



HARVEST

TAVERN

STARTERS

House-made Soft Pretzel – 9

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

Shrimp Cocktail – 12 GF

Four poached jumbo shrimp served with traditional cocktail sauce and lemon wedges

Buffalo Chicken Wings – 12

Full pound of fried wings served with celery & carrot sticks and bleu cheese or ranch dipping sauce

Notch-0's – 10

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

FROM THE GARDEN

Cobb Salad – 9 GF

Romaine lettuce, warm bacon, ham, sliced hardboiled egg, grape tomatoes, cucumbers, bleu cheese crumbles and served with ranch dressing

Caesar Wedge Salad – 8

Artisan wedges of baby romaine lettuce with fresh toasted sourdough croutons with garlic herb butter, Caesar dressing and shaved fresh Parmesan cheese

Garden Salad – 7 GF

lēf Farms lettuce, grape tomatoes, cucumbers, shaved carrots, shaved red onion, served with a balsamic vinaigrette

SOUP

New England Clam Chowder – 6

Atlantic clams, potatoes, cream, celery and onions

SANDWICHES & BURGERS

All sandwiches & burgers are served with our signature French fries and gluten free bread available upon request

Grilled Reuben – 12

Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing, served on rye bread

Griddled Ham & Cheese – 10

Smoked ham, Vermont cheddar or Swiss cheese, sliced tomato, house mayonnaise on rye bread

Roast Turkey Club – 12

Sliced roast turkey, lettuce, tomato, North Country Smokehouse Bacon, house mayonnaise on sourdough bread

Mountain View Burger – 14

Half pound seasoned burger (chuck, short rib & sirloin) with choice of cheddar or Swiss cheese, North Country Smokehouse Bacon, lettuce, tomato, onions & pickles

The Gardener's Burger – 12

6 oz Herbed black bean & vegetable burger, topped with your choice of cheddar or Swiss cheese, Pico de Gallo and guacamole

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.

PIZZAS

Gluten free crust available upon request

Pepperoni – 12

Pepperoni, marinara, topped with mozzarella & cheddar cheeses

Classic Cheese – 10

Marinara and mozzarella & cheddar cheeses

DINNER ENTRÉES

Entrées are available after 4:00 pm

Angel Hair Pasta – 15

Angel hair pasta blended with pesto sauce, heavy cream, grated Parmesan cheese, carrots, cherry tomatoes & spinach, served with a garlic breadstick

Gluten free pasta available upon request

Chicken and Broccoli Alfredo – 16

House-made Alfredo sauce, sautéed chicken tenderloin bites, broccoli florets, served over fettuccine pasta accompanied by a garlic breadstick

Gluten free pasta available upon request

Spinach, Roasted Red Pepper & Bacon Meatloaf – 22

Beef meatloaf mixed with roasted red peppers, spinach, bacon, topped with an A-1 steak sauce demi-glace, served with Yukon Gold mashed potatoes & seasonal house vegetable

12 oz New York Sirloin – 26 ^{GF}

Topped with garlic herb butter and served with Yukon Gold mashed potatoes & seasonal house vegetable

Chicken Pot Pie – 22

Whole bird stew with leeks, carrots, celery and potatoes and a buttery puff pastry crust

Baked Halibut – 24

Baked 8 oz halibut, topped with lemon crumb, served with Yukon Gold mashed potatoes and seasonal house vegetable