



HARVEST

TAVERN

STARTERS

House-made Soft Pretzel – 10

Soft pretzel rolled in a knot and baked, topped with melted butter, sprinkled with sea salt and served with Allagash mustard and cheese sauce

Notch-0's – 12 ^{GF}

Tri color corn tortilla chips, shredded cheddar Jack cheese, Pico de Gallo, black beans, guacamole, jalapeños, sour cream & cilantro

Shrimp Cocktail – 14 ^{GF}

Four poached jumbo shrimp served with traditional cocktail sauce and a lemon wedge

North Country Mezze Platter – 12

Hummus, Kalamata olives, carrots & celery sticks, served with warm pita bread wedges

Cheese Plate – 16

Selection of brie, Boggy Meadow Swiss, and clothbound aged Grafton Cheddar cheese garnished with grapes & seasonal berries, served with lavosh cracker bread
Substitute Gluten Free Crackers +2

FROM THE GARDEN

Caesar Salad – 10

Baby romaine lettuce with fresh toasted sourdough croutons with garlic herb butter, Caesar dressing and shaved fresh Parmesan cheese

Garden Salad – 7 ^{GF}

Crisp mixed greens, grape tomatoes, cucumbers, shaved carrots, shaved red onion, served with a balsamic vinaigrette

SOUPS

New England Clam Chowder – 8

Atlantic clams, potatoes, cream, celery and onions

Soup of the Day – 8

Please inquire with your server

PIZZAS

Gluten free crust available upon request, +1

Pepperoni – 13

Pepperoni, marinara, topped with mozzarella & cheddar cheese

Classic Cheese – 10

Marinara and mozzarella & cheddar cheese

PASTA ENTRÉES

All of our pastas are served with a garlic herb breadstick; gluten free pasta available upon request.

Penne Bolognese – 20

House-made Bolognese sauce with beef & pork served over penne pasta

Penne Pasta – 16

Penne pasta, topped with a sun-dried tomato cream sauce, with asparagus tips, roasted red peppers, cherry tomatoes and parmesan cheese

Add chicken or shrimp +6

ON THE SIDE

Mashed Yukon Gold Potatoes – 5

Seasonal House Vegetable – 5

Tossed Side Salad – 5

Served with choice of dressing

DINNER ENTRÉES

Most entrees served with Yukon Gold mashed potatoes and seasonal house vegetable. Some of the entrees can be made gluten free by eliminating the sauce.

Spinach, Roasted Red Pepper & Bacon Meatloaf – 23

Beef meatloaf mixed with roasted red peppers, spinach, bacon, topped with an A-1 steak sauce demi-glace

Braised Beef Short Ribs – 34

Served with a red wine demi-glace

Baked Stuffed Sole – 26

Stuffed with spinach, roasted red peppers and topped with a lemon beurre blanc

Maple Ginger Glazed Salmon – 28 ^{GF}

Grilled 7 oz salmon, topped with a maple ginger glaze

Chicken Stew – 23

House-made hearty chicken stew, topped with a jumbo puff pastry crouton

Half Roasted Chicken – 25

Herb roasted half broiler chicken with poulette chicken cream sauce

Harvest Vegetable Bowl – 24

Hearty superfood bowl baby kale & arugula, quinoa & cranberry salad, fried chickpea falafel topped with Tahini sauce, grilled asparagus, avocado, almonds, matchstick carrots, pea shoots and a sesame ginger dressing