



SMALL PLATES

Spicy Pecan Praline Bites 6

Mixed Olives 6

Hand Cut Local Maine Fries 7

Hand cut Maine Potatoes deep-fried to perfection. Your choice: Salt & Pepper or Garlic/Parsley

Smothered Fries 10

We took our awesome bacon and green onion mac n cheese sauce and smothered a pile of fries with it

Hummus Platter 14

House made hummus served with olives, tomatoes, cucumbers & grilled pita

Smoke 'N' Lava 11

Applewood Smoked Ricotta from Crooked Face Creamery surrounded by chips salted with black lava sea salt

Spinach Artichoke Dip 10

Spinach, artichoke hearts, and herbs combined in a creamy cheese sauce and served with fresh made corn tortilla chips

Nachos 11 Add house made chili or grilled chicken for \$6.00

Fresh made corn tortilla chips topped with melted cheese, pico de gallo, avocado, sour cream and green onion.

Roasted Cauliflower with Calabrian Chili Oil 7

Cauliflower florets tossed in a sweet Calabrian chili oil and oven roasted

SOUPS & SALADS

Tomato Bisque 7

Baked French Onion Soup 9

Creamy Lobster & Seafood Chowder 12

House Made Cubed Top Sirloin Chili with Cheddar Cheese 9

Mixed Green Salad 11 Add sliced chicken for \$6.00

Fresh local mixed greens tossed in a house made strawberry-thyme infused balsamic vinaigrette with bacon, pecans, and bleu cheese crumbles

Classic Caesar Salad 9 Add sliced chicken for \$6.00

Kale Salad 11

Chiffonade of kale tossed in a fresh lemon vinaigrette with parmesan chips, topped with a poached egg

SANDWICHES & LARGE PLATES

Winter's Hill Burger 14

8 oz. Hand formed Cold Spring Ranch grass fed beef burger from New Portland, grilled your way and topped with lettuce, tomato and red onion on a brioche bun.

Want to make it a cheeseburger? We use smoked Gouda.

Grilled Chicken Sandwich 15

Marinated grilled chicken breast topped with Muenster cheese, red onion, tomato, avocado, shredded lettuce and a tarragon aioli

Open Faced Grilled Portobello Stack 12

A grilled Portobello mushroom is topped with fresh mozzarella cheese, tomato, roasted red pepper and olive relish and drizzled with olive oil

Bacon and Green Onion Mac n Cheese 9

Bone Suckin' Ribs

Half rack of baby back ribs served your choice of hand cut fries **16** Full Rack **28**

Pan Seared Chicken Breast 20

Pan seared chicken tops grilled asparagus and creamy mashed potatoes, finished with a pan jus.

Fettuccine with Maine Cod in a Lemon Chardonnay Sauce 19

Sautéed Maine Cod tops a bed of fettuccine tossed in a lemon chardonnay sauce

Hanger Steak with Mashed Potatoes 27

This classic steak is grilled the way you like and served with creamy mashed potatoes

Grilled New York Strip and Fries 26

14 oz. Hand cut New York Strip grilled the way you like and served with your choice of fries

SWEET TOOTH

New York Cheesecake 9

Tall slices topped with a Maine Blueberry Sauce

Pot de Crème au Chocolat 8

The ultimate bittersweet chocolate pudding

Brownie and Coffee Ice Cream Sundae 9

Our homemade brownie topped with Gifford's coffee ice cream, nuts, berries & whipped cream

Warm Bread Pudding with Whiskey Sauce 8