



HARVEST

TAVERN

STARTERS

House-made Soft Pretzel – 11

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 – 12

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

Notch-0 Platter – 12

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

Shrimp Cocktail – 16 ^{GF}

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

Cone of Gourmet French Fries – 8

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

Cheese Plate – 18

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 – 20

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

Tuna Crudo – 16 ^{GF}

Soy marinated and seared rare tuna with red onion marmalade, pineapple relish, wakame seafood salad, Aleppo pepper and Maldon sea salt and wasabi aioli

FROM THE GARDEN

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, dried cherries and sherry vinaigrette

Caesar Salad – 12

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

Garden Salad – 8 ^{GF}

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

Fall Cobb Salad – 14 ^{GF}

Zesty salad greens topped with crunchy apples, roasted butternut squash, bacon, hardboiled eggs, dried cranberries, toasted pumpkin seeds, local goat cheese with an apple cider buttermilk dressing

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.

SOUPS

New England Clam Chowder – 9

Atlantic clams, potatoes, cream, celery and onions

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 – 18

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

Roast Turkey Club – 16

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

Chicken Bacon Ranch – 16

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

Portobella Mushroom Sandwich – 17

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 – 14

Pepperoni, marinara, topped with mozzarella & cheddar cheese

Classic Cheese – 12

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 – 22

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

Penne Pasta – 20

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

Add chicken or shrimp +9

*Garlic Shrimp Mac and Cheese – 28

Garlic butter sauteed shrimp tossed with campanelle pasta in a decadent cheese sauce, sprinkled with lemon cracker crumbs & pea tendrils

*Lobster Ravioli – 30

Five lobster-filled ravioli with vodka sauce, topped with fresh grated parmesan cheese, & basil herb oil

ON THE SIDE

Some sides are available only after 4:00 pm.

Mashed Yukon Gold Potatoes – 5

Butternut Squash Risotto – 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 – 25

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

*12 oz New York Strip Sirloin – 38 ^{GF}

Topped with garlic herb butter

*Roasted Stuffed Pork Chop – 28

Center cut 10 oz bone-on pork chop filled with sausage and sage stuffing, served with a Madeira demi-glace, cinnamon roasted petit apples, mashed potato rosette and seasonal house vegetable

*Braised Beef Short Rib – 36

Served with a red wine demi-glace

*Maple Glazed Salmon – 30 ^{GF}

Grilled 7 oz salmon, glazed with a local maple syrup reduction and served with butternut squash risotto and seasonal house vegetable

Roasted Stuffed Statler Chicken – 28 ^{GF}

9 oz Roast chicken breast stuffed with spinach, Boursin cheese, roasted red peppers, topped with bacon chips, sherry cream sauce, served with Yukon gold mashed potatoes and seasonal house vegetable

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