

Starters

Fried Lobster Legs Marinated in Buttermilk, Cornmeal Fried, Roasted Garlic-Dill Aioli ~10

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

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

Asian Style Riblets Maine Family Farm 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**

Lobster Cakes Corn Puree, Pickled Red Pepper Slaw, Smoked Paprika Oil ~16

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, Grilled Focaccia Crostini, Lemon Wedge, Creamy Caesar Dressing ~10

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

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

Roasted Beet Arugula, Golden Beets, Crispy Bacon, Bleu Cheese Crumbles, Pickled Red Onions, Bacon Vinaigrette ~11 **GF**

Local Greens Rotating Specialty Salad Utilizing Locally Raised Vegetables and Greens ~11

Farmhouse* Entrée Style Salad, Field Greens, Tomato Confit, 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

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

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

Grilled Atlantic Salmon* Southwestern Rubbed, Grilled Peach Salsa, Smoky Sweet Potato Chips, Garlic Spinach, Chipotle Crema ~26 **GF**

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

Shrimp Diablo Sautéed Shrimp, Spicy Tomato Sauce, Linguine Pasta, Crispy Pancetta Parmesan Tuile, Herb Oil ~23

Seared Scallops Slow Cooked Leeks, Bacon-Onion Jam, Bordelaise Sauce, Rice, Vegetables ~30 **GF**

Grilled New York Strip* Au Poivre, Cognac-Dijon Demi Glace, Shallot Confit, Garlic Mashed Potatoes, Vegetables
8oz \$29 ~ 16oz\$41

Grilled Hanger Steak Sauce Béarnaise, Marrow Compound Butter, Ranch Gaufrettes, Garlic Mashed Potatoes, Vegetables ~27

House Brined Bone-in Pork Chop Grilled, Beet Spaetzel, Garlic Spinach, Grilled Bordeaux Poached Pear, Whole Grain Mustard Jus ~26

Chicken Confit Cured and Slow Cooked Leg and Thigh, Wild Mushroom and Truffle Risotto, Garlic Spinach, Chicken Jus ~25 **GF**

Mountain Meatloaf Caramelized Onions, Herb Gravy, 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

Roasted Vegetable Scampi Roasted Vegetable Medley, Garlic, Lemon, White Wine-Butter Sauce, Red Wine Balsamic Reduction, Linguine Pasta ~19

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

**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*