



## STARTERS

New England Clam Chowder

Cup 6 | Bowl 8

Soup of the Day

Cup 5 | Bowl 7

Shrimp Cocktail

Cocktail sauce, lemon 12

Fried Pickles

Lightly breaded dill pickles, ranch dressing 7

Nachos

Cheddar and Jack cheese, lettuce, jalapeños, fresh pico de gallo, sour cream 10 Add chicken +3 | Add Guacamole +2

Classic Poutine

Hand-cut fries, cheese curds, brown gravy, scallions 10

Chicken Wings

Plain, Buffalo, Mango-Habanero or Cumin BBQ sauce 11

Seared Crab Cakes

Spinach aioli, roasted red pepper sauce, arugula salad 14

Bruschetta

Sun-dried tomato pesto, tomato salsa, basil, fresh mozzarella 11

Mussels

Local hard cider, shallots, garlic, bacon, butter, toast points 14

Crispy Fried Calamari

Smoked paprika, banana peppers, parsley oil, parmesan 12

## SALADS

Add steak +9 | Add chicken +7 | Add shrimp +7 |  
Add Salmon +9 | Add Lobster +12

House Salad

Field greens, grape tomatoes, shredded carrots, cucumber, red onion, croutons 7

Classic Caesar Salad

Romaine lettuce, Caesar dressing, shaved Parmesan cheese, garlic croutons 8

Farmer's Chopped Salad

Romaine lettuce, Kalamata olives, English cucumber, diced tomato, feta cheese, sherry vinaigrette 8

The Wedge Salad

Iceberg lettuce, bleu cheese, crispy bacon, red peppers, sliced radishes 8

Strawberry Goat Cheese Salad

Field greens, toasted almonds, shaved red onion, strawberries lightly dressed in a fresh basil vinaigrette. 10

## SANDWICHES

Farmhouse Burger

8 oz. ground Black Angus burger, lettuce, tomato, onion, toasted brioche bun, hand-cut fries 11

Add bacon +2 | Add cheddar, Swiss or bleu cheese +1

Maine Lobster Roll

Lettuce, lemon aioli, toasted brioche bun, kettle cooked chips MP

Fried Haddock Sandwich

Lettuce, tomato, tartar sauce, hand-cut fries 12

Haddock Fish Tacos

Fresh, lightly fried haddock, cabbage and cilantro slaw, spicy remoulade, fresh limes, flour tortillas 12

Prime Rib Sandwich

Roasted & shaved with horseradish sauce, & au jus. Served with onion crisps 12

## FLATBREADS

Margherita Flatbread

Basil marinara, fresh mozzarella, sliced tomato, fresh basil, virgin olive oil 12

Rustic-Cut Pepperoni Flatbread

Spicy red sauce, pepperoni, ricotta cheese, Kalamata olives, shredded mozzarella 13

Grilled Chicken Flatbread

Marinara, grilled chicken, baby spinach, roasted garlic, feta cheese 12

The Greek Flatbread

Garlic butter, tomato, olive tapenade, baby spinach, roasted garlic, feta cheese 12

Flatbread of the Day

Ask your server for details

## ENTRÉES

Farm "Brick" Chicken

Fingerling potatoes, green beans, whole-grain mustard butter 20

Traditional Baked Haddock

Crushed crackers, butter, white wine, lemon, roasted spring vegetables 21

Grilled New York Sirloin

Yukon mashed potatoes, grilled asparagus, chive and garlic butter 24

Cast Iron Seared Salmon

Spinach basmati rice, citrus salad, toasted fennel, lemon vinaigrette 22

Marinated Steak Tips

Truffle fries, wild mushrooms 20

Scallops Carbonara

English peas, crispy bacon, shallots, white wine, butter, garlic, cream, Pecorino Romano, bow-tie pasta 23

Vegetarian Primavera

Seasonal vegetables, fresh spun linguine pasta tossed in a lemon zested, buttery, fresh garlic white wine sauce 18

Maine Lobster Mac & Cheese

Sweet Maine lobster, cream, Pecorino Parmesan, smoked mozzarella, cavatappi pasta, toasted bread crumb topping MP

Craft Brewery Battered Fish & Chips

Crispy haddock, cabbage coleslaw, tartar sauce, sliced lemons, hand-cut fries 22

Square Rigger Rib Eye Steak

The best we can buy. Served with hand cut fries or yukon mashed, roasted garlic cloves & seasonal vegetables 27

## KID'S MENU

Mac & Cheese

House-made, four cheese blend, choice of hand-cut fries or salad 7.50

Chicken Fingers

House-made, hand-cut fries, BBQ sauce 7.50

Grilled Cheese

White bread, cheddar cheese, hand-cut fries 7.50

Fish & Chips

Fried haddock, choice of hand-cut fries or coleslaw 7.50

## WHITE WINE

	Glass	Bottle
House - "The White Hen" <i>French sauvignon blanc - light and easy-drinking!</i>	7	22
Ca di Ponti - Pinot Grigio - Italy <i>Crisp, light-bodied, and pairs well with salads and seafood</i>	7	24
Ricitos de Oro - Garnacha Blanca - Spain <i>Estate grown fruit, citrus tones, and a round finish.</i>	7	24
Domaine Haut Banchereau - Muscadet - France <i>The perfect wine for shellfish - tart green apple, dry finish.</i>	7	24
Walnut Block - Sauvignon Blanc - New Zealand <i>Tropical fruit, lime rind, and medium body. Can handle some spice!</i>	8	28
Milbrandt - Chardonnay - Washington <i>Rich on the palate with notes of stone fruit and a hint of vanilla</i>	9	32
Comte de la Boiserie - Vouvray - France <i>100% chenin blanc - honeyed apricot, almond and a dry finish.</i>	-	32

