

Starters

Short Rib Poutine Slow Braised Short Ribs, Beef Gravy, Pineland Farms Cheese Curds, Scallion **(GF)** 10~

Buffalo Wings Breaded or Unseasoned, Choice of Buffalo or Maple BBQ Sauce, Bleu Cheese Dressing 11~

BMC Breaded Wings Brined and Dredged, Chili-Honey Drizzle, Pickle Coins, House Made Bleu Cheese Dressing 12~

Chicken Tenders Served with French Fries and Choice of Dipping Sauce 11~

Truffle Fries Truffled Sea Salt, Rosemary Frites, Garlic Aioli **(GF)** 8~

Asian Style Riblets Maine Family Farm Baby Back Riblets, Honey-Ginger Glaze, Roasted Peanut Pieces, Scallion **(GF)** 10~

Sesame Seared Tuna Seared Rare, Pickled Ginger, Wasabi, Tamari, Cucumber **(GF)** 14~

Fried Pickles Buttermilk Marinated, Cornmeal Fried, Chipotle Aioli 7~

Chinatown Pork Dumplings Pan Fried, Garlic-Ginger Tamari 7~

Salads and Soup

New England Clam Chowder 8~

French Onion Soup 7~

Caesar Romaine Lettuce, Shaved Parmesan, White Anchovy, Coarse Black Pepper, Grilled Focaccia Crostini, Lemon Wedge, Creamy Caesar Dressing 10~

Camp Field Greens, Shredded Cheddar, Candied Pecans, Dried Cranberries, Maple Balsamic Dressing **(GF)** 10~

House Field Greens, Cucumber, Grape Tomato, Shredded Carrot, Watermelon Radish, Herbed Croutons 8~

Farmhouse* Entrée Style Salad, Field Greens, Tomato Comfit, Shredded Carrot, Slow Poached Egg, House Cured Crispy Pork Belly, Mustard-White Balsamic Dressing **(GF)** 14~

Add to Your Salad:

Salmon \$10 ~ Chicken \$6 ~ Steak \$10 ~ Tuna \$12

***Serving raw or undercooked food can result in foodborne illness.**

Sorry, no separate checks on parties of 8 or more we also reserve the right to add 20% gratuity to parties of 8 or more

Entrees

Baja Fish Tacos Blackened or Fried Haddock, Jicama Slaw, Shaved Napa Cabbage, Pickled Red Onion, Fire Roasted Tomato Salsa, Chili-Lime Sour Cream, Served with Rice 16~

Fish and Chips Cracker Meal Fried, French Fries, Petite Coleslaw, Lemon-Caper Gribiche 19~

Grilled Atlantic Salmon* Pecan Crusted, Celeriac Puree, Garlic Spinach, Three Berry Brown Butter 25~

Broiled Haddock Herbed Ritz Cracker Crumb, Potato-Leek Hash, Crispy Pancetta, Garlic Spinach, Lemon-Caper Gribiche 25~

Shrimp Alfredo Sautéed Shrimp, Three Cheese Alfredo, Linguine Pasta, Parmesan Tuile 26~

Grilled New York Strip* Au Poivre, Cognac-Dijon Demi-Glaze, Shallot Comfit, Garlic Mashed Potatoes, Vegetables **(GF)**
8oz- 27~ 16oz-39~

Roasted Fillet* Pan Roasted, Green Peppercorn Demi Glace, Roasted Marrow with Gremolata Crumb, Garlic Mashed Potatoes, Vegetables
6oz-35~ 12oz-65~

Grilled Ribeye*- Caramelized Onion-Bacon Jam, Bordelaise Sauce, Garlic Mashed Potatoes, Vegetables **(GF)**
16oz-30~ 34oz Tomahawk-59~
(Tomahawk only available cooked rare to medium, Friday and Saturday)

House Brined Bone-in Pork Chop* Grilled, Roasted Spaghetti Squash, Wilted Spinach, Savory Apple Chutney, Whole Grain Mustard Jus, Cooked Medium **(GF)** 26~

Herb Marinated Chicken- Grilled Chicken Breast, Wild Mushroom Risotto, Shaved Parmesan Cheese, Red Wine Balsamic Reduction **(GF)** 24~

Mountain Meatloaf- Caramelized Onions, Herb Gravy, Garlic Mashed, Vegetables 16~

Baby Back Ribs- Maine Family Farms Ribs, Southwestern Rubbed, Maple BBQ Sauce, Grilled Jalapeno-Cheddar Cornbread, Petite Coleslaw
Half Rack 18~ Full Rack 25~

Wild Mushroom Ravioli- Caramelized Mushrooms, Three Cheese Alfredo, Grape Tomato Jam, Parmesan Tuile 18~

Not Your Grandma's Mac and Cheese- Cavatappi, Cheddar Cheese Sauce, Herbed Bread Crumbs, Choice of North Country Ham or Grilled Chicken 18~

Burger* with Fries \$11 Add Cheese \$2 Add Bacon \$2