


Starters & Small Plates

Soups of the Day Created daily Cup 4 Bowl 8

Seafood Chowder or **Maine Lobster Bisque**
Cup 7 Bowl 11

Spinach & Artichoke Dip Creamy cheese, York Hill chevre, parmesan, artichoke hearts, spinach, and garlic served with grilled French bread 12.50 with Crabmeat 15.50 

Oysters on the Half Shell* Raw Damariscotta oysters, with daily mignonette, and house cocktail sauce \$14- 1/2 dozen \$22 -dozen

Pomodoro Bruschetta Fresh diced tomatoes, basil, garlic, aged balsamic & olive oil tossed and served over grilled peasant bread finished with parmesan cheese 9 

Crispy Calamari Breaded calamari, served over mixed greens, and topped with Thai chili aioli, julienned mango, red pepper, jicama, carrots & crushed peanuts 10

Seared Ahi* Togarashi spice crusted Ahi Tuna, ginger, chilies, wasabi vinaigrette, hot sesame oil 14

Peekytoe Crab Cakes Two pan-seared crab cakes, served with spicy aioli and a slaw of julienned mango, red pepper, jicama, carrots 14

Salads


Appetizer/Entrée


House Mixed greens, tomato, cucumber & basil vinaigrette 5.50   

Caesar Crisp Romaine, tossed in our house Caesar, with Homestead croutons, and topped with Parmesan cheese Appetizer 6.50 Entrée 11

Blueberry, Gorgonzola and Pecan Salad Fresh baby spinach tossed with our blue berry vinaigrette and topped with candied pecans, gorgonzola cheese and fresh blue berries Appetizer 8 Entrée 13

Pub Food

Pork Carnitas Tacos Three corn tortillas filled with guacamole, pork carnitas, and Vermont cheddar topped with lime crema, shredded lettuce & pickled onions, served with pico de gallo 12 

Blackened Haddock Tacos Three corn tortillas filled with guacamole, pan blackened haddock, and Vermont cheddar, topped with lime crema, shredded lettuce & pickled onions, served with pico de gallo 16 

Maine Lobster Roll Maine lobster tossed with mayo and served on a griddled bun, served with french fries 19

Skillet Mac & Cheese 10 Add Lobster 8

Maine Beer Battered Haddock Fresh haddock dipped in our craft-beer batter and fried until golden brown, served with French fries, house tartar sauce & cole slaw Choose Fish Sandwich 13 Fish Platter 18 Lighter Side 13

Pulled Pork Burrito Our signature fork tender chipotle pulled pork, cheddar, garlic fried rice, tomato, onion, and cilantro stuffed in a large griddle tortilla, served with black beans, guacamole, pico, and shredded lettuce 12

Eleven Vegetable Curry Yellow madras curry simmered with zucchini, squash, cauliflower, carrots, sweet corn, peas, onions, chickpeas, spinach, and garlic served over brown basmati finished with diced tomatoes 16

Burgers*

Our burgers are made from grass fed, local Black Acres Farm beef, served with French fries

Substitute Grilled Chicken or our House Black Bean Patty


Classic with Tomato, lettuce and mayo 11

Homestead Local beef grilled and topped with our signature BBQ, Vermont cheddar, smoked bacon, greens, and tomato 13

Fontina and Mushroom Caramelized onions, butter braised wild mushrooms and black garlic aioli 14

Kicked-Up Cobb Fried egg, sriracha mayo, romaine lettuce, tomato, avocado, bacon, and gorgonzola on a toasted brioche bun 14


The Best Meatless Burger

It's delicious, it meaty it's plant based. If you love meat you're going to love this burger! Grilled and dressed with mayo, greens & tomato 13 


Italian Classics

Chicken Parmigiana Crispy chicken breast topped with marinara, reggiano parmesan and provolone cheese, served over linguine 18 lighter side 15

Picatta Sautéed with shallots, wine, lemon, butter, & capers served w/ mashed red bliss potato
Chicken 18 Veal 20


Caprese Sautéed fresh tomatoes, basil and garlic in olive oil and white wine served over linguine and topped with fresh burrata mozzarella cheese 17 


Steak Gorgonzola Alfredo* Tender steak tips, with balsamic reduction and sundried tomatoes over creamy spinach & gorgonzola alfredo tossed with fettuccine 19

Fettucine Alfredo Our creamy house alfredo sauce tossed with fettucine and garnished with pecorino romano and fresh parsley 15 chicken 18 seafood 24 

Land

Teriyaki Steak Tips* Tender teres major steak tips, sautéed onions, bell peppers, mushrooms, teriyaki, served over mashed red bliss potato 19


Steak Frites* Cajun dipped Black Angus pub cut steak, grilled and topped with gorgonzola butter, served with Belgian style frites and black garlic aioli 21 

Bistro Steak* Black Angus chuck sirloin, grilled and served with local organic mushroom-red wine demi and mashed red bliss potato 22 

Local Filet Mignon Au Poivre Grilled local filet of beef, sumac-pink peppercorn crust, brandy cream, wild mushrooms, mashed red bliss potato 25 

 Vegetarian

 Vegan

 Gluten Free

Sea

Pan Seared Salmon Fresh Maine Salmon fillet pan seared and topped with fresh blueberries blistered in brown butter sauce, served with spinach risotto and grilled asparagus 19

Salmon Laurie Fresh Maine salmon fillet pan seared and finished with a tarragon-caper cream sauce, served with spinach risotto 19

Maine Lobster Scampi Maine lobster, leeks, garlic, smoked tarragon butter, linguine, pecorino romano 25

Haddock Milano Maine haddock, dipped in a Ritz cracker and parmesan breading, pan fried, and served with spinach risotto and broccolini 20

Baked Stuffed Haddock Fresh Maine haddock, rock crab stuffing, sherry lobster cream sauce, with spinach risotto 23 / 16

Seafood Portofino Shrimp, dayboat scallops, and mussels sautéed with mushrooms, pine nuts, spinach, truffle oil, white wine, cream and parmesan tossed with linguine 24

We are partnered with
Black Acres Farm, Pine Tree Poultry,
and we utilize other local farmers and
foragers whenever possible.



Executive Chef
Nick Bickford

*Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness