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## LUNCH

### 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

**Maine Board** 20  
Pickled crudite, 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

### SOUPS & SALADS

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

- **Caprese** 15  
Herb marinated mozzarella, Maine vine-ripened tomatoes,  
basil, truffle balsamic reduction
- **Camp Summer Berry** 11  
Baby arugula, blueberries, strawberries, raspberries, toasted almonds,  
red onion, flax seed, strawberry poppy seed vinaigrette
- **Caesar** 9  
Mixed baby Romaine, creamy Caesar dressing, croutons,  
shaved parmesan and grape tomatoes

*Complement any salad with Grilled Chicken 6, Steak 8,  
Lobster Salad 10*

- **GLUTEN FREE or GLUTEN FREE OPTION AVAILABLE**

### BURGERS & SANDWICHES

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

**Fish Tacos** 11  
Salmon, grilled corn and jalapeno salsa, avocado, smoky pepper coulis,  
cilantro sour cream, cabbage and jicama slaw, cotija cheese

**Herbed Falafel** 10  
Goat cheese, pickled onions, harissa spiced tzatziki,  
lemon herb marinated tomatoes, toasted pita

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

**Lobster Sandwich** 18  
Maine lobster salad, lettuce, sliced yellow beef steak tomato,  
toasted Maine blueberry bread

**Wrap It Up** 10  
Choose any salad to enjoy as a wrap  
*Complement any wrap with Grilled Chicken 6, Steak 8, Lobster 10*

**Turkey BLT** 11  
Maple glazed bacon, Maine blueberry balsamic aioli, baby romaine,  
tomato, toasted Maine blueberry bread

### Escape to the Foxfire room

FOXFIRE:

The mysterious phosphorescent light emitted by certain spores on declining timber, generally found in North America.

For many, time spent at camp includes nights of unwinding with friends and family, sharing stories, and continuing traditions. Let us help create these memories for you with a unique, custom meal created by Chef Jennifer Watchorn, a tradition we like to call Jen's Whims.

Tucked-away in Camp, our Foxfire Room offers a private setting, Individualized service, and can be reserved for parties up to 12.

Please contact Brian Simpson for reservations.  
bsimpson@sundayriver.com

# CAMP

## What's On Tap

Banded Horn, Norweald, Biddeford, ME: *Stout* 6.5%  
 Bud Light: *Lager* 4.1%  
 Downeast Cider, East Boston, MA: Original 5.1%  
 Shipyard NEIPA, Portland, ME: *New England India Pale Ale* 6.7%  
 Maine Beer Company, Mo, Freeport, ME: *American Pale Ale* 6%  
 Peak Organic Fresh Cut, Portland, ME: *Pilsner* 4.6%  
 Foundation, Afterglow, Portland, ME: *IPA* 7%  
 Shipyard Export, Portland, ME: *American Blonde* 5.1%  
 Goose Island: *IPA* 4%  
 Gneiss Weiss, Limerick, ME: *Wheat* 4.8%

## Dog Days of Summer Thirst Quenchers 12

No Team Members' dogs were intoxicated in the making of these drinks

**Tempy's Choice:** Blueberry Vodka, Fresh Mint, Gosling's Ginger Beer

**Riley's Run:** Sauza, Peach Bitters, San Pellegrino Grapefruit, Mint

**Breezie B:** Bulliet, Eli's Black Cherry, Fresh Lime, Bing Cherry

**Copper's Sangria:** Sweet red wine, Cointreau, St. Germain, Eli's Blueberry

## Featured Maine Craft Bottled/Canned Beer

Shipyard, Portland, ME: Island Time Session IPA 4.5%  
 Summer Ale 4.8%  
 Bunker, Limerick, ME: Cypher APL 6.5%  
 Salad Daze India Lager 4.7%  
 Allagash, Portland, ME: White Witbier 5.1%  
 Peak Organic, Portland, ME: Juice APA 5.6%  
 Happy Hour German Pilsner 4.7%  
 Rising Tide, Portland, ME: Cutter Imperial IPA 8.7%  
 Maine Island Trail Ale APA 4.3%

Sea Dog, Portland, ME: Sunfish American Pale Wheat Ale 4.6%  
 Wild Blueberry Wheat Ale 4.7%  
 Geary's, Portland, ME: Ixnay Gluten Free APA 4.7%  
 Foundation, Portland, ME: Rotating limited selections  
 Mason's, Brewer, ME: Mocha Stout 7%  
 Banded Horn, Biddeford, ME: Wicked Bueno Mexican Lager 4.3%  
 Hidden Cove, Wells, ME: Patroon IPA 6%  
 Castoff Session IPA 4.5%  
 ● Urban Farm Fermentory, Portland, ME: Dry Cidah 6.5%  
 Dry-Hopped Cidah 6.8%  
 ● Downeast Cider East Boston, MA: Original 5.1%

