



## Fall Lunch Menu

please select two appetizers, one main, and one dessert for your group to share  
\$60 per person with additional costs as marked

### refreshments

seasonal lemonade  
iced herbal sun tea  
seltzer

### to start

*(Pick two)*

#### **fresh sourdough bread**

fresh baked sourdough made the morning of and served with a homemade compound butter made with garlic, lemon, & foraged herbs

#### **lion's mane "crabby" dip**

home grown lion's mane mushrooms sauteed, shredded, and mixed with local melted cheese, old bay, dill, and served with fried tortillas

#### **september salad**

fresh greens and arugula topped with roasted seasonal squash, cranberries, goat cheese feta, nasturtium flowers, and doused in a maple balsamic vinaigrette

#### **deviled eggs**

hardboiled whaleback eggs with yolks that are whipped with paprika, homemade mayonnaise, and freshly grown dill

#### **the slaw**

shaved red and green cabbage and grated carrots tossed in a peanut garlic lime dressing and topped with local toasted hazelnuts


#### **creamy sunchoke leek soup**


jerusalem artichokes (sunchokes) roasted with leeks, garlic, and herbs, then blended into a creamy soup and served with a herbed parmesan crisp

#### **french onion soup**

caramelized onions drowning in a rich broth made of shiitake, oyster, and chestnut mushrooms, then topped with a sourdough crostini and broiled in the oven with homemade mozzarella

*(additional appetizers are \$5 per person)*





## mains

*(pick one, or split portions in half and  
select a second option for \$10 extra per person)*

### **herbed seasonal quiche**

whaleback eggs baked with roasted seasonal  
vegetables, herbs, and local cheeses.

### **smoked mac n cheese & collard greens**

good old mac n' cheese baked with house-smoked adobo peppers  
served with a side of garlic collard greens.

### **cowboy quesadillas**

marinated pinto beans with arugula and cheese topped  
with pickled red onion and chimichurri aioli  
*(individually plated)*

### **1793 pizza**

two different pies baked in our farmhouse's historic beehive oven  
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nettle pesto with garlic, oyster mushrooms, and homemade mozzarella  
  
classic marinara with local sausage, garlic, and local cheeses


### **fall grain bowls**


maine grains farro with roasted curried chickpeas, served with pickled carrots  
& radishes, shaved red cabbage, greens, and a creamy turmeric vinaigrette  
*(individually plated)*

### **sandwich sampler platter**

*(served with chips & homemade pickles)*

egg salad with fresh dill, pickled onions, and cucumber *(contains eggs)*  
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chicken salad on sourdough bread with homemade garlic aioli, grapes, and local toasted  
hazelnuts  
-  
kimchi grilled cheese with tomato





after lunch

*(individually plated)*

**wild berry parfait**

seasonal berries and local yogurt with basil butter crumble

**rhubarb sumac bars**

local rhubarb and foraged sumac bars with a white chocolate drizzle

**whaleback chocolate mousse**

our eggs whipped into a delicious mousse, served with a ginger cookie, whipped cream, and orange zest  
(egg free versions can be made on request)

coffee & tea

(prices as marked)

**the shaken maple iced coffee**

fair trade espresso shaken with our own maple syrup and local milk, topped with whipped cream and shaved chocolate (\$7)

**adult hot chocolate**

we add a shot of espresso to our homemade hot chocolate sweetened with our own maple syrup, then it's topped with whipped cream and shaved chocolate (\$7)

**london fog**

earl grey brewed with additional medicinal herbs, violet syrup add topped with frothed milk (\$6)

**coffee or herbal tea**

fair trade coffee or your choice of tea served with cream & sugar (\$4)





# Fall Dinner Menu

please select two appetizers, one main, two sides, and one  
dessert to share with your group!  
\$110 per person to start with additional costs as marked

## refreshments

basil lemonade  
iced herbal sun tea  
seltzer

## to start

### **fresh sourdough bread**

fresh baked sourdough made the morning of served with a homemade  
compound butter made with garlic, lemon, & foraged herbs

*(pick two)*

### **seasonal bruschetta**

depending on the month, this could be bruschetta with heirloom tomatoes  
or a white bean salad

### **lion's mane "crabby" dip**

freshly harvested lion's mane mushrooms sauteed, shredded, and mixed with  
local melted cheese, old bay, dill, and served with fried tortillas

### **deviled eggs**

hardboiled whaleback eggs with yolks that are whipped with paprika,  
homemade mayonnaise, and freshly grown dill

### **squash skewers**

delicata squash roasted to perfection and served with a maple-tahini butter sauce

### **caramelized onion & tomato tart**


homemade flaky pastry topped with caramelized onions, garlic, and herbs and roasted heirloom  
tomatoes and a balsamic maple drizzle.

