



JORDAN POND HOUSE

The Jordan Pond House traces its history from 1847. The first settlers conducted a logging operation, establishing a small mill near the foot of the pond. The original farmhouse was built by the Jordan family of Seal Harbor, for whom the pond and house were named.

Toward the end of the 19th century, the location became a popular recreational area for summer vacationers. As a result, the Jordan Pond House was turned into a small restaurant. The first popovers and tea were served here by Mr. and Mrs. Thomas and Nellie McIntire around 1895. They were responsible for the character and atmosphere of the original Jordan Pond House, with its birch bark dining rooms and massive fieldstone fireplaces.

John D. Rockefeller, Jr. purchased the property in 1928, and donated it to the National Park Service in 1940, but the McIntires continued to operate the restaurant until their retirement in 1945—after 50 continuous seasons of operation.

In 1946, Rockefeller began a company to run the Jordan Pond House restaurant and ensure that the tradition of luncheon, tea and popovers would continue.

In 1979, a fire destroyed the original building. The current building was constructed through the fundraising efforts of the local, non-profit Island Foundation. It re-opened in 1982 and continues the traditions started more than a century ago.

BEVERAGES

— Cold Drinks —

Soda	3.00
<i>Coke, Diet Coke, Sprite</i>	
Atlantic Brewing Company	
Old Soaker Blueberry Soda	4.00
Old Soaker Root Beer	4.00
House Squeezed Lemonade	4.25
Blueberry Lemonade	4.50
Juice	3.00
<i>Apple or Orange</i>	
Milk	3.00
<i>2% or Fat-free</i>	
2% Chocolate Milk	3.00

— Specialty Cocktails —

Blueberry Mojito	9.50
<i>Yummy blend of rum, blueberries, mint and lime . . . all muddled and amazing.</i>	
Front Lawn Lemonade	9.50
<i>A glass of our house lemonade enhanced with bourbon and vodka—refreshing!</i>	
Sangria	7.50
<i>Sweet wine and juicy fruits. The perfect summer cooler.</i>	
The Bubbles	8.50
<i>Prosecco and raspberry liqueur.</i>	
Bailey's and Coffee	8.00
<i>Proprietary Jordan Pond Blend Arabica coffee and sweet Irish cream.</i>	

— Coffee and Tea —

Coffee by Design	3.00
<i>Organic Jordan Pond Blend Decaffeinated available</i>	
Hot Tea	3.25
<i>Served in the traditional two pot English style. Pond House Blend, Earl Grey, Blueberry, English Breakfast, Green Tea or Chamomile</i>	
Iced Tea	3.25
Iced Blueberry Tea	3.50
<i>Herb and fruit blend</i>	
Iced Chai	4.25
<i>Premium black tea, vanilla, chai spices and honey</i>	

— Wine —

Whites	glass	bottle
Farm House White Blend, California	7.75	38.00
J.Lohr Chardonnay, California	9.25	46.00
Drouhin Macon Chardonnay, France	9.25	46.00
Ferrari Carano Sauvignon Blanc, California	9.25	46.00
Dashwood Sauvignon Blanc, New Zealand	9.25	46.00
Zenato Pinot Grigio, Italy	9.25	46.00
Cellardoor Perfect Stranger White Blend, Maine	8.25	41.00
Benecetto Prosecco, Italy	9.25	46.00
Reds	glass	bottle
Farm House Red Blend, California	7.00	38.00
Stafford Hill Pinot Noir, Oregon	9.75	48.00
Domaine Bousquet Reserve Malbec, Argentina	9.25	46.00
Cline Family Cellars Zinfandel, California	8.25	41.00
Liberty School Cabernet Sauvignon, California	9.75	48.00
Chateau Campuget Tradition Rose, France	9.75	48.00
Spanish Sangria	8.25	41.00

— Maine Draught Beer —

Lone Pine Brightside IPA	9.00
Mason's Hipster Apocalypse IPA	9.00
Windbreaker IPA	9.00
Tell Tale Pale Ale	9.00
Atlantic Seasonal	7.00
Atlantic Blueberry Ale	7.00
Mason's Popover Session Ale	8.00
Park Premium Lager	8.00
Fore River Preble Raspberry Sour	10.00
Magners Cider (bottle)	8.00
Gunner's Daughter Milk Stout (can)	10.00

To reduce our environmental footprint, we have eliminated the use of drinking straws

