



MONTSWEAG

FARM

WOOLWICH, MAINE

# MENU



## STARTERS

SOUP OF THE DAY CUP 5 BOWL 7

FRENCH ONION SOUP CROCK 9

NEW ENGLAND CLAM CHOWDER CUP 6 BOWL 8

FRIED PICKLES

Lightly breaded dill pickles, ranch dressing 7

NACHOS

Cheddar and Jack cheese, lettuce, jalapeños, fresh pico de gallo, sour cream, black olives 10

Add chicken +3 Add Guacamole +2

CHICKEN WINGS

Plain, buffalo, mango-habanero or roasted apple BBQ sauce 11

BRUSCHETTA

Heirloom tomato salsa, basil, fresh mozzarella 11

CALAMARI

Lightly fried, sauteed with spicy napa cabbage & sweet ginger soy arugula 13

BAKED MAINE CHEESE CURDS

Oven roasted tomatoes, garlic, basil, olive oil, served with a french baguette 10

CLASSIC POUTINE

French fried potatoes, cheese curds, brown gravy, scallions 10

MUSSELS

Local hard cider, shallots, garlic, bacon, butter served with toasted baguette points 14

## SALADS

CLASSIC CAESAR SALAD

Romaine lettuce, caesar dressing, shaved parmesan cheese, garlic croutons 9

FARMER'S SALAD

Baby spinach, roasted butternut squash, toasted almonds, red onion and goat cheese with a maple balsamic vinaigrette 10

THE MONTSWEAG WEDGE

Iceberg lettuce, bleu cheese, crispy bacon, red peppers, sliced radishes 9

CHOPPED SALAD

Romaine lettuce, kalamata olives, english cucumbers, diced tomato and feta cheese with house made sherry vinaigrette 9

ADD STEAK +9 ADD CHICKEN +7

ADD CALAMARI +8 ADD SALMON +9

ADD SCALLOPS +12

## SANDWICHES

THE MONTSWEAG BURGER

8 oz. brisket, short rib and chuck blend beef, lettuce, tomato, onion, on a butter toasted brioche bun with french fried potatoes 12 Add bacon +2 Add cheddar/swiss/bleu cheese +1 Add goat cheese +2

PRIME RIB SANDWICH

House roasted & shaved "prime beef" with swiss cheese and horseradish sauce served with french fried potatoes 13 Add onion crisps +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 SANDWICH

Lettuce, tomato, tartar sauce served with french fried potatoes 12

HADDOCK FISH TACOS

Fresh, lightly fried haddock, cabbage and cilantro slaw, remoulade, fresh limes, corn tortillas 15

# FLATBREADS

CHEFS FLATBREAD OF THE DAY  
Ask your server for details MP

## MARGHERITA FLATBREAD

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

## RUSTIC PEPPERONI FLATBREAD

Basil marinara, pepperoni, caramelized onions, fresh mozzarella 13

## ROASTED BUTTERNUT SQUASH & BACON

Butternut squash, bacon, garlic butter, arugula, smoked mozzarella, toasted almonds, drizzled with a lemon tarragon vinaigrette 12

## THE GREEK

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

## CRAFT

# Cocktail

## MENU

### MONTSWEAG COSMO

Citron vodka, triple sec, and fresh squeezed lime juice 9

### ESPRESSO MARTINI

A triple shot of espresso, vanilla vodka, and Patron XO and a lemon twist 10

### FRENCH '77

Gin, lemon, Elderflower liqueur, Citron vodka, triple sec & fresh squeezed lemon juice. Vigorously shaken and topped with champagne 9

### BARN CAT

Barr Hill Reserve Gin, hard cider, ginger beer and a dash of lemon juice 9

### CRANBERRY CRUSH

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

### MONTSWEAG SIDECAR

Hennessy VS with fresh lemon juice, Grand Marnier and fresh blackberries and a sugar rim 12

### 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

# ENTREES

## SQUARE RIGGER RIB EYE STEAK

The best we can buy. Served with french fried potatoes or yukon mashed, roasted garlic cloves & seasonal vegetables 28

## TRADITIONAL BAKED HADDOCK

Crushed crackers, butter, white wine, lemon, rice and our seasonal vegetables 22

## GRILLED NEW YORK SIRLOIN

Yukon mashed potatoes, seasonal vegetables and a chive butter 24

## CAST IRON SEARED SALMON

Seared salmon, maple balsamic drizzle, parsnip puree, wild long grain rice, seasonal vegetables, with an 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, cream, Pecorino Romano, bowtie pasta 23

## VEGETARIAN PAPPARDELLE PASTA

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

## BAKED MAC & CHEESE

Caramelized prosciutto, cream, smoked Mozzarella & romano cheese, sliced tomato topped with toasted crumbs 18

## COUNTRY FRIED CHICKEN

Buttermilk fried half chicken, mashed potatoes, and seasonal vegetables 20

## BRAISED PORK SHANK

House braised pork served with yukon mashed potatoes, seasonal vegetables and pork demi glace 23

# DESSERTS

ASK YOUR SERVER FOR OUR  
DESSERT OF THE DAY!

