace, Mashed Root Vegetables 33

CDH Farm ~ Pasture Raised ~ Chicken Saltimbocca

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

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~ Pub Menu ~

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

Kicked-up Ketchup, Caramelized Onions, Mashed Root Vegetables 24

Fried OR Cajun Blackened Haddock Sandwich

Tartare Sauce, LTO, Brioche Bun, Quickles, Fries 16

CDH Farm ~ Pasture Raised ~ Pulled Pork Sandwich

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

Banh Mi

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

CDH Farm Pot Pie

CDH Farm Chicken, Ham, Carrots & Onions, Peas, Ancient Grains, Flakey Pastry 26

House Fries 5

Onion Rings 5

Truffle Fries

Aged Parmesan, Fresh Herbs, Black Truffle Salt 8

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~ Desserts ~

8

Crème Brulee

Cinnamon Baked Granny Smith Apple

Caramel Sauce, Vanilla Ice Cream

Fresh Fried Donut

Rum Butter, Coffee Ice Cream, Kahlua Sauce

Mason Jar Lemon Goat Cheese Cheesecake

Raspberry Sauce, Graham Cracker Crumbs

Maine Wild Berry, Apple & Rhubarb Crisp

Cinnamon Bourbon Ice Cream

Coconut Cream Pie

Toasted Coconut, Chocolate Sauce, Fresh Whipped Cream

Flourless Chocolate Cake

Vanilla Ice Cream, Wild Blackberry 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

~ Happy Hour ~

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Small Plates ~ \$5

Mushroom Sacchetti

Porcini & Mascarpone Pasta Purses, Fried Sage Brown Butter

CDH Farm ~ Heirloom Tomato Bruschetta

Whipped Feta, Basil Pesto

Fresh Scallop Crudo

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

CDH Farm ~ Pasture Raised Pork Meatballs

Marinara Sauce, Aged Parmesan Reggiano

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. ~ Pilsner ~ Pale Ale

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