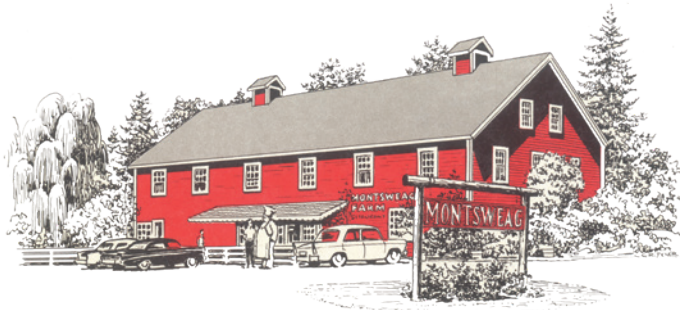




EXECUTIVE CHEF,
MICHAEL HUTCHINSON



STARTERS

NEW ENGLAND CLAM CHOWDER
Cup 6 | Bowl 8

FRENCH ONION SOUP CROCK
Bowl 9

SOUP OF DAY Cup 5 | Bowl 7

FRIED PICKLES
Lightly breaded dill pickles, ranch dressing 7

NACHOS
Cheddar & jack cheese, lettuce, jalapeños,
fresh pico de gallo, sour cream, black olives 10
Add Chicken 3 Add Pulled Pork 3
Add Guacamole 2

BAKED MAINE CHEESE CURDS
Oven roasted tomatoes, garlic, basil, olive oil,
served with French baguette 10

SEARED CRAB CAKES
Served with a spicy remoulade and arugula 14

SALADS

Add *Steak +9 | Chicken +7 | Calamari +8 | *Salmon +10 | *Seared Scallops +11

FARMERS SALAD
Baby spinach, roasted butternut squash,
toasted almonds, red onions, goat cheese
with a maple balsamic vinaigrette 10

CAESAR SALAD
Romaine, Caesar dressing, shaved
parmesan & garlic croutons 9

PULLED PORK HAND PIE
House made BBQ pulled pork, cheddar
cheese, dollop of coleslaw 11

CLASSIC POUTINE
French fried potatoes, cheese curds, brown
gravy & scallions 10

CHICKEN WINGS
Plain, buffalo, mango habenero, roasted
apple BBQ 11

BRUSCHETTA
Heirloom tomato salsa, fresh basil, fresh
mozzarella 11

MUSSELS
Local hard cider, shallots, garlic, bacon,
butter, baguette 14

CALAMARI
Lightly fried, sautéed with spicy Napa
cabbage & sweet ginger soy arugula 13

MONTSWEAG WEDGE
Iceberg lettuce, blue cheese, crispy bacon,
red peppers, sliced radishes 9

CHOPPED SALAD
Romaine, kalamata olives, English
cucumbers, diced tomato, feta with house
made sherry vinaigrette 9

SANDWICHES

*MONTSWEAG BURGER
8oz. brisket, short rib, chuck blend beef,
lettuce, tomato, onion, butter toasted
brioche bun with French fried potatoes 12
Add Cheddar, Swiss, Blue, or American
Cheese 1 Add Bacon 2

THE REUBEN
House braised corned beef brisket, roasted
beet kraut, Swiss cheese, Russian dressing
on marbled rye bread with French fried
potatoes 12

FRIED HADDOCK TACOS
OUR WAY (3)
Pilpelchuma seasoned haddock, gluten
free corn tortillas, cilantro lime slaw,
spicy remoulade, fresh cilantro, lime 15
Substitute Pulled Pork for 12

FLATBREADS

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

RUSTIC PEPPERONI
Basil marinara, pepperoni, ricotta cheese,
caramelized onions, fresh mozzarella 13

ROASTED BUTTERNUT
SQUASH & BACON
Butternut squash, bacon, garlic butter,
arugula, smoked mozzarella, toasted
sliced almonds, drizzled lemon tarragon
vinaigrette 12

GLAD TO HAVE YOU WITH US...COME AGAIN

AND PLEASE DO BRING YOUR FRIENDS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
An 18% gratuity can be added for parties of 6 or more. Plate sharing charge \$3.

ENTRÉES

COUNTRY FRIED CHICKEN
Buttermilk fried half chicken, mashed potato,
vegetable succotash 20

TRADITIONAL BAKED HADDOCK
Crushed crackers, butter, white wine, lemon,
rice, winter blend vegetables 22

*SQUARE RIGGER RIBEYE
The best we can buy, served with Yukon
mashed potatoes, roasted garlic cloves and
winter blend vegetables 28

*CAST IRON SALMON
Seared salmon, maple balsamic drizzle, parsnip
puree, wild long grain rice, winter blend
vegetables, orange white balsamic butter 24

*GRILLED MARINATED STEAK TIPS
Truffle fries, wild mushrooms & caramelized
onions 22

*SCALLOPS CARBONARA
English peas, crispy bacon, shallots, white
wine, butter, garlic, romano cheese, bow tie
pasta 23

VEGETARIAN PAPPARDELLE PASTA
Seasonal vegetables, fresh pappardelle pasta
tossed in lemon zested buttery fresh garlic
white wine sauce 17

