


STARTERS & SHARE PLATES

Sriracha Tots 10
Chicken, avocado, scallions

Maine Blueberry BBQ Wings Plate 13 Platter 20
Carrots, celery sticks, Camp blue cheese
Also available with salt & vinegar rub

Camp Beans & Brown Bread 9
Kettle cooked with salt pork, molasses, mustard

Maine Board 20
Roasted pear, caramelized onion chutney, Maine blueberry jam, pickled vegetables, cornichons, crostini, and Chef's selection of New England cheeses and charcuterie

Loaded "Baked" Maine Potato Fries 12
Hand-cut garlic tossed fries, Maine Family Farms bacon, scallions, Pineland Farms smoked cheddar, cilantro sour cream

Smokey Cornbread inspired by our favorite Maine Guide

SOUPS & SALADS

Soup of the Day 8
A Camp Team Member will describe today's choice

● **Venison Chili** 8
Pineland Farms smoked cheddar, scallion, cilantro sour cream

● **Salmon** 19
Seared salmon, quinoa, flax seed, kale blend, arugula, roasted tomatoes, sunflower seeds, mushroom vinaigrette

● **Camp Winter** 10
Baby arugula, toasted almonds, roasted beets, blueberries, sliced red onion, Pineland Farms feta, and sherry mustard vinaigrette

Caesar 9
Romaine, creamy Caesar dressing, garlic croutons, shaved parmesan and grape tomatoes

● **Kale Roast** 9
Baby kale, chili cumin roasted chick peas, roasted cauliflower, red cabbage, roasted pumpkin seeds, Greek Goddess dressing

Complement any salad with Grilled Chicken or Sweet Potato Black Bean Patty 6, Maine Lobster Salad or Seared Salmon 10

● **GLUTEN FREE**

BURGERS & SANDWICHES

All sandwiches come with a mild sour pickle and your choice of: Hand-cut fries, sweet potato fries, Camp beans, side Caesar, or Camp winter salad

● **Roasted Sweet Potato & Black Bean Burger** 12
Avocado lime aioli, arugula, hemp seed, Backyard Beauty tomatoes, pickled jalapenos, gluten free roll

Camp Burger 16
Pineland Farms smoked cheddar, lettuce, Backyard Beauty tomatoes, Maine maple-cinnamon bacon, caramelized onions, toasted brioche roll

Maine Lobster BLT 18
Baby arugula, Maine maple-cinnamon bacon, Backyard Beauty tomatoes, soft burger bun

Wild Game Burger 18
Ground lamb, venison, and buffalo, dragon cheese, arugula, caramelized onions, roasted garlic aioli, pretzel roll

FULL PLATES

Beef Pot Pie 18
Slow roasted short rib tips, fresh thyme, red potatoes, carrots, leeks, peas, fresh pie crust

Mac 'n' Cheese Bake 12
Pineland Farms smoked cheddar, garlic herb gruyere blend, orecchiette pasta
Complement with Seasonal Vegetables 5, Grilled Chicken 6, or Lobster 10

● **Roasted Stuffed Winter Squash** 17
Created with today's vegetarian option

Cedar Plank Cod 26
Roasted chorizo beet hash, grilled citrus butter, caramelized lemons, daily vegetable

Maine Coast Stew market price
Tomato fennel broth, seafood, Yukon potato, roasted garlic bread

Camp Parm 18
Tenderized seasoned Ritz cracker coated chicken thigh, roasted red pepper vodka sauce, basil, mozzarella, diced Backyard Beauty tomato, Lilly's basil pappardelle

● **Arugula Cilantro Pesto Salmon** 18
Seared salmon, quinoa pilaf, daily vegetable

● **Buttermilk Brined Pork Chop** 18
Smoked tomato chutney, herb cream cheese mashed, daily vegetable

Meatloaf 18
Pancetta wrapped, wild mushroom whiskey sauce, herb cream mashed potato, fried shallots, daily vegetable

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please advise our Team of any possible food allergies.

