



# Jordan Pond House

## ALL DAY MENU



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*

 15.00  
Cup- 9.00

#### 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.*

MP  
Cup- MP

### POPOVERS

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

Single Popover 6.00

Two Popovers 10.00

Two Popovers & Coffee, Tea, or House Made Lemonade 15.00

*Your choice of beverage*

### SALADS & APPETIZERS


#### Kale Toasted Quinoa Caesar

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

16.00


#### Chicken Salad Platter

*House made chicken salad made with dried cranberries, celery, and carrots. Served on a bed of garden greens*

 16.00


#### Spinach Bacon Blue Cheese

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

 18.00

#### Jordan Pond House Salad

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

 16.00

#### Crab and Artichoke Spinach Dip

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

16.00

Add -

*Grilled Chicken 9.00, Shrimp 12.00, Lobster MP, Salmon 22.00*

#### Frenchman's Bay Scallops

*Sauteed Scallops enriched with a creamy lemon roasted red peppers garlic white wine reduction*

26.00

#### Vegetable Chili

*Homestyle vegetable chili with seasonal vegetables*

 14.00  
Cup- 8.00

### LOCAL PARTNERSHIPS

COZY HARBOR • BAR HARBOR FARMS • ACADIA COFFEE • DOUBLE G FARMS • HARVEST MAINE • RICKER HILL COMPANY

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 and nutritional information for all foods are 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 15.00

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

Lobster Popover MP

*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 14.00

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

Lobster Roll MP

*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 14.00

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

*substitute -  
Lobster stew- MP,  
Clam chowder- 5.00*

BBQ Pork Sandwich 15.00

*Spicy blueberry BBQ sauce, pulled pork, Pond House slaw, Swiss cheese. Served on a brioche roll*

Grilled Chicken Sandwich 16.00

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

## ENTREES

Steamed Lobster  MP

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

New England Baked Haddock 34.00

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

Jordan Pond Poutine  34.00

*Shredded smoked brisket, roasted potato wedges, Katahdin cheese curds, roasted cippolini onions, red wine demi. Topped with fresh herbs*

Lobster Mac N Cheese MP

*Fresh lobster, house made mac and cheese, topped with a 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 vegan parmesan*

### Sides -

*Vegetable du Jour  
Roasted Fingerling Potatoes, Truffle Oil  
Mashed Herbed Potatoes  
Lemon Dill Rice*

## DESSERTS

Popover Sundae 12.00

*Signature popover, your choice of ice cream*

Blueberry Bread Pudding 12.00

*Local blueberries, amaretto, made with popovers*

Chocolate Dream  12.00

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

Maine Ice Cream 8.00

*Blueberry, Vanilla, Chocolate, Strawberry*



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# Jordan Pond House

## SPECIALTY COCKTAILS

Blueberry Mojito	12.00	The Bubbles	12.00
<i>Rum, blueberry puree, fresh mint, sparkling water and lime juice.</i>		<i>Prosecco with raspberry liqueur</i>	
Lavender Honey Bee	12.00	Rusticator	12.00
<i>Gin, lavender simple syrup, honey with a splash of tonic</i>		<i>Bourbon, maple-rosemary simple syrup, lemon juice</i>	
Pond House Hard Lemonade	11.00	Maine Spiked Coffee	9.00
<i>House made lemonade with Jack Daniels</i>		<i>Coffee brandy, Moxie soda, splash of coffee, served over ice</i>	

## MOCKTAIL AND NON-ALCOHOLIC BEVERAGE

Cadillac Cooler	8.00	Blueberry NA Mojito	8.00
<i>Cucumber, fresh lime juice, rosemary and Maine Root ginger beer</i>		<i>Fresh muddled berries, mint, ginger beer, and lime juice.</i>	
House Made Lemonade	6.00	Jordan Pond Blueberry Lemonade	7.00
<i>Fresh squeezed lemon juice, simple syrup</i>		<i>House made lemonade, blueberry puree</i>	
100% Juice	5.00	Milk	3.00
<i>Apple or orange</i>		<i>2% or 2% chocolate milk</i>	
Fountain Soda	4.00	Atlantic Brewing Company Soda	5.00
<i>Coke, Sprite, Diet Coke</i>		<i>Old Soaker blueberry soda or root beer</i>	
Samuel Adams Golden NA	7.00		
<i>NA brew, Samuel Adams Brewery, 12oz can</i>			

## COFFEE AND TEA

Iced Chai	7.00	Hot Tea	5.00
<i>Black tea with vanilla, chai spices and honey</i>		<i>Jordan Pond House Blend, Earl Grey, blueberry, English Breakfast, green tea or chamomile</i>	
Acadia Coffee	6.00	Iced Tea	5.00
<i>Organic Jordan Pond Blend or decaffeinated. Roasted in Bar Harbor</i>		<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>	
Loon Call	9.00
<i>Pilsner, Batson River Brewing, 18oz</i>	
Atlantic Brewing Blueberry Ale	9.00
<i>Fruit Ale, Atlantic Brewing Company, 18oz</i>	
Hard Telling Not Knowing Lager	9.00
<i>Lager, Cushnoc Brewing Company, 18oz</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~ On tap	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
Perigord Chilled Red	14 / 46