● **GLUTEN FREE**

## NO ID REQUIRED

Capt n' Eli's Root Beer, Black Cherry, and Blueberry Pop 4

Ricker Hill McIntosh and Cranberry Ciders 4

Gosling's Ginger Beer, Pellegrino Limonata or Grapefruit 4

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

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

## WHITE WINES

	Glass	Bottle
Belle Italia, Pinot Grigio, ITA Bright, rich citrus, dry crisp finish	9	34
La Marca, Prosecco, ITA Cleanly effervescent, earthy notes, refreshing, crisp finish	12	45
Honig, Sauvignon Blanc, Napa Crisp peach and pleasantly floral, bright lingering finish	11	41
Whitehaven, Sauvignon Blanc, NZ Fresh grapefruit, clean acidity, lingering herbal finish	13	48
Hess, Shirltail Creek, Chardonnay, Monterey Rich yet delicate fruit notes, layered, lingering finish	12	45
Grgich Hills, Fume Blanc, Napa Orange, lemongrass, welcoming minerality	57	
Cakebread, Chardonnay, Napa Asian pear, apple, honeydew, creamy acidity	70	
Patz & Hall, Chardonnay, Russian River White peach, honeysuckle, mango, vanilla, and almond	64	

## RED WINES

	Glass	Bottle
Parker Station, Pinot Noir, Sonoma Light, silky dark cherry, slightly oaky, gentle finish	9	34
Catena, Malbec, ARG Balanced fruit, acidity and tannins with a soft rich finish	10	37
Cherry Tart, Pinot Noir, Russian River Smoky vanilla with hints of Bing cherry and dark chocolate	14	53
Josh by Joseph Carr, Cabernet Sauvignon, Sonoma Crisp, clean, medium bodied wine with a bright finish	13	48
Honig, Cabernet Sauvignon, Napa Plum and wild berries, vanilla, toasted oak, bright, <i>Magnum</i>	22	90
Fess Parker, Ashley's Vineyard, Pinot Noir, Central Coast Black cherry, cranberry, black currant, rounded with subtle vanilla		79
Heitz Cellar, Cabernet Sauvignon, Napa Blackberry and cassis abound with silky tannins		125

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## 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

**Maine Board** 20  
Pickled crudite, 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  
Blaine Miller of Allagash Guide Inc.***

## SOUPS & SALADS

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

- **Caprese** 15  
Herb marinated mozzarella, Maine vine-ripened tomatoes,  
basil, truffle balsamic reduction
- **Camp Summer Berry** 11  
Baby arugula, blueberries, strawberries, raspberries, toasted almonds,  
red onion, flax seed, strawberry poppy seed vinaigrette
- Caesar** 9  
Mixed baby Romaine, creamy Caesar dressing, croutons,  
shaved parmesan and grape tomatoes
- **Beef Steak Salad** 18  
Grilled steak, yellow beef steak tomatoes, gorgonzola,  
balsamic reduction

*Complement any salad with Grilled Chicken 6, Steak 8,  
Lobster Salad 10*

- **GLUTEN FREE or GLUTEN FREE OPTION AVAILABLE**

## BURGERS & SANDWICHES

*All sandwiches come with a mild sour pickle and your choice of:  
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**Wrap It Up** 11  
Choose any salad to enjoy as a wrap  
*Complement any wrap with Grilled Chicken 6, Steak 8, Lobster 10*

**Fish Tacos** 11  
Salmon, grilled corn and jalapeno salsa, avocado, smoky pepper coulis,  
cilantro sour cream, cabbage and jicama slaw, cotija cheese

## FULL PLATES

- **Blackened Scallops** 26  
Grilled corn and jalapeno salsa, mango puree, summer vegetable,  
black bean cake
- **Thyme and Citrus Marinated Salmon** 24  
Quinoa, summer vegetable, shaved fennel slaw
- Country Pork Ribs** 19  
Apple BBQ, grilled smoked corn muffins, fresh Camp slaw
- Fish Fry** 17  
Honey lime broccoli slaw, Sea Dog Sunfish batter, smoky rosemary  
aioli, hand-cut fries
- Peppered Seared Strip** 32  
Charred corn and tomato salsa, summer vegetable,  
Camp onion rings
- Roasted Beet Mascarpone Ravioli** 16  
Caramelized shallots, roasted garlic, arugula, lemon-herb butter  
*Complement with Grilled Chicken 6, Steak 8, Lobster 10*
- **Black Bean Cake Bruschetta** 15  
Charred corn and tomato salsa, goat cheese, basil

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