MONTSWEAG FARM RESTAURANT
Since 1939
WOOLWICH, MAINE

APPETIZERS

Oysters on the Half Shell Freshly shucked oysters presented chilled on the half shell with house-made cocktail sauce and fresh lemon.
Half Dozen 19 / Dozen 34

Spinach & Artichoke Dip (GFO) A warm, creamy blend of spinach, tender artichokes and cheeses, baked until golden and served with toasted baguette slices. **16**

Chicken Wings (GF) Crispy chicken wings tossed in your choice of BBQ, Buffalo, Hot Honey or Dry Rub. Served with celery, carrots and ranch or blue cheese dressing. **17**

Calamari Lightly fried calamari, artichoke hearts and pickled cherry peppers, accompanied by house-made creamy tomato caper relish and balsamic glaze. **18**

The Montsweag Poutine Golden Penobscot Farm fries smothered in rich beef gravy and topped with Vermont white cheddar cheese curds. **16**

Burnt Ends Slow-roasted pork belly, crisped and glazed with a savory hoisin-cider sauce, finished with sesame seeds and fresh scallions. **18**

HAND STRETCHED FLATBREADS

Pepperoni Flatbread (GFO) Crisp flatbread dolloped with house marinara, mozzarella-provolone cheese, traditional and cup-and-char pepperoni, and grated Parmesan. **16**

Fig & Pig Flatbread (GFO) Sweet fig jam, roasted butternut squash and prosciutto over melted mozzarella-provolone, finished with arugula and goat cheese. **19**

Spinach Dip & Ribeye Flatbread (GFO) Tender shaved ribeye with our creamy spinach-artichoke dip, caramelized onions and melted mozzarella-provolone on crisp flatbread. **21**

Mediterranean Flatbread (GFO/V) Basil pesto, spinach, red onion, artichoke hearts, tomatoes and Kalamata olives beneath a melted mozzarella-provolone blend. **18**

(Gluten-free flatbread available upon request **+6**)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server of any allergies or dietary concerns prior to ordering. We are pleased to accommodate whenever possible.

(GF) – Gluten-Free **(V)** – Vegetarian
(GFO) – Gluten-Free Option (Can be prepared gluten-free.)

SOUPS & SALADS

Clam Chowder A New England classic prepared with tender clams, applewood smoked bacon, potatoes, cream and fresh herbs. **Cup 9 / Bowl 12**

French Onion Soup Sweet onions slowly carmelized and simmered in rich beef broth, topped with herb croutons and Swiss cheese, baked until golden. **13**

Harvest Beet Salad (V) Mixed greens with roasted beets and butternut squash, goat cheese, red onion, toasted pepitas and dried cranberries, house vinaigrette. **15**

Wedge Salad (GF) A crisp iceberg wedge with cherry tomatoes, smoky bacon, blue cheese crumbles and pickled red radish, blue cheese dressing. **15**

Caesar Salad (GFO) Crisp romaine with shaved and grated Parmesan, house-made croutons and our creamy Caesar dressing. **7/14**

The Montsweag Salad (V) Fresh watercress with caramelized onions, blue cheese crumbles, pickled red radish, mission figs and pistachios, house vinaigrette. **8/16**

SALAD ADD-ONS
Grilled or Fried Chicken Breast **8**
Poached Jumbo Shrimp (4) **12**
Pan Seared Salmon **15**
Pan Seared Scallops (4) **18**
King Cut Steak Tips (3) **15**

SANDWICHES Served with Penobscot Farm fries.

Blackened Haddock Tacos (GFO) Blackened haddock in soft corn tortillas with roasted corn and red pepper pico de gallo, cole slaw, and jalapeño-lime crema. **20**

The Montsweag Burger (GFO) Our signature 8-ounce ribeye, short rib and chuck blend, topped with cheddar, caramelized onions, applewood-smoked bacon, lettuce, tomato, house-made truffle aioli. **22**

Chicken Parmesan Sandwich (GFO) Golden, crispy chicken cutlet with house marinara, fresh melted mozzarella and basil pesto on a toasted baguette. **19**

Reuben Slow-roasted corned beef with tangy sauerkraut, melted Swiss cheese and Thousand Island dressing on grilled rye bread. **20**