### **wild scallion pancakes**

crispy fried savory pancakes with garlic and wild scallions and served with a sriracha mayo

### **pickled cucumber salad**

cucumbers marinated and pickled in a tangy vinegar and salt brine and  
then tossed with sesame, mirin, garlic, and ginger





**creamy sunchoke leek soup**

jerusalem artichokes (sunchokes) roasted with leeks, garlic, and herbs, then blended into a creamy soup and served with a herbed parmesan crisp


**french onion soup**

caramelized onions drowning in a rich broth made of shiitake, oyster, and chestnut mushrooms, then topped with a sourdough crostini and broiled in the oven with homemade mozzarella

**egg drop soup**

a rich and tangy tomato miso broth with wild scallions, mushrooms, and whaleback eggs





## mains

*(pick one, or split portions in half and  
select a second option for \$15 extra per person)*

### **1793 pizza**

three different pies baked in our late 1700s beehive oven

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nettle pesto with garlic, oyster mushrooms, and homemade mozzarella

classic marinara with local sausage, garlic, and a local cheese blend

margherita with a garlic base, heirloom tomatoes, basil, feta and homemade mozzarella

### **gnocchi with garden marinara**

a simple but crowd favorite. Handmade pillowy gnocchi with a  
stewed tomato garlic marinara and local cheese

### **wild mushroom cacio e pepe**

handmade fettuccine tossed in a silky egg and cheese sauce and tossed

With lemon zest, foraged mushrooms and black pepper

### **local white fish with browned hazelnut butter**

seasonal white fish off the coast of maine roasted with shallot and lemon and drizzled

with a browned hazelnut butter

*(comes with the herbed rice as a side)*

### **lentil beet shepherd's pie**

green lentils marinated with “beefy” flavors and layered with roasted beets and carrots and  
whipped garlic potatoes. Served with a foraged mushroom gravy.

### **tofu bao buns**

heiwa tofu marinated and fried in a mustard soy glaze and stacked in a delicately steamed bao  
bun and served with a homemade sriracha mayonnaise

*(comes with the slaw as a side)*

### **oyster mushroom gumbo & sweet cornmeal bannock bread**

a hearty slow cooked stew with celery, carrots, and onions served  
with sweet cornmeal bread fried in butter



## sides

*(pick two)*

### **september salad**

fresh greens and arugula topped with roasted seasonal squash, cranberries, goat cheese feta, nasturtium flowers, and doused in a maple balsamic vinaigrette

### **kale caesar**

garden kale massaged with a homemade caper caesar (no anchovies) and tossed with toasted pepitas, sourdough croutons, and parmesan

### **the slaw**

shaved red and green cabbage and grated carrots tossed in a peanut garlic lime dressing and topped with local toasted hazelnuts

### **herbed rice**

long grain white rice tossed with herbs, olive oil, lemon, garlic, raisins, and toasted nuts

### **soft boiled soy eggs**

eggs boiled to jammy perfection and marinated in a maple soy brine

### **roasted rosemary potatoes**

maine grown potatoes tossed with olive oil and rosemary

### **maple cayenne carrots**

olive oil and garlic

### **roasted sunchokes**

try out this native root vegetable that tastes like an artichoke potato

### **charred broccolini**

lemon and garlic

### **collard greens**

garlic butter





after dinner

*(pick one)*

**blueberry crumble**

seasonal blueberries with a basil butter crumble served a la mode

**whaleback chocolate mousse**

our eggs whipped into a delicious mousse, served with a ginger cookie, whipped cream, and orange zest

**sweet potato pie**

a delicate pie with graham cracker crust, caramelized carrot and sweet potato, honey and whipped cream

**vegan cheesecake**

what? trust us, it's just as good and served with raspberry compote

coffee & tea

*(prices as marked)*

**adult hot chocolate**

we add a shot of espresso to our homemade hot chocolate sweetened with our own maple syrup, then it's topped with whipped cream and shaved chocolate (\$6 each)

**london fog**

Earl grey tea brewed with additional medicinal herbs, violet syrup and topped with frothed milk/oat milk (\$6 each)

**coffee or herbal tea**

Fair trade coffee or your choice of tea served with cream or oat milk & sugar (\$3 each)