APPETIZERS

Crab and Goat Cheese Dip

*spinach, artichokes,
pita chips*

14.00

Crab Cakes

*blistered corn, roasted tomatoes,
white bean salad, lemon chive sauce*

18.25

Artisanal Cheese Plate

*cranberry-apple chutney, candied
walnuts, wildflower honey, crostini*

18.00

Smoked Salmon

*traditional condiments, baguette,
crème fraiche*

15.00

POPOVERS

Two popovers, Maine made organic strawberry jam and butter 8.00

Beverage + 2 Popovers

*hot tea, iced tea,
blueberry iced tea,
organic coffee, juice,
milk or a soda*

11.00

Specialty Beverage + 2 Popovers

*lemonade, blueberry lemonade,
blueberry soda, root beer or
iced chai*

12.00

Ruffino Prosecco + 2 Popovers

*bright crisp Italian
sparkling wine with flavors
of apples and peaches*

16.00

STEWES & CHOWDERS

made from scratch and served with a popover, strawberry jam and butter

Lobster Stew

*local Gulf of Maine lobster,
butter, cream and
a hint of sherry*

Cup—17.00 Bowl—23.00

Bar Harbor Farmers Market Stew

*tomatoes, green beans, onions,
celery, parsnips, garlic and
potatoes*

Cup—9.00 Bowl—14.00

Seafood Chowder

*sea scallops, shrimp,
crab, haddock, onions
and potatoes*

Cup—12.75 Bowl—16.75

 = Vegan

SALADS

add a popover, strawberry jam and butter 4.00

Nicoise Salad

*Spinach, arugula, green beans, cage free hard boiled eggs,
nicoise olives, vine ripe tomatoes, boiled red potatoes, champagne vinaigrette*

15.00

add tofu—3.50 / diced chicken—6.50

chicken salad—6.50 / lobster—15.00

Jordan Pond House Salad

*local field lettuces, radishes, roasted red peppers,
cucumbers, heirloom tomatoes, croutons*

Side—6.50

Entrée—13.00

add tofu—3.50 / diced chicken—6.50

chicken salad—6.50 / lobster—15.00

Caesar Salad

*Classic preparation of chopped romaine lettuce,
shaved parmesan cheese, croutons*

and creamy Caesar dressing

Side—7.00

Entrée—14.00

add tofu—3.50 / diced chicken—6.50

lobster—15.00

Dressing options

Lemon-mint vinaigrette

Balsamic vinaigrette

Blue cheese

Low-fat ranch

Caesar

Add extra dressing for an additional \$.50.



FRESH, LOCAL, SUSTAINABLE

Ingredients retain more flavor and vitamins when they are fresh. Buying ingredients locally means they get to our kitchen and to your plate quickly for the freshest, tastiest meal possible. Local buying also reduces pollutants from long distance shipping. We are proud to include many organic ingredients and to support local farms and fisheries. This menu includes hundreds of sustainable, locally-sourced, fresh ingredients.

Additional nutrition information is available on request. 20% gratuity may be added to parties of 8 or more.

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

Please alert your server if you have any food allergies.

SANDWICHES

*served with a choice of local potato chips or cole slaw
substitute a side salad or whole grain salad for 3.00*

Bison Meatloaf

*Pineland Farms smoked
cheddar cheese, coleslaw and bbq sauce
on a ciabatta roll*

17.00

Veggie Wrap

*zucchini, bell pepper,
green beans, spring mix,
hummus in a spinach wrap*

11.95

BLTT

*roasted turkey, applewood smoked
bacon, field greens, sliced tomato,
roasted garlic aioli, five grain bread*

13.95

Organic Chicken Salad

*dried cranberries, celery, carrots,
mayonnaise, local field greens,
served on a grilled ciabatta roll*

13.95

ENTREES

add a popover, strawberry jam and butter 4.00

Seasonal Catch

*caramelized leek quinoa,
fresh seasonal vegetable,
lemon-tarragon butter sauce*

22.00

Local Boiled Lobster

*1.25 pound boiled lobster,
red potatoes, corn on the cob,
drawn butter*

29.00

Shepherd's Pie

*sautéed ground lamb, peas,
onions, carrots, corn, parsnips,
mashed potatoes, oven baked*

19.00

Vegetarian Risotto

*organic tofu, local vegetables,
parmesan cheese, fresh cream.*

18.00

add diced chicken 6.50 / lobster 15.00

CHILDREN'S MENU

*Served with green salad or local potato chips
Includes a drink & a popover*

12 and under - 8.50 | 13 and over - 13.95

Grilled Cheese Sandwich

Deluxe Peanut Butter & Strawberry Jelly Sandwich

DESSERTS

Popover Sundae

*with locally made ice cream and bittersweet
chocolate sauce or sea salt caramel sauce*

9.95

Blueberry Crisp

*with a scoop of vanilla ice cream and
topped with wildflower honey*

8.95

Maine Wild Blueberry Sorbet

Two scoops, with fresh berries

9.00

Locally Made Ice Cream

*Vanilla, Chocolate, or Peach ice cream
with bittersweet chocolate sauce
or sea salt caramel sauce
or house-made blueberry sauce*

7.00 | with sauce 8.00

Orange Cake

a zesty, moist orange cake

7.50

Flourless Chocolate Cake

with wild berry coulis

8.75

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