# WHITE WINE

LEITZ RIESLING - RHEINGAU, GERMANY  
An off-dry Feinherb style Riesling with crisp acidity, juicy aromatics and dangerous drinkability 8 28

THE DEN CHENIN BLANC  
SOUTH AFRICA  
This 100% Chenin Blanc has a fruity aroma and flavors of tropical fruit and an underlying savory minerality 8 28

WALNUT BLOCK SAUVIGNON BLANC - NEW ZEALAND  
Tropical fruit, lime rind, and medium body. Can handle some spice! 8 28

MILBRANDT CHARDONNAY - WASHINGTON  
Rich on the palate with notes of stone fruit and a hint of vanilla 9 32

DOMAINE DE BERNIER CHARDONNAY - LOIRE VALLEY, FRANCE  
A bright, crisp unoaked Chardonnay with notes of pear and apple. Pairs well with fish, and lobster 8 28

THE "WHITE HEN" SAUVIGNON BLANC FRANCE  
Our house white - light and easy-drinking! 7 22

CA DI PONTI PINOT GRIGIO - ITALY  
Fresh and dry with a warm citrus aroma 7 22

RIGITOS DE ORO GARNACHA BLANCA - SPAIN  
Bright with fresh citric aromas and hints of fennel and mint. 7 22

ALTA LUNA PINOT GRIGIO - TRENTO, ITALY  
Elegant, balanced and crisp. Pairs well with chicken, pork and lighter fare 8 28

# RED WINE

SOLDIERS BLOCK SHIRAZ - VICTORIA, AUSTRALIA  
Bright, aromatic and juicy on the nose with just a touch of bacon fat. True to the varietal, the tiny proportion of Malbec in this blend makes for a bright, soft and silky elegant wine 8 28

CHOP SHOP CABERNET SAUVIGNON - PASO ROBLES, CALIFORNIA  
Juicy, complex, and full-bodied. A blend of Lodi and Clarksburg AVAs, using a double aging process in both stainless and French Oak with hints of Petit Verdot and Cabernet Franc 9 32

THE RED ROOSTER - FRANCE  
A French blend of Syrah and Grenache with a medium body and a juicy, dry finish 7 22

ARIDO MALBEC - ARGENTINA  
Notes of stewed fruit, dark plum tones and hints of black pepper 9 32

LEESE FITCH MERLOT - PASO ROBLES, CALIFORNIA  
Deep notes of boysenberry, fig and raspberry jam highlighted by light smoke 7 24

SIMPLE LIFE CABERNET SAUVIGNON - LODI, CALIFORNIA  
A luscious yet structured Cabernet with subtle notes of spice, blackberries and dried violets 8 28

BRIDLEWOOD PINOT NOIR - MONTEREY, CALIFORNIA  
A light to medium bodied Pinot with rich fruity notes and vanilla 8 28

MONTANA CRIANZA RIOJA - SPAIN  
Classic - velvety texture with notes of leather 8 28

# SPARKLING WINE

JEIO PROSECCO (750ML)  
Notes of white peach, citrus and pear and delicate bubbles 9 32

LE CONTESSA PROSECCO - VENETO, ITALY (187 ML)  
Straw yellow in color with soft notes of golden apple and white blossoms 7 -

# Craft BEER

## MENU

MAINE BEER CO. LUNCH IPA 7%  
FREEPORT, ME  
Their "East Coast" version of a West Coast-style IPA - 8

BOSTON BEER CO. SAM ADAM'S LAGER 4.9%  
BOSTON, MA  
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 WHITE 5.2%  
PORTLAND, ME  
Our interpretation of a traditional Belgian wheat beer with wheat, spice and curacao orange peel. Slightly cloudy in appearance, fruity and refreshing  
- Pairing with chicken and salads - 6

ANHEUSER-BUSCH INBEV BUD LIGHT 5%  
ST PAUL, MN  
An American style pale lager - 4

GUINNESS LTD. GUINNESS STOUT 4.2%  
DUBLIN, IRELAND  
A traditional dry Irish stout brewed the same way since 1759 - 6

ALLAGASH BLACK 7.5%  
PORTLAND, ME  
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

ELYSIAN BREWING CO. SPACEDUST IPA 8.2%  
SEATTLE, WA  
An Imperial IPA with aromas of grapefruit and orange and a piney finish - 8

GEAGHAN BROTHERS HIGGIN'S IRISH RED 5.5%  
BANGOR, ME  
A traditional Irish red ale with a smooth malt forward profile - 7

CITIZEN CIDER UNIFIED PRESS 5.2%  
BURLINGTON, VT  
Unified Press is Citizen Cider's flagship cider. A naturally gluten-free cider - 6

LONE PINE BREWING CO. 5.2%  
PORTLAND, ME  
Their flagship American pale ale carries a bright, clean body, with a dry hop finish - 7

\*\*\* ASK YOUR SERVER ABOUT OUR ROTATING TAP LINES \*\*\*

Now booking  
private functions  
for 2019

