

Tonight's Specials

Soups: Cup 4 Bowl 8

Ask your server for today's fresh soup options

Red Wine Braised Short Rib

Braised bone-in beef short rib, red wine demi glace, roasted carrots, mashed Yukon gold potatoes, local butternut squash

22

Everything Burger

Local Black Acre Farms grass fed beef, grilled, and topped with our spinach and artichoke dip, everything seasoning, and greens, on a brioche bun and served with fries 13

Chicken of the Woods

Wild locally foraged mushroom "steak" pan seared with thyme and garlic beurre blanc, served with butternut squash polenta, and hazelnut romesco sauce 16

Blueberry BBQ Duck

Charbroiled duck breast with house Maine blueberry bbq sauce, served over butternut squash polenta, and finished with a cold salad of roasted brussels sprouts, butternut squash, apples, arugula, fresh figs and golden raisins 21

Maine Pork Chop

Cider brined local porterhouse pork chop, charbroiled and finished with a honey crisp apple-golden raisin chutney. Served with mashed Yukon gold potatoes, and roasted butternut squash 21

Lobster Bolognese

A twist on the classic, with fresh Maine Lobster sautéed with onions, carrots, celery, tomatoes, and herbs finished with cream, butter and parmesan cheese, served over a pappardelle pasta 22.50

The Ultimate Turkey Sandwich

House roasted turkey, crisp apple slices, Cabot cheddar cheese, and pickled onions with our maple, mustard-horseradish dressing, on our ciabatta bread served with house chips 11

Maine Lobster Stew

Fresh hand-picked lobster with butter, cream, and sherry, finished with alder smoked sea salt

Cup 10 Bowl 20

The Homestead

Kitchen · Bar · Bakery

207 778 6162