

## ■ SOUPS, SALADS & STARTERS ■

### 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 \$11.00 bowl \$19.00

### Seasonal Chowder

Please ask your server for today's fresh chowder.  
\$ M/P

### Ducktrap Smoked Salmon Plate

Locally smoked salmon served with capers, pickled red onion, cucumber, Boursin cheese & rye toast.  
\$21.00

### Ploughman's Board

Local, Artisan cheeses, candied walnuts, house made pickled vegetables, cured meats, Raye's mustard & baguette slices.  
\$23.00

### Cadillac Cobb Salad **GF**

Garden greens, organic chicken breast, local goat cheese, tomatoes, hard boiled egg, roasted chick peas & blueberries  
\$22.00

### Classic Caesar Salad

Hearts of romaine tossed with classic Caesar dressing, Parmesan, & topped with whole grain croutons  
side \$9.00 entree \$17.00

### Vegan Chickpea Salad **GF/VG**

Served on a bed of garden greens, with dried cranberries, celery, carrots, tomatoes & toasted walnuts  
\$16.00

### Baked Brie **V**

With toasted baguette, candied pecans, sliced apple, blueberry chutney & local wild flower honey.  
\$16.00

### Crab Gratin

Cream cheese & spices blended with Maine crabmeat & Parmesan. Served with grilled baguette  
\$21.00

### Burrata Cheese Salad **GF/VG**

Vine ripened tomatoes, basil pesto & balsamic reduction  
\$ 16.00

### 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 \$17.00

### 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.  
\$24.00

### ~ ADDITIONS ~

**Fresh Maine Lobster** \$M/P

**Organic Chicken Salad** \$9.00

**Oven Roasted Salmon Filet** \$11.00

**Grilled Organic Chicken Breast** \$9.50

### Organic Chicken Salad **GF**

Served on a bed of garden greens, with dried cranberries, celery, carrots & tomatoes  
\$ 19.00

## ■ POPOVERS ■

### Traditional Tea & 2 Popovers

Your choice of hot tea or coffee.  
\$13.00

### Signature House Lemonade & 2 Popovers

Fresh squeezed lemonade or blueberry lemonade  
\$15.00

### Prosecco & 2 Popovers

Enjoy with a glass of our house Prosecco.  
\$21.00

### A Single Popover

\$5.50

*Popovers are served with Maine made strawberry jam & butter.*

**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.

# ■ SANDWICHES & ENTREES ■

*Open daily at 11:00am*

## **Lobster Roll**

Local, fresh Maine lobster meat, mixed with light mayonnaise, lemon & tarragon.  
Served in a griddled split top Brioche bun.  
\$ M/P

## **Turkey BLT**

All natural turkey breast, Applewood bacon, lettuce, tomato & herb aioli on toasted whole grain bread  
\$17.99

## **Chicken Salad Wrap**

Our organic chicken salad wrapped in a spinach tortilla with garden greens  
\$ 17.00

## **Grilled Brie & Lobster**

Served on toasted Sourdough bread.  
\$ 26.00

## **Lobster Popover!**

Warm, buttery lobster meat inside our famous popover!  
\$M/P

## **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.  
\$17.00

## **Caprese Panini V**

Basil pesto, vine ripened tomatoes & fresh mozzarella cheese on a Ciabatta roll.  
\$15.00

*Sandwiches include a choice of local potato chips, side garden salad or our house made cole slaw.  
Gluten Free whole grain bread & hamburger buns available by request \$2.25*

## ~ ADDITIONS ~

*Fresh Maine Lobster \$M/P  
Organic Chicken Salad \$+Z"  
Oven Roasted Salmon Filet \$1#Z"  
Grilled Organic Chicken Breast \$+Z"*

## **Risotto Milanese GF/V**

saffron infused Arborio rice with sweet peas, local greens & Parmesan cheese.  
\$26.00

## **Lobster Flat bread**

Sherry white sauce, fresh lobster, roasted fennel, finished with arugula, basil & balsamic reduction.  
\$26.00

## **New England Gumbo**

An updated classic with fresh lobster, shrimp & crab in a southern style roux based stew with vegetables.  
Served over whole grain rice  
\$29.00

## **Chicken Piccata**

Sautéed organic chicken breast, lemon beurre blanc with local spinach, capers & roast garlic mashed potatoes.  
\$26.00

## **Veggie "Fried Rice" Bowl GF/VG**

Whole grain wild rice tossed with Bar Harbor Farm vegetables, shiitake mushrooms, kale, ginger & kimchi.  
\$14.00

## **True North Atlantic Salmon GF**

Oven roasted filet encrusted with a horseradish "souffle".  
Served with today's select vegetable & whole grain rice.  
\$26.00

## 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. Buying local also reduces pollutants from long distance shipping. We are proud to include many organic ingredients to support local farms and fisheries.*

*~ A 25% gratuity will be added to parties with 8 or more guests ~*

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