## ROSÉ & SPARKLING

	Glass	Bottle
Petite Cassagne - Rosé - France <i>Dry with enticing notes of wild strawberries and stone fruit.</i>	8	28
Le Contesse - Prosecco - Italy <i>Dry sparkling with soft bubbles and a round, fruity finish!</i>	7	24

## RED WINE

	Glass	Bottle
House - "The Red Rooster" <i>French blend of syrah and grenache - a little juicy and finishes dry!</i>	7	22
Project - Pinot Noir - California <i>Lively, with juicy notes of wild cherry and a dry finish.</i>	9	32
Laila - Montepulciano Blend - Italy <i>Easy-drinking, acidity-driven red. Classic with pizza or red meats!</i>	9	32
Arido - Malbec - Argentina <i>Stewed fruit, dark plum tones, hints of black pepper.</i>	8	28
Montana - Crianza Rioja - Spain <i>Classic - velvety texture with notes of leather, blackberries, spice.</i>	8	28
Carmenet - Merlot - California <i>Rich and well balanced with hints of black currants and vanilla.</i>	7	24
Spellbound - Cabernet Sauvignon - California <i>Ripe and structured with notes of ripe blueberry, plum and cassis.</i>	8	28
Fratelli Grati - Chianti - Italy <i>Mostly sangiovese - with soft notes of cherry and a slight earthiness.</i>	9	32
Carol Shelton - "Pizazz" Zinfandel - California <i>Bold and luscious with notes of baking chocolate and bing cherry jam.</i>	-	38

## CRAFT BEER LIST

Allagash Black 7.5% <i>Black is brewed with two-row barley, torrified wheat, oats, roasted barley, chocolate malt and black malt with northern brewer and glacier. A hint of raisin in the finished beer. (Coffee and dark chocolate) —Pairing with desserts— 7</i>
Allagash White 5.1% <i>Our interpretation of a traditional Belgian wheat beer with wheat, spice and curaçao orange peel. Slightly cloudy in appearance, fruity and refreshing. —Pairing with chicken meals and salads— 6</i>
Boothbay 633 6.3% <i>Named after the regions telephone exchange, mildly hoppy pale ale using two row pale base malt and several specialty malts for body color. This one is a bit stronger than the usual pale ale. —Pairing with seared or grilled salmon— 7</i>
Downeast Cider House 5.3% <i>The original blend made from freshly pressed (Maine) apples straight from Ricker Hill Orchards. Red delicious, Yellow delicious, Macintosh, Cortland and Gala apples. —Pairing with shellfish, pork and chicken— 6</i>
Lone Pine (Portland Brewing Co.) 5.2% <i>This is THE companies flagship. It is a pale ale and carries a bright, clean body, with stone fruit and ripe citrus flavors from heavy late addition hopping. —Pairing with roasted chicken and fried or baked seafood— 6</i>
Fresh Catch 4.2% <i>Refreshing blonde ale that's dry, hopped with citra for a crisp grapefruit finish and aromas of passion fruit and citrus. —Pairing with flat breads and salads— 6</i>
Sam Adams IPA <i>Hazy, juicy balanced by the pineapple and grapefruit hop character without being overly bitter. Unfiltered New England IPA. —Pairing clam chowder and fish and chips— 7</i>
Sebago Fryes Leap IPA 6.0% <i>From the American caramel malt golden color, to the unique and intense dry-hopped aroma of pine and grapefruit. —Pairing with wings, cheddar cheese, and chicken— 6</i>
Storm Surge Rockharbor 5.8% <i>A west-coast style IPA with cascade and Columbus hops. Very easy drinking for an IPA lover. —Pairing baked scallops or baked haddock— 7</i>
Gearys Summer 6.0% <i>The style of this ale is traditionally European, similar to a German Kolsch. Full bodied with a spicy hop, tang and a rich crystal clear golden color. —Pairing with fried haddock, scallops, clams and lobster— 5.50</i>
Peaks Organic Nut Brown 4.7% <i>Nut Brown starts out very smooth like an English style brown ale. The use of chocolate malt, Munich Malt and Hallartau hops gives this beer a crisp nutty finish. 7</i>

## CRAFT COCKTAIL LIST

Farm Stand Lemonade <i>Ice Pik vodka, lemonade (flavors available)</i>
Espresso Martini <i>Light or dark, Stoli vanilla vodka, Patrón XO Cafe, Kahlúa or Bailey's</i>
Aperol Spritz <i>Aperol club soda float of champagne</i>
Sangria <i>Red or White</i>
Bulleit Bourbon Old Fashioned
Rum Punch <i>Guava juice, pineapple juice, Cruzan coconut rum, topped with pineapple, orange, cranberry juice.</i>
Montsweag Cosmopolitan <i>Citrus vodka, fresh squeezed lime, triple sec, splash of cranberry</i>
Lemon Drop Martini <i>Citrus vodka, lemongello, sugar rim</i>
Tito's Hot & Dirty Martini <i>Tito's vodka, pepperoncini juice, olive juice</i>
Tito's Mule <i>Tito's vodka, ginger beer, lime</i>
Dark & Stormy <i>Goslings rum, ginger beer</i>
Bacardi Silver Mojito <i>(flavors available)</i>

