



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

Fountain Soda 16 oz. Coke, Diet Coke, Sprite	\$3.00
Atlantic Brewing Company 12 oz. Old Soaker Blueberry Soda Old Soaker Root Beer	\$5.25
Fresh Squeezed Lemonade 16 oz. Traditional Lemonade Blueberry Lemonade	\$5.99
100% Juice 12 oz. Apple or Orange	\$3.50
Milk 12 oz. 2% or Fat-free 2% Chocolate Milk	\$3.50

WINE

<i>Whites</i>	<i>glass</i>	<i>bottle</i>
LeCampuget Grenache Blanc France	\$8.50	\$34.00
Tiefenbrunner Pinot Grigio Italy	\$11.00	\$40.00
Las Lilas Venho Verde Portugal	\$12.00	\$42.00
Toi Toi Sauvignon Blanc Australia	\$11.00	\$40.00
Girasole Vineyards Chardonnay CA VG/organic	\$14.00	\$56.00
Pacificana Chardonnay CA organic	\$15.00	\$58.00
<i>Bubbles & Rose</i>	<i>glass</i>	<i>bottle</i>
Zardetto Prosecco Italy	\$11.00	\$40.00
Scarpetta, Frico Frizzante Italy 250ml	\$7.50	
Chateau Campuget Rose Italy	\$8.50	\$34.00
Girasole Vineyards Rose CA VG/organic	\$12.00	\$44.00
<i>Reds</i>	<i>glass</i>	<i>bottle</i>
LeCampuget Syrah France	\$8.50	\$34.00
Dante Pinot Noir CA	\$9.50	\$38.00
Demaine Solitude Cotes du Rhone France	\$11.50	\$44.00
Liberty School Cabernet CA	\$14.00	\$48.00

SPECIALTY COCKTAILS

Blueberry Mojito Bacardi Rum, blueberry puree, fresh mint & lime.	\$11.00
Front Lawn Lemonade Fresh squeezed lemonade with Jack Daniel's & Svedka Vodka over ice.	\$10.00
The Bubbles Prosecco with Chateau Monet Raspberry Liqueur.	\$9.25
Classic Bloody Mary Tito's Vodka, tomato juice, lemon, horseradish, bitters, celery, olives & pickled green beans.	\$12.00

COFFEE & TEA

Carpe Diem Coffee Organic Jordan Pond Blend. Decaffeinated available.	\$3.50
Hot Tea Served in the traditional two pot English style. Pond House Blend, Earl Grey, Blueberry, English Breakfast, Green Tea or Chamomile	\$3.50
Iced Tea Unsweetened Black or Herbal Blueberry	\$3.50
Iced Chai Premium black tea with milk, vanilla, chai spices and honey	\$5.25

MAINE BEER

<i>Drafts</i> 16 oz.	
Tubular IPA New England Style 7.2%	\$11.00
Lunch IPA West Coast Style 7.0%	\$11.00
Time & Temp Lager American Lager 4.8%	\$9.00
Brightside IPA American IPA 7.1%	\$11.00
Atlantic Blueberry Ale Fruit Ale 5.2%	\$10.00
Atlantic Real Ale Brown Ale 4.8%	\$10.00
Tell Tale Pale Ale Pale Ale 5.3%	\$10.00
Tributary Pilsner German Pilsner 5%	\$10.00
Champ Lager American Lager 5%	\$10.00
<i>Cans</i> 16 oz.	
Summer Nights Citrus Wheat Ale 5.2%	\$10.00
Gunner's Daughter Stout Milk Stout 5.5%	\$10.50

VG Vegan

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

■ LUNCH SOUPS ■

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

Lobster Stew GF

Our classic stew with fresh Maine lobster, in a rich cream broth with a hint of sherry.

\$ M/P

Bar Harbor Market Stew GF/VG

Fresh vegetable broth with tomatoes, green beans, onion, celery, garlic, kale & potato.

cup \$11.99

bowl \$19.00

Soup du Jour

Please ask your server for today's fresh soup.

\$ M/P

■ STARTERS & SHARE PLATES ■

Artichoke Gratin V

Cream cheese & spices blended with artichoke hearts & parmesan.

Served with crostini.

\$15.99

Baked Brie V

With toasted baguette, candied pecans, sliced apple, chutney & local wildflower honey.

\$15.99

Classic Shrimp Cocktail GF

Six chilled, jumbo shrimp with classic cocktail sauce & lemon.

\$17.99

Crab Cakes

Fresh, Maine crabmeat mixed with fresh herbs, served over mixed farm greens & citrus aioli.

\$22.99

Ducktrap Smoked Salmon Plate

Locally smoked salmon served with capers, pickled red onion, cucumber, Boursin cheese & rye toast.

\$18.00

Ploughman's Board

Local, Artisan cheeses, Marcona almonds, cornichons, cured meats, tomato bruschetta, Raye's mustard & rustic crackers & baguette slices.

\$21.99

■ POPOVERS ■

Two popovers, served with butter and Maine made strawberry jam.

A Single Popover \$4.75

Traditional Tea & Popovers (2)

Your choice of hot tea or coffee.

\$12.99

Specialty Beverage & Popovers (2)

Fresh squeezed lemonade, blueberry lemonade, local bottled sodas or iced Chai.

\$14.99

Prosecco & Popovers (2)

Enjoy with a glass of our house Prosecco.

\$19.99

GF Gluten free | V Vegetarian | VG Vegan

Please alert your server if you have any food allergies. Additional nutrition information is available on request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness.