For your convenience, kindly inform our servers if you would prefer separate checks upon placing your order

CAMP

WINTER WARMERS

First Tracks 12

Blueberry Vodka, Gosling's Ginger Beer, Red Bull Blueberry

Champagne of Maine 11

Allen's Coffee Brandy, Butterscotch Schnapps, Vanilla Vodka, Milk, Chilled Coffee by Design Alanzo's Double Dark Coffee, Mocha Sea Salt

Snowflake 13

Bombay, Chambord, Lavender, Fresh Lime, Prosecco

Après 11

Jack Daniels, Orange Bitters, Pellegrino Limonata

Winter Punch 12

Malibu Rum, Gosling's Gold Rum, Peach Schnapps, Orange Juice, Gosling's Black Seal Rum Float

Fallen Apple 10

Downeast Cider, Amador Bourbon, Cranberry Juice

Last Chair 11

Single Malt, Fee Brothers Peach Bitters, Maine's Cold River Bloody Mary Mix

Camparita 12

Sauza Blanco, Triple Sec, Fresh Lime, Dash of Single Malt, Smoked Sea Salt

NO ID REQUIRED

Capt n' Eli's Root Beer and Blueberry Pop 4

Ricker Hill McIntosh and Cranberry Ciders 4

Gosling's Ginger Beer or Pellegrino Limonata 4

Red Bull Energy, Sugar free, Blueberry, Cranberry, and Tropical 6

San Pellegrino Sparkling or Panna Still Water 1 Liter 6 or Two for 10

WHITE WINES

Belle Italia, Pinot Grigio, ITA

Bright, rich citrus, dry crisp finish

Acrobat, Pinot Gris, OR

Light, citrus and melon, crisp finish

La Marca, Prosecco, ITA

Cleanly effervescent, earthy notes, refreshing, crisp finish

Conundrum by Caymus, CA

Lively apple, peach, citrus, and a hint of oak, lively sweetness

Honig, Sauvignon Blanc, Napa

Crisp peach and pleasantly floral, bright lingering finish

Whitehaven, Sauvignon Blanc, NZ

Fresh grapefruit, clean acidity, lingering herbal finish

Hess, Shirltail Creek, Chardonnay, Monterey

Rich yet delicate fruit notes, layered, lingering finish

Bernardus, Chardonnay, CA

Rich citrus, apple, melon, tropical fruit, mineral and spice

Grgich Hills, Fume Blanc, Napa

Orange, lemongrass, welcoming minerality

Cakebread, Chardonnay, Napa

Asian pear, apple, honeydew, creamy acidity

Patz & Hall, Chardonnay, Russian River

White peach, honeysuckle, mango, vanilla, and almond

Glass Bottle

RED WINES

Parker Station, Pinot Noir, Sonoma

Light, silky dark cherry, slightly oaky, gentle finish

Terra Rosa, Malbec, ARG

Balanced fruit, acidity and tannins with a soft rich finish

Cherry Tart, Pinot Noir, Russian River

Smoky vanilla with hints of Bing cherry and dark chocolate

Josh by Joseph Carr, Cabernet Sauvignon, Sonoma

Crisp, clean, medium bodied wine with a bright finish

Brazin Zinfandel, Lodi

Solid herby black-currant, layered heavy flavors, long finish

Honig, Cabernet Sauvignon, Napa

Plum and wild berries, vanilla, toasted oak, bright, *Magnum*

Fess Parker, Ashley's Vineyard, Pinot Noir, Central Coast

Black cherry, cranberry, black currant, rounded with subtle vanilla

Honig, Cabernet Sauvignon Bartolucci, Napa

Dark, wild berries, chai spices, richly textured finish

Heitz Cellar, Cabernet Sauvignon, Napa

Blackberry and cassis abound with silky tannins

Beaulieu Vineyards, Tapestry, Napa

powerful, concentrated, dense style, great acidity, moderately sweet tannin, and a long, long finish

Glass Bottle