



M E N U

Now booking
private functions
for 2020

Gluten-free options available for an additional fee upon request
We ask that there be no more than 3 split checks for large parties
Split plate fee \$3





STARTERS

FRENCH ONION SOUP CROCK 8

NEW ENGLAND CLAM CHOWDER CUP 6 BOWL 8

CHEF'S SOUP OF THE DAY CUP 5 BOWL 7

NACHOS

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

Add chicken +3 Add guacamole +2
Half Nacho 7

CHICKEN WINGS

Plain, buffalo, mango-habanero or BBQ sauce 11

MUSSELS

Tomato and wine broth with chorizo and tri color peppers 14

FRIED PICKLE CHIPS (V)

With ranch dressing 7

FRIED GARLIC BREAD BITES

Perfectly fried bread bites tossed with garlic, Parmesan cheese and butter. Served with marinara dipping sauce 7

POTATO BARREL POUTINE

Sea salt and garlic tater tots with Maine cheese curds, gravy, bacon and scallions 12

CALAMARI

Lightly fried or sautéed, served with chipotle aioli and fried banana peppers 13

SEARED MAINE CRABCAKES

Seared Maine crabcakes served with Tahini vinaigrette tossed micro greens salad and a remoulade drizzle 15

SALADS

- *ADD STEAK +9 ADD CHICKEN +7
- ADD CALAMARI +8
- ADD HADDOCK (BLACKENED OR FRIED) +9
- ADD CRABCAKE +10

CLASSIC CAESAR SALAD

- Romaine lettuce, Caesar dressing, shaved Parmesan cheese, garlic croutons 9

CHOPPED SALAD

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

FARMER'S SALAD

- Baby spinach tossed with roasted butternut squash, roasted almonds, goat cheese, red onion and maple balsamic dressing 10

FLATBREADS

CHEFS FLATBREAD
OF THE DAY
Ask your server
for details MP

- ROASTED BUTTERNUT SQUASH & BACON
- Garlic butter, roasted butternut squash, bacon, toasted almonds and mozzarella cheese finished with arugula and a tarragon vinaigrette 13

MARGHERITA FLATBREAD

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

PEPPERONI FLATBREAD

- Basil marinara, pepperoni, caramelized onions, fresh mozzarella 13

THE GREEK

- Garlic butter, tomato, olive tapenade, baby spinach, roasted garlic, feta cheese 13

(V) VEGETARIAN
V VEGAN
GF GLUTEN FREE

*DISCLAIMER

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

HADDOCK SANDWICH (BLACKENED OR FRIED)

Fresh haddock, shredded lettuce, tomato on a brioche bun 13

THE REUBEN

House braised corned beef brisket, roasted beet kraut, Swiss cheese and Russian dressing on marbled rye bread with French fried potatoes 13

PRIME RIB SANDWICH

House roasted & shaved "prime beef" with lettuce, tomato, swiss cheese and horseradish sauce served with french fried potatoes 13 *Add onion crisps +2*

CHICKEN SANDWICH (BLACKENED OR FRIED)

With roasted garlic aioli, bacon, cheddar cheese, lettuce and tomato 12

*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 13 *Add bacon +2 Add cheddar/ swiss/ bleu cheese +1 Add goat cheese +2*

HADDOCK FISH TACOS (BLACKENED OR FRIED)

Fresh haddock with pickled onion shredded lettuce, remoulade, fresh limes on corn tortillas 15

PORTOBELLO BURGER (V)

Grilled Marinated Portobello mushroom stuffed with feta, roasted red peppers & spinach served on a brioche bun with lettuce tomato and onion. 13
Gluten-free bun available upon request +2



ENTREES

BRAISED BEEF SHORT RIB

Slow braised beef short rib, served over a wild mushroom risotto and seasonal vegetables, finished with a red wine veal reduction 25

