



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

Beef Brisket Quesadillas – 11

Smoked shredded beef brisket, cheddar cheese, southwest spices, cilantro, jalapeños, sour cream & Pico de Gallo

Notch-0 Platter – 12

Tri color corn tortilla chips, melted cheddar Jack cheese, Pico de Gallo, jalapeños, cilantro, sour cream & guacamole
Add chili beef or smoked chicken, +5

Shrimp Cocktail – 14 ^{GF}

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

Cone of Gourmet French Fries – 7

Choose your style ~ truffle oil & Parmesan, roasted garlic aioli or bacon, sour cream & chive

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
Gluten free crackers available upon request, +1

Charcuterie Board – 18

Genoa salami, hot Capicola ham, prosciutto, provolone cheese, marinated artichoke hearts, cornichons, olives, spicy brown mustard, house made tomato bacon jam, thin breadsticks and our signature spiced pecans

FROM THE GARDEN

Winter Harvest Salad – 12 ^{GF}

Roasted butternut squash with brown sugar, pumpkin seeds, dried cranberries, sliced Gala apples over baby field greens with a cranberry vinaigrette

Maple Roasted Pear Salad – 14 ^{GF}

Half roasted Bosc pear glazed with local Fuller's maple syrup over hydroponic Bibb lettuce with candied pecans, gorgonzola cheese crumbles, pomegranate seeds and sherry vinaigrette

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}

Crispy 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 – 7

Ask your server about today's soup special

French Onion Soup Gratinée – 9

Traditional style with a toasted herb crouton and melted Gruyère cheese

BURGERS & SANDWICHES

All sandwiches & burgers are served with our signature French fries. Gluten free bread available upon request, +1

Mountain View Burger – 16

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

Chicken Bacon Ranch – 14

6 oz Grilled chicken, cheddar cheese, lettuce, tomato, North Country Smokehouse Bacon, ranch dressing on a ciabatta roll

Roast Turkey Club – 14

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

Portobella Mushroom Sandwich – 15

Grilled portobella mushrooms sliced over pesto mayonnaise, tomatoes, fresh basil, crumbled feta cheese, balsamic glaze on a sprouted oat roll

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, +1*

Pasta entrées are available after 4:00 pm.

Penne Bolognese – 20

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

Penne Pasta – 16

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

Add chicken or shrimp +6

Garlic Shrimp Mac and Cheese – 27

Garlic butter sauteed shrimp tossed with campanelle pasta in a decadent cheese sauce, topped with lemon cracker crumbs and pea tendrils.

ON THE SIDE

Some sides are available only after 4:00 pm.

Mashed Yukon Gold Potatoes – 5

Potato Bacon Hash – 5

French Fries – 5

Seasonal House Vegetable – 5

Steamed Asparagus – 5

Tossed Side Salad – 5

Served with choice of dressing

DINNER ENTRÉES

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

Entrées are available after 4:00 pm.

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

12 oz New York Strip Sirloin – 36 ^{GF}

Topped with garlic herb butter

Apple Cider Roasted Boneless Pork Loin – 24 ^{GF}

10 oz Sliced roast pork loin topped with natural pan sauce and apple cranberry chutney, served with choice of ginger & brown sugar sweet potato mash or potato bacon hash and seasonal house vegetable

Braised Beef Short Rib – 34

Served with a red wine demi-glace

Chicken Stew – 23

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

Maple Glazed Salmon – 26 ^{GF}

Grilled 7 oz salmon, glazed with a local maple syrup reduction and served with ginger & brown sugar sweet potato mash and seasonal house vegetable

Baked Stuffed Sole – 26

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

Half Roasted Chicken – 24

Herb roasted half broiler chicken with choice of mashed Yukon Gold potatoes or potato bacon hash & seasonal house vegetable, served with poulette chicken cream sauce

Harvest Vegetable Bowl – 24 ^{GF}

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