▪ LUNCH SALADS ▪

Add a single popover with butter and Maine made strawberry jam. \$4.75

Louie GF

Garden greens topped with fresh, Maine lobster, poached shrimp, tomatoes, cucumber, cage free hard boiled egg & a creamy citrus dressing.

\$ M/P

Classic Caesar

Hearts of romaine, classic Caesar dressing, topped with croutons & parmesan.

side \$8.50
entree \$16.99

Organic Chicken Salad GF

Served on a bed of garden greens, with dried cranberries, celery, carrots & tomatoes.

\$16.99

Cadillac Cobb GF

Garden greens, organic chicken breast, goat cheese, avocado, blueberries, Applewood bacon & our house made herb vinaigrette.

\$18.99

Jordan Pond House Salad GF/VG

Locally sourced farm greens topped with fresh vegetables from Bar Harbor Farm. Lemon mint dressing.

side \$8.50
entree \$14.99

Caprese V

Vine ripened tomatoes, Buffalo mozzarella, basil pesto & balsamic reduction, served with toasted garlic crostini.

\$15.99

Vegan Chickpea Salad GF/VG

Served on a bed of garden greens, with dried cranberries, celery, carrots, toasted walnuts, & tomatoes.

\$14.99

▪ DRESSINGS ▪

Add extra dressing for an additional \$1.00

Balsamic Vinaigrette

Low Fat Creamy Ranch

Herb Vinaigrette

Creamy Citrus

Caesar

Lemon Mint Vinaigrette

▪ ADDITIONS ▪

Fresh Maine Lobster \$ M/P

Single Crab Cake \$12.99

Chicken Salad \$8.99

Oven Roasted Salmon Filet \$10.99

Marinated, Local & Organic Tofu \$4.99

Roasted Chicken Breast \$6.99



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.

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▪ LUNCH SANDWICHES ▪

Includes a choice of local potato chips, side garden salad or our house made cole slaw.

gluten free whole grain bread & hamburger buns available \$2.25

Lobster Roll

Local, fresh Maine lobster meat mixed with olive oil mayonnaise, lemon & tarragon. Served in a griddled split top brioche bun.

\$ M/P

Chicken Salad Wrap

Our organic chicken salad with field greens, wrapped in a spinach tortilla.

\$17.99

Turkey BLTT

All natural turkey breast, Applewood bacon, lettuce & tomato with herb aioli & toasted whole grain bread.

\$16.99

Bison Meatloaf

Organic Bison blended with spices, carrots & onion, topped with Pineland Farms smoked cheddar cheese, BBQ sauce & our house made cole slaw on a ciabatta roll.

\$20.00

Smoked Salmon on Rye

Toasted marbled rye with Boursin cheese & Ducktrap cold smoked salmon.

\$17.99

Lobster Popover

Warm, buttery lobster meat inside our famous popover! Decadent!

\$ M/P

Seasonal Vegetable Wrap

A spinach tortilla filled with seasonal garden greens, farm vegetables & hummus.

Please ask your server for today's selections.

\$13.99

▪ LUNCH ENTREES ▪

Steamed Lobster

1.25 LB lobster fresh from our local waters, served with red potatoes & corn on the cob with drawn butter.

\$ M/P

True North Atlantic Salmon

Oven roasted filet encrusted with a horseradish "soufflé", served with today's select vegetable & whole grain wild rice.

\$26.99

Chicken Pot Pie

Classic pot pie with potato, carrots, onions, organic chicken breast in a light tarragon cream sauce. Topped with a flaky puff pastry lid.

\$19.99

Veggie "Fried Rice" Bowl GF/V/VG

Whole grain wild rice tossed with Bar Harbor Farm vegetables, shiitake mushrooms, kale, ginger & kimchi.

\$17.99

Add marinated organic tofu \$4.99

roast chicken \$6.99

fresh lobster \$M/P

Gnocchi Mac & Cheese V

Potato pasta tossed with a roast garlic cream sauce, asiago cheese, sweet peas & topped with parmesan.

\$19.99

Add marinated organic tofu \$4.99

roast chicken \$6.99

fresh lobster \$M/P

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▪ CHILDREN'S MENU ▪

Served with cole slaw, local potato chips or fresh veggies.
Includes a fountain drink & a popover.

Please choose one (1) entree item

12 & Under \$10.99

13 & Over \$15.99

Buttered Pasta with Parmesan Cheese V

Penne pasta tossed with butter & topped with parmesan cheese.

Add on fresh lobster \$ M/P or
roast chicken \$6.99

Grilled Cheese Sandwich V

Sourdough griddled with white cheddar & provolone cheeses.

Deluxe PB & Strawberry Jam Sandwich V

whole grain bread with Maine made strawberry jam,
fresh strawberry slices & creamy peanut butter.

Vegetables & Hummus GF/V/VG

Crisp seasonal vegetables with classic chickpea hummus.
Please ask your server for today's farm fresh vegetables.

\$10.99

▪ DESSERTS ▪

Blueberry Crisp

Offered with a scoop of
vanilla ice cream &
wildflower honey.

\$9.99

Popover Sundae

Our famous popover filled with
your choice of our local Maine ice cream,
topped with dark chocolate sauce or sea salt caramel.

\$12.99

Classic Carrot Cake

A three layered cake
with cream cheese icing
& sea salt caramel sauce.

\$8.99

Flourless Dark Chocolate Cake GF

Offered with a raspberry
sauce & whipped cream.

\$9.00

Maine Wild Blueberry Sorbet GF

Served with seasonal berries.

\$10.00

Local Maine Ice Creams GF

Vanilla, Chocolate or Peach.

\$8.99

Vanilla Bean Panna Cotta GF

A chilled, eggless custard with
fresh seasonal fruits & berries.

\$9.99

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