

Starters

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

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

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

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 **GF**

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, Lemon Wedge, Creamy Caesar Dressing ~ \$10

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

House ~ Field Greens, Cucumber, Grape Tomato, Shredded Carrot, Red Onion, Watermelon Radish, Herbed Croutons ~ \$8

Roasted Beet ~ 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 \$10 ~ 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, And Lemon-Caper Tartar ~ \$19

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

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**

House Brined Bone-in Pork Chop ~ Grilled, Savory Apple Butter, Sage 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**

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
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**