BRAISED PORK SHANK
House braised pork served over Yukon
mashed potatoes, winter blend vegetables,
pork demi glace 23

*GRILLED NY SIRLOIN
Yukon mashed potatoes, winter vegetable
blend and chive butter 24

BAKED MAC & CHEESE
Caramelized prosciutto, cream, smoked
mozzarella & romano cheese, sliced tomato,
toasted crumbs 18

DESSERTS

7 each

Ala mode with Vanilla, Chocolate or Black Raspberry available for a \$1 upcharge

GINGERBREAD

With whipped cream, crystallized ginger and a chocolate ginger truffle

CHOCOLATE MOUSSE CAKE

Layered chocolate cake and chocolate mousse topped with chocolate ganache

TIRAMISU

Made with coffee and Kahlua soaked ladyfingers layered with a vanilla flavored marscapone cheese and cream filling

CHOCOLATE MOUSSE

(GLUTEN-FREE)

Layered with whipped cream and a chocolate filled meringue cookie

APPLE TARTLET

Baked with cinnamon and butter wrapped in pie crust served with whipped cream

DESSERT FEATURE

Ask your server for our dessert of the day!

CRAFT BEER LIST

Maine Beer Co. Freeport, ME

LUNCH IPA 7%

Their "East Coast" version of a West Coast-style IPA. Intense hop flavors and aromas of tropical and citrus fruits and pine dominate. A subtle malt sweetness brings the beer into balance. 8

Boston Beer Co. Boston, MA

SAM ADAM'S

BOSTON LAGER 4.9%

Their flagship lager is considered to be full-flavored with a balance of malty sweetness contrasted by hop spiciness and a smooth finish. 5

Allagash Brewing Co. Portland, ME

ALLAGASH WHITE 5.2%

A Belgian-style wheat beer "witbier" brewed with oats, malted wheat and unmalted raw wheat for a hazy, "white" appearance. Spiced with a special blend of coriander and Curaçao orange peel. 6

Guinness Ltd. Dublin, Ireland

GUINNESS STOUT 4.2%

A traditional dry Irish stout brewed the same way since 1759. A very mild, creamy stout with notes of chocolate and coffee. 6

Anheuser-Busch InBev St. Louis, MO

BUD LIGHT 5%

An American style pale lager. 4

Allagash Brewing Co. Portland, ME

ALLAGASH BLACK 7.5%

Allagash Black is a silky stout with a pleasant, yet complex Belgian character. Belgian yeast-derived fruit notes meet flavors of chocolate and coffee throughout. 7

Lone Pine Brewing Co. Portland, ME

PORTLAND PINE 5.2%

Their flagship American pale ale carries a bright, clean body, with stone fruit and ripe citrus flavors from heavy late addition hopping. 7

Geaghan Brothers Brewing Co. Bangor, ME

HIGGINS IRISH RED 5.5%

A traditional Irish style Red Ale. Malt forward profile with a smooth, well balanced hopped finish. 7

Elysian Brewing Co. Seattle, WA

SPACEDUST IPA 8.2%

A hazy Imperial IPA with aromatic nose of grapefruit and orange and a bitter piney finish. 8

Citizen Cider Burlington, VT

UNIFIED PRESS 5.2%

Unified Press is Citizen Cider's flagship cider. This naturally gluten-free cider is an off-dry, crisp, clean and refreshing cider. 6

CRAFT COCKTAIL LIST

THE FRENCH '77

A slight twist of the French '75 named for the 75mm Artillery cannon used by the French during WW1. Gin, lemon and elderflower liqueur vigorously shaken and topped with champagne 9

ESPRESSO MARTINI

Triple shot of espresso, vanilla vodka and a dash of Patrón XO garnished with a lemon twist 10

MONTSWEAG COSMO

Citron vodka, triple sec and fresh squeezed lime juice 9

MONTSWEAG SIDECAR

Hennessy VS, fresh squeezed lemon juice, Grand Marnier and blackberry purée with a sugar rim 12

THE BARN CAT

Bar Hill Tomcat gin, ginger beer, lemon juice, hard cider and a twist 9

BULLEIT OLD FASHIONED

Bulleit bourbon, fresh muddled cherries and orange with a dash of barrel aged bitters and a lemon twist. Topped with club soda 12

CRANBERRY CRUSH

Rum, cranberry juice and ginger beer with a dash of cranberry bitters 8

IRISH COFFEE

Hot coffee with Jameson's Irish Whiskey, topped with whipped cream and a splash of green creme de menthe 8

THE POLAR BEAR

Hot coffee with an espresso shot, Godiva Chocolate liqueur, Frangelico, Kahlua, vanilla vodka topped with whipped cream 10

HOT & BOOZY

Hot coffee with an espresso shot, simple syrup, brandy, Gran Marnier, and Kahlua topped with whipped cream and an orange peel garnish 10

BAVARIAN COCOA

Hot cocoa with an espresso shot, peppermint schnapps and vanilla vodka topped with whipped cream and a green creme de menthe drizzle 8



ASK YOUR SERVER FOR OUR
TWO "ROTATIONAL TAP LINES."