TRADITIONAL BAKED HADDOCK

Crushed crackers, white wine, butter, lemon, rice and seasonal vegetables 24

BAKED MAC & CHEESE

Bacon, cream, shallots, a 3 cheese blend, sliced tomato and bacon dusted crumbs baked to perfection 18

QUINOA AND ROASTED VEGETABLE BOWL (V) V

Roasted brussels sprouts, butternut squash, Yukon gold potatoes and carrot over a warm quinoa salad. Finished with tahini vinaigrette 17

BRAISED PORK SHANK

House-braised pork shank served with Yukon gold mashed potatoes, seasonal vegetables and a demi glacé 23

COUNTRY FRIED CHICKEN

Buttermilk fried & de-boned chicken, mashed potatoes and seasonal vegetables, served with cranberry sauce & gravy 20

N. Y. STRIP STEAK

Grilled N. Y. Strip steak finished with a garlic herb compound butter and served with garlic truffle French fried potatoes 25

CHICKEN MARSALA

Twin lightly breaded chicken breasts, sautéed and finished in a savory sweet marsala sauce with mushrooms, tomato and baby spinach. Served with Yukon gold mashed potato and seasonal vegetables 21

*SQUARE RIGGER RIB EYE STEAK

The best we can buy. Served with french fried potatoes or yukon mashed, roasted garlic cloves & seasonal vegetables 30

WHITE WINE

CA DI PONTE PINOT GRIGIO
OUR HOUSE WHITE
Fresh and dry with a warm citrus
aroma 6 22

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

WALNUT BLOCK SAUVIGNON BLANC -
NEW ZEALAND
Tropical fruit, lime rind, and medi-
um 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

SPARKLING WINE

CUVÉE BEATRICE - SALGAREDA, ITALY
Notes of white peach and pear with
delicate bubbles 8 28

BIELER PERE EN FILS ROSÉ
A classic Provence Rose balanced
between herbal, floral, wild red fruit,
stone fruit and acid 8 28

CRAFT Cocktail MENU

MONTSWEAG COSMO
Citron vodka, triple sec, and fresh squeezed
lime juice, splash of cranberry juice 10

THE 1939
Gin, fresh squeezed lemon juice, and
Elderflower liqueur vigorously shaken &
topped with champagne and a lemon twist 10

BLACK WALNUT OLD FASHIONED
Old Forester Bourbon, Nocino, Black Walnut
Bitters with fresh muddled orange and Bing
cherries with a lemon twist 12

RED WINE

GHILENSIS CARMENERE -
MAULE VALLEY, CHILE
Medium bodied with aromas of
blackberry & black currant with
touches of tobacco and chocolate
and a fine, smooth finish 6 22

CHATEAU FONFROIDE BORDEAUX -
BORDEAUX, FRANCE
Aromas of cassis, strawberry and
dark chocolate with brown spice.
Supple and medium-bodied with
hints of oak on the palate 9 32

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

PLUNGERHEAD CABERNET SAUVIGNON
LODI, CALIFORNIA
Notes of blackberry and molasses,
with a dark ripe cherry flavor and a
long, drying finish 10 36

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

BOXHEAD SHIRAZ
SOUTH AUSTRALIA
Full body, dry acidity and well
balanced with a subtle sweetness on
the finish 8 28

BRIDLEWOOD PINOT NOIR - MONTEREY,
CALIFORNIA
Medium bodied with coffee and
berry aromas, velvety mouthfeel and
notes of plum, raspberry, mocha and
earthy tones 8 28

THE CIDER BARREL
Citizen Cider, Old Forester Bourbon, Chadwick's
Reaper's Revenge cinnamon liqueur, cinnamon
bitters and a cinnamon stick garnish 10

BRANDY ALEXANDER
A classic! Brandy, dark & white creme de
cacao and cream finished with fresh grated
nutmeg 9

MONTSWEAG SIDECAR
Brandy, fresh squeezed lemon juice, triple sec
and gin barrel aged bitters with a sugar rim 11