



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

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 vanilla,
chai spices and honey.
\$5.25

WINE

Whites

	glass	bottle
LeCampuget 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

Bubbles & Rose

	glass	bottle
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

Reds

	glass	bottle
LeCampuget 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

MAINE BEER

Drafts 16 oz.

Tubular IPA \$11.00
New England Style 7.2%

Lunch IPA \$11.00
West Coast Style 7.0%

Time & Temp Lager \$9.00
American Lager 4.8%

Brightside IPA \$11.00
American IPA 7.1%

**Atlantic
Blueberry Ale** \$10.00
Fruit Ale 5.2%

Atlantic Real Ale \$10.00
Brown Ale 4.8%

Tell Tale Pale Ale \$10.00
Pale Ale 5.3%

Tributary Pilsner \$10.00
German Pilsner 5%

Champ Lager \$10.00
American Lager 5%

Cans

Summer Nights \$10.00
Citrus Wheat Ale 5.2%

**Gunner's Daughter
Stout** \$10.50
Milk Stout 5.5%

VG Vegan

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

▪ DINNER SOUPS & STARTERS ▪

Dinner Hours 5:30 - 9:00 PM

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

Crab Cakes

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

\$22.99

Ploughman's Board

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

\$21.99

Grilled Caesar Salad

Hearts of romaine gently grilled, topped with classic caesar dressing, parmesan, grilled baguette & boqurones.

\$16.99

Baked Brie V

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

\$15.99

Classic Shrimp Cocktail GF

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

\$17.99

Artichoke Gratin V

Cream cheese & spices blended with artichoke hearts & parmesan. Served with crostini.

\$15.99

Jordan Pond House Salad GF/VG

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

\$16.99

Seasonal Pate

Served with cornichons, pickled red onion & crostini.

\$ 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.

■ DINNER ENTREES ■

Dinner Hours 5:30 - 9:00 PM

Served with a popover, Maine made strawberry jam & butter.

Steamed Lobster

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

\$ M/P

Beef Tenderloin

Char grilled, served with whipped potatoes, red wine demi glace reduction sauce & our vegetable of the day.

\$38.99

Hollander & de Koning Mussels

Fresh from the tip of MDI & sautéed with lemon, garlic & fresh herbs in a buttery white wine sauce. Served with a toasted baguette.

\$24.99

Chicken Piccata

Sautéed organic chicken breast, lemon beurre blanc with local spinach, capers & roast garlic mashed potatoes.

\$29.99

Lazy Lobster

Fresh lobster meat in drawn butter, offered with our vegetable of the day & your choice of whole grain rice, roast garlic mashed potatoes or steamed potatoes.

\$ M/P

Gnocchi Mac & Cheese

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

\$19.99

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

Bouillabaisse

Fresh lobster, mussels, shrimp & haddock in a saffron & tomato based broth. Served with a toasted baguette and rouille sauce.

\$46.99

Pork Chop

Local pork brined with herbs & spices, served with seasonal starch & farm vegetables.

\$32.99

Risotto Milanese GF/V

Saffron infused Arborio rice with sweet peas, local greens & parmesan cheese.

\$21.99

*Add marinated organic tofu \$4.99
roast chicken \$6.99
fresh lobster \$M/P*

Wild Mushroom Ravioli V

Five ravioli in a light vegetable brodo with kale, tomatoes, & seasonal Bar Harbor Farm vegetables.

\$22.99

Veggie "Fried Rice" Bowl GF/V/VG

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

\$21.99

*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

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.

▪ 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

Flourless Dark Chocolate Cake GF

Offered with a raspberry sauce & whipped cream.

\$9.00

Classic Carrot Cake

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

\$8.99

Blueberry Crisp

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

\$9.99

Vanilla Bean Panna Cotta GF

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

\$9.99

Local Maine Ice Creams GF

Vanilla, Chocolate or Peach.

\$8.99

Maine Wild Blueberry Sorbet GF

Served with seasonal berries.

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