

## Starters

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

**Buffalo Wings** Slow Cooked Then Crispy Fried, Tossed in BMC Buffalo Sauce or Substitute Maple BBQ, Bleu Cheese Dressing \$11 **GF**

**Truffle Fries** Truffled Sea Salt, Rosemary Frites, Sriracha Ketchup \$8 **GF**

**Short Rib Poutine** Braised Short Rib Pieces, Beef Gravy, Pineland Farms Cheese Curds, Over Hand-Cut French Fries \$12 **GF**

**Asian Style Riblets** Baby Back Riblets, Honey-Ginger Glaze, Roasted Peanut Pieces, Scallion \$10 **GF**

**Chicken Tenders** Golden Fried with Choice of Dipping Sauce \$8  
Increase Your Portion and Make it a Basket for \$5 Extra

**Sesame Seared Tuna** Sesame-Ginger Coating, Pickled Ginger, Wasabi Crème Fraiche, Tamari Reduction, Cucumber \$14 **GF**

**Fried Pickles** Buttermilk Marinated, Cornmeal Fried, Chipotle Aioli \$5

**Chinatown Pork Dumplings** Pan Fried, Garlic-Ginger Tamari \$7

## Salads and Soup

Sorry, No Splits on Entrée Style Salads

**New England Clam Chowder** Cup \$8 Bowl \$10

**French Onion Soup** \$7

**Caesar** Romaine Lettuce, Shaved Parmesan, White Anchovy, Coarse Black Pepper, Lemon Wedge, Creamy Caesar Dressing  
Small \$6 Large \$10

**Camp** Field Greens, Shredded Cheddar, Candied Pecans, Dried Cranberries, Sweet Potato Hay, Maple Balsamic Dressing **GF**  
Small \$6 Large \$10

**House** Field Greens, Cucumber, Grape Tomato, Shredded Carrot, Red Onion, Watermelon Radish, Herbed Croutons  
Small \$6 Large \$10

**Roasted Beet** Entrée Style Salad, Arugula, Roasted Golden and Red Beets, Crispy Bacon, Bleu Cheese Crumbles, Pickled Red Onions, Bacon Vinaigrette \$11 **GF**

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

### **Add to Your Salad**

Salmon \$11\* Chicken \$6 Steak \$14\* Tuna \$12\*

## Entrees

**Carnitas Pork Tacos** Slow Cooked Pork Butt in Latin Spices, Shredded Red Cabbage, Pickled Red Onions, Fire Roasted Tomato Salsa, Chili-Lime Crema \$14 **GF**

**Fish and Chips** Cracker Meal Fried, French Fries, Petite Coleslaw, Lemon-Caper Tartar \$19

**Sautéed Atlantic Salmon** Southwestern Rubbed, Maine Maple BBQ Sauce, Bacon-Onion Jam, Smoky Sweet Potato Chips, Wilted Garlic Spinach, Rice \$26\* **GF**

**Shrimp Alfredo** Herb and Garlic Marinated Shrimp, Three Cheese Alfredo Sauce, Grape Tomato Jelly, Parmesan Tuile, Over Linguine Pasta \$25

**Broiled Haddock** Herbed Ritz Cracker Crumb, Potato-Leek Hash, Crispy Pancetta, Garlic Spinach, Lemon-Caper Tartar \$22

**Grilled Hanger Steak** Fried Brussels Sprouts, Red Pepper Jelly, Bordelaise Sauce, Garlic Mashed Potatoes, Vegetables \$27\* **GF**

**Grilled New York Strip** Dried Cherry Walnut Butter, Cognac-Dijon Jus, Shallot Confit, Roasted Garlic Mashed Potato, Vegetables **GF**  
8oz-\$29\*      16oz-\$41\*

**Grilled Ribeye** Horseradish Chantilly, Crispy Onions, Green Peppercorn Jus, Roasted Garlic Mashed Potatoes, Vegetables  
(Tomahawk only available Friday and Saturday and cooked Medium and below)  
16oz-\$35 ~ 45oz-Day Dry Aged Tomahawk-\$MP

**House Brined Bone-in Pork Chop** Grilled, Savory Apple Butter, Beet Spaetzle, Wilted Garlic Spinach, Whole Grain Mustard Jus \$26\*

**Chicken Confit** Salt Cured and Slow Cooked Leg and Thigh, Dried Cherry and Fontina Cheese Risotto, Spiced Pecan Pieces, Wilted Garlic Spinach, Chicken Jus \$25 **GF**

**Southern Fried Chicken** Buttermilk Brined, Crispy Cornmeal Crust, Bacon Cream Gravy, Roasted Garlic Mashed Potatoes, Vegetables \$22

**Grilled Rack of Lamb** New Zealand Lamb, Mustard Crusted, Mint Pistou, Wild Mushroom Ragout, Madeira Wine Jus, Garlic Mashed Potatoes, Vegetables \$30

**Mountain Meatloaf** Bacon Wrapped, Spicy Ketchup Glaze, Garlic Mashed, Vegetables \$16

**Baby Back Ribs** Southwestern Rubbed, Maple BBQ Sauce, Grilled Jalapeno-Cheddar Cornbread, Petite Coleslaw, French Fries **GF**  
Half Rack \$19      Full Rack \$26

**Butternut Squash Gnocchi** Sautéed Golden Brown, Herbed Ricotta Cheese, Sage Brown Butter, Arugula \$22

**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  
**Cheese Options:** Cheddar, Swiss, American, and Pepper Jack

**\*Serving raw or undercooked food can result in foodborne illness. Sorry, no separate checks on parties of 6 or more we also reserve the right to add 20% gratuity to parties of 6 or more.**