



The Jordan Pond House is a model of old town hospitality rich in history dating back to 1847. It began when the first settlers conducted a logging operation. The original farmhouse was built by the Jordan family of Seal Harbor, for whom the pond and house were named.

The Jordan Pond House was founded as a restaurant by Mr. Melvan Tibbetts in the early 1870s. In 1895, Mr. and Mrs. Thomas McIntire began their association, which was to last over 50 years. They were responsible for the character and atmosphere of the original Jordan Pond House, with its birch bark dining rooms and massive field stone fireplaces. Near the end of the McIntire's reign, Mr. John D. Rockefeller Jr. purchased the property and gave it to the National Park Service to ensure its continuation. On June 21, 1979, the original building was destroyed in a fire. Through the efforts of the Island Foundation, private funds were contributed for a new Jordan Pond House to be constructed. The Jordan Pond House has been operating ever since holding true to the history of what was started long ago. Today you will find connections to the traditional menu with enhanced options for the diverse crowds that choose to participate in the tradition of dining at the Jordan Pond House. Here we focus on local product and partnerships and quality products. Local farms supply greens and vegetables and fresh fish and seafood from right here in Maine is always used. The demand for fresh popovers might be different than it was but they are still cooked fresh each day and paired with a Maine made fresh tea blend that has been created for the Jordan Pond House.

The Jordan Pond House is a wonderful tradition that we are grateful to be a part of. We are excited that you have the opportunity to be a part of this rich history and help keep the tradition and enjoyment of this beautiful area alive for generations to come. Thank you for being a part of our legacy. Please enjoy your time at the Jordan Pond House.

Jordan Pond House

ALL DAY MENU

SOUPS & CHOWDERS

New England Clam Chowder

Rich creamy chowder with fresh clams, potatoes, onions, and celery

 14.00
Cup- 8.00

Hearty Lentil Soup

A mix of fresh vegetables, red lentils and robust flavors

  10.00
Cup- 6.00

Lobster Stew

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

17.00
Cup- 10.00

POPOVERS

Single Popover

Popovers are served with Maine made strawberry jam & butter

6.00

Two Popovers

Served with Maine made strawberry jam & butter

10.00

Two Popover & Coffee, Tea, or House Made Lemonade

Your choice of hot tea or coffee

14.00

SALADS & APPETIZERS

Kale Toasted Quinoa Caesar

Hearty kale, toasted quinoa, parmesan, croutons, tossed in Caesar dressing

16.00

Spinach Bacon Blue Cheese

Farm fresh spinach, smoke house bacon, red onion, dried cranberries, toasted pecan, drizzled with champagne vinaigrette

 17.00

Crab and Artichoke Spinach Dip

Lump crab, seasoned spinach, artichokes, boursin cream cheese, fresh herbs, with assorted crackers

14.00


Ploughman's Board

Local, artisan cheeses, candied walnuts, house made pickled vegetables, cured meats, Raye's mustard, and baguette slices

32.00


Chicken Salad Platter

House made chicken served on a bed of garden greens, with dried cranberries, celery, carrots and tomatoes

 19.00

Jordan Pond House Salad

Farm fresh greens, summer tomatoes, cucumbers, and shredded carrots, your choice of dressing


 16.00

Add -

Grilled Chicken 9.00, Shrimp 12.00, Lobster 26.00, Salmon 22.00

Vegetable Chili

Homestyle vegetable chili with seasonal vegetables

 12.00

LOCAL PARTNERSHIPS

COZY HARBOR • BAR HARBOR FARMS • CARPE DIEM • DOUBLE G FARMS • HARVEST MAINE • RICKER HILL
GRANDY ORGANICS • SHAKER POND • KOUNTRY KETTLE • RAYES SMALL BATCH • FARM HOUSE ORGANIC

 Gluten Free

 Vegan

Some items contain Wheat, milk eggs, fish, shellfish, soybeans, or sesame. Allergen information for all foods available upon request

Jordan Pond House

SANDWICHES *Gluten Free breads and wraps available at request. All sandwiches served with chips or house made slaw.*

Chicken Caesar Wrap 14.00

Seasoned chicken breast, chopped romaine, Caesar, dressing and parmesan flakes

Lobster Popover 38.00

Maine lobster meat, mixed with light mayonnaise, lemon, and tarragon. Served in a popover. Topped with chives.

Classic French Dip 19.00

Sliced prime beef, toasted baguette, melted provolone au jus

Veggie Wrap  14.00

Roasted, marinated summer vegetables with roasted red pepper veganaise

Adult Grilled Cheese  12.00

Cheddar, Swiss, mozzarella, bacon and tomatoes on griddled Texas toast

Lobster Roll 38.00

Maine lobster meat, mixed with light mayonnaise, lemon, and tarragon. Served in a griddled split top brioche bun. Topped with chives.