French Dip (GFO) Thinly sliced, slow-roasted prime rib with caramelized onions, Swiss and horseradish cream on a toasted baguette, served with warm au jus for dipping. **23**

Haddock Sandwich (GFO) Fresh beer-battered haddock fried golden, served on toasted brioche with crisp lettuce, tomato and house-made tartar sauce. **23**

(Gluten-free bun available upon request **+2**)

ENTRÉES

Square Rigger Ribeye (GFO) A generous 14-ounce ribeye grilled to order, served with a roasted head of garlic and your choice of mashed or baked potato. **48**

Scallop Carbonara Pan-seared scallops over linguine tossed with crispy pork belly, spring peas, egg yolk, Parmesan and cracked black pepper, served with garlic bread. **39**

Orecchiette Mac & Cheese Tender orecchiette pasta coated in a velvety white cheddar cheese sauce and finished with buttery Ritz cracker crumbs. **22**

Country Fried Chicken Hand-breaded chicken breast fried golden and topped with creamy black pepper chicken gravy, served with mashed potatoes, seasonal vegetables and cranberry-orange relish. **27**

Surf & Turf (GF) Our signature King Cut steak tips paired with grilled shrimp and garlic-lemon compound butter; served with mashed potatoes and seasonal vegetables. **42**

Traditional Baked Haddock (GFO) Fresh haddock baked in garlic-herb butter and white wine beneath golden Ritz cracker crumbs, served with mashed potatoes and seasonal vegetables. **28**

Chicken Cordon Bleu Tender chicken breast filled with Black Forest ham and Swiss, coated in crispy panko and finished with Dijon béchamel, mashed potatoes and seasonal vegetables. **29**

Poached Salmon Florentine (GF) Atlantic salmon gently poached with spinach and cherry tomatoes in a lemon-white wine cream sauce, served over Parmesan risotto. **34**

Harvest Bowl (GFO/V) Wild rice with roasted butternut squash and beets, spinach, mandarin oranges, toasted pepitas and dried cranberries, cranberry-balsamic vinaigrette. **23**

Fish & Chips Fresh haddock in a crisp beer batter, served with golden Penobscot Farm fries, creamy coleslaw and house-made tartar sauce. **26**

(Please inform your server of allergies or dietary needs.)

KID'S MENU 12 years and under

Smash Cheeseburger Served with fries **12**

Fish n Chips 12

Grilled Cheese Served with fries **10**

Mac & Cheese 10

Chicken Tenders Served with fries **12**

SIDES

Fries 6

Sweet Potato Fries 8

Truffle Fries 10

Coleslaw 3

Mashed or Baked Potato 5

Seasonal Vegetables 5

Side Caesar Salad 6

Side Montsweag Salad 8

BEVERAGES

Carrabassett Coffee 5

Fountain Beverages 4
Coke • Diet Coke • Sprite • Gingerale • Orange Fanta

Fresh Brewed Unsweetened Ice Tea 4

Lemonade 4
Strawberry • Raspberry • Blueberry **+2**

Orange or Cranberry Juice 5

San Pellegrino Sm 5 / Lg 14

Maine Root Beer 5

DESSERT | 12

Chocolate Torte

Cheesecake

Baked Apple

Crème Brûlée

A TASTE OF TRADITION

The Montsweag Farm Restaurant History

Nestled on Route One in Woolwich, just north of Bath, Montsweag Farm has been a local fixture since its early days as a working farmhouse. Originally built in 1939, the barn structure was designed as a bank farm, used for sorting and distributing apples. It belonged to the Sewall family before being transformed into the charming Montsweag Farm Tea Room during the 1950s.

In the decades that followed, the site evolved from Colleen's at Montsweag to the Montsweag Roadhouse and in 2018, restaurateur Wayne Wescott who grew in the restaurant business brought back its farm-to-table spirit, while infusing the rustic space with fresh, modern charm.

Today, the Montsweag Farm Restaurant continues to celebrate its multigenerational roots, blending hearty Midcoast Maine cuisine with the rich character of its barn-born beginnings and we thank you for being a part of it!

---

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or dietary concerns prior to ordering. We are pleased to accommodate whenever possible.

(GF) – Gluten-Free **(V)** – Vegetarian **(GFO)** – Gluten-Free option (Can be prepared gluten-free.)