

# Sample Menu

Note: While we do update this online menu from time to time, our current menu may differ.

**207.244.0476** for reservations

Seating from 5:30-9:00

(Please check our [website](#) for current hours)



## Soup

Beet and carrot with crème fraîche garnish 8

## Appetizers

Crispy polenta with sautéed shiitake and crimini mushrooms and Deer Meadow chard and beet greens, finished with a balsamic reduction and Parmigiano-Reggiano 9

Quail fried in duck fat, with quinoa and a fig balsamic glaze 10

Chicken liver pate made with lemon zest and apple brandy, with sweet red onion jam and crostini 8

House-made duck and pork sausage with an applesauce of Cortland apples and apple brandy and spicy whole grain beer mustard 9

Smoked lamb taco with house made corn and flour tortilla, red cabbage slaw and a yoghurt crema 10

Lobster cocktail with fresh horseradish cocktail sauce and greens with a Pernod vinaigrette 13

Salmon smoked over apple wood, served with goat and cream cheese caper spread, red onion and house made sesame wheat crackers 9

Local mussels steamed in white wine and Dijon, with fresh fennel, garlic and shallot 10

## Salads

Deer Meadow lettuce with Maytag blue cheese, dried cranberries, and an aged balsamic vinaigrette 9

Apple smoked duck breast with sun dried cherries and tomatoes, Parmigiano-Reggiano, 12  
Asian greens and a blood orange vinaigrette

### Main Courses

Lobster and risotto—the meat of a whole lobster sautéed with sherry, mushrooms and 33  
asparagus, served over a mushroom risotto

Seared sea scallops with Basmati rice with almonds and scallion, finished with an 27  
orange and Gran Marnier sauce

Crab cakes of fresh Peekytoe crab, pan browned and served with a roasted garlic and 29  
caper aioli

Pan seared salmon with a toasted coriander rub, served with a yogurt and dill caper 24  
lemon sauce

Maine raised, grass-fed ribeye, grilled and served with olive oil béarnaise, over red 32  
wine caramelized onions

Summer salad of sliced ribeye, served with carmelized onions on a grilled crouton with 22  
horseradish cream and crispy shallots, over a bed of local organic greens

Pan roasted breast of duck with a port demi glace and a cranberry pear chutney 27

Baby back ribs slowly braised, finished on the grill with a maple glaze 23

Roasted half chicken from Sunset Acres, with roasted potatoes and cranberry sauce 22

Lasagna: house made pasta, acorn squash ricotta, sautéed kale Patty Pan squash, 24  
roasted tomato and red pepper sauce, finished with a basil almond pesto and cherry  
tomatoes

### Cheese Course

A selection of three cheeses served with our house made sesame wheat crackers 11/16  
Small or large plate