



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
Domaine 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

■ TEA TIME MENU ■

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

Ducktrap Smoked Salmon Plate

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

\$18.00

Classic Shrimp Cocktail **GF**

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

\$17.99

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

Lobster Roll

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

\$ M/P

Organic Chicken Salad **GF**

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

\$16.99

Specialty Tea Time Tray

Cucumber tea sandwiches, berry scones, smoked salmon canapés, seasonal fruits & pastries with a pot of tea or iced tea.

For two \$ 24.99
For four \$ 52.99

Ploughman's Board

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

\$21.99

Caprese Salad **V**

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

\$15.99

Lobster Popover

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

\$ M/P

■ POPOVERS ■

*Two popovers, served with Maine made strawberry jam & butter.
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.

▪ 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

Penne pasta tossed with butter & topped with parmesan cheese.

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

Grilled Cheese Sandwich

Sourdough griddled with white cheddar & provolone cheeses.

Deluxe PB & Strawberry Jam Sandwich

whole grain bread with our 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 ▪

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

Local Maine Ice Creams GF

Vanilla, Chocolate or Peach.

\$8.99

Flourless

Dark Chocolate Cake GF

Offered with a raspberry sauce & whipped cream.

\$9.00

Blueberry Crisp

Offered with a scoop of vanilla ice cream & wild flower honey.

\$9.99

Maine Wild Blueberry Sorbet GF

Served with seasonal berries.

\$10.00

Vanilla Bean Panna Cotta GF

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

\$9.99

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