Jordan Pond House Fall 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 \$11.00 bowl \$19.00

Seasonal Chowder

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

Classic Caesar Salad

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

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

~ ADDITIONS ~

Fresh Maine Lobster \$M/P

Grilled Organic Chicken Breast \$9.50

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 jam & butter.

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

Caprese Panini V

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

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 20% gratuity will be added to parties with 8 or more guests ~