Half Sandwich & Cup of Soup  12.00

Smoked turkey, house slaw, Swiss cheese, Thousand Island, on rye bread. Served with a cup of lentil soup

BBQ Pork Sandwich 15.00

Spicy Blueberry BBQ sauce, pulled pork, Pond House slaw, swiss cheese. Served on a brioche roll

Grilled Chicken Sandwich  15.00

Marinated grilled chicken topped with bacon, Swiss cheese, lettuce, tomato, and a spicy ranch sauce. Served on a toasted brioche roll

ENTREES

Steamed Lobster  56.00

1 ¼ pound Maine lobster served with roasted herb garlic butter and lemon. Your choice of sides

New England Baked Haddock 32.00

Fresh Casco Bay haddock with a splash of white wine topped with butter sauce, Ritz butter herb topping. Your choice of sides

Barolo Braised Beef Short Ribs  34.00

Baby bella mushrooms, rich demi glace. Your choice of sides

Lobster Mac N Cheese 34.00

Fresh lobster, made mac and cheese, topped with Ritz, butter herbed topping

Popover Pot Pie 16.00

Baked chicken, roasted root vegetables, baby yukon gold potatoes, served in a popover

Pasta Primavera  22.00

Farm fresh summer vegetables sautéed with garlic and herbs, tossed with penne and shaved parmesan

Sides -

Vegetable du Jour

Roasted Fingerling Potatoes, Truffle Oil

Mashed Herbed Potatoes

Lemon Dill Rice

DESSERTS

Whoopie Pie 10.00

Cocoa cakes filled with marshmallow cream

Chocolate Dream  12.00

Flourless chocolate cake, whipped cream, raspberry, and chocolate sauce

Maine Ice Cream 8.00

Blueberry, Vanilla, Chocolate, Strawberry

Popover Sundae 12.00

Signature popover, your choice of ice cream

Blueberry Bread Pudding 12.00

Local blueberries, amaretto, made with popovers



Jordan Pond Family Favorite



Gluten Free



Vegan

Some items contain Wheat, milk eggs, fish, shellfish, soybeans, or sesame. Allergen information for all foods available upon request

Jordan Pond House

SPECIALTY COCKTAILS

Blueberry Mojito	11.00
<i>Rum, blueberry puree, fresh mint, sparkling water and lime juice.</i>	
Lavender Honey Bee	11.00
<i>Gin, lavender simple syrup, honey with a splash of tonic</i>	
Pond House Hard Lemonade	10.00
<i>House made lemonade with Jack Daniels</i>	

The Bubbles	12.00
<i>Prosecco with raspberry liqueur</i>	
Rusticator	10.00
<i>Bourbon, maple-rosemary simple syrup, lemon juice</i>	
Maine Spiked Coffee	9.00
<i>Coffee brandy, Moxie soda, splash of coffee, served over ice</i>	

MOCKTAIL AND NON-ALCOHOLIC BEVERAGE

Cadillac Cooler	8.00
<i>Cucumber, fresh lime juice, rosemary and Maine Root ginger beer</i>	
House Made Lemonade	6.00
<i>Fresh squeezed lemon juice, simple syrup</i>	
100% Juice	5.00
<i>Apple or orange</i>	
Fountain Soda	4.00
<i>Coke, Sprite, Diet Coke,</i>	

Blueberry NA Mojito	7.00
<i>Fresh muddled berries, mint, ginger beer, and lime juice.</i>	
Jordan Pond Blueberry Lemonade	7.00
<i>House made lemonade, blueberry puree</i>	
Milk	3.00
<i>2% or 2% chocolate milk</i>	
Atlantic Brewing Company Soda	5.00
<i>Old Soaker blueberry soda or root beer</i>	

COFFEE AND TEA

Iced Chai	7.00
<i>Black tea with vanilla, chai spices and honey</i>	
Carpe Diem Coffee	4.00
<i>Organic Jordan Pond Blend, decaffeinated available</i>	

Hot Tea	4.00
<i>Jordan Pond House Blend, Earl Grey, blueberry, English Breakfast, green tea or chamomile</i>	
Iced Tea	4.00
<i>Unsweetened black or herbal blueberry</i>	

LOCAL DRAFT BEER

Tubular IPA	9.00
<i>New England IPA, Orono Brewing, 18oz</i>	
Lunch IPA	9.00
<i>New England IPA Maine Beer Company, 18oz</i>	
White	9.00
<i>Belgian Ale, Allagash Brewing, 18oz</i>	
Lux	9.00
<i>Pale Ale, Bissell Brothers, 18oz</i>	
Bigelow Brown	9.00
<i>Brown Ale, Bigelow Brewing Company, 18oz</i>	
Atlantic Brewing Blueberry Ale	9.00
<i>Fruit Ale, Atlantic Brewing Company, 18oz</i>	
Luppolo	9.00
<i>Pilsner, Oxbox Brewing Company, 18oz</i>	
Bar Harbor Summer Ale	9.00
<i>Summer ale, Atlantic Brewing Company, 18oz</i>	
Can Option	
Samuel Adams Golden NA	7.00
<i>NA brew, Samuel Adams Brewery, 12oz</i>	

WINE

WHITE	
	6 oz Bottle
Barone Fini Pinot Grigio	11 / 38
Drouhin Macon Chardonnay	12 / 42
Wente Riva Ranch Chardonnay	12 / 42
Villebois Sauvignon Blanc	14 / 46
BUBBLES & ROSE	
Blue Lobster Sparkling	12 / -
Castellar Cava Brut Rose	12 / 42
Fleurs de Prairie	12 / 42
RED	
Sand Point Cabernet	14 / 46
Montinore Pinot Noir	14 / 46
Rodolfo Malbec	12 / 42