## Irish Traditions

*A collection of breakfast recipes inspired by a traditional Irish breakfast.

### Ploughman’s Breakfast

Two Eggs Any Style, Crisp Irish Potatoes, Rasher of Bacon or Sausage, Pan Roasted Tomato, Rustic Irish Oatmeal Bread. Includes Juice, Coffee, Tea or Milk 14

### “Bubble & Squeak”

*The sounds it makes when it hits the hot skillet.*

Tender Corn Beef, Smashed Irish Potatoes, Cabbage, Carrots and Onion, Sunnyside Eggs, Rustic Irish Oatmeal Bread 12

### Pan Boxy Scramble

Farm Fresh Scrambled Hens Eggs, Spinach, Wild Mushrooms, Spring Onion, Irish Cheddar, Chive Cream, Irish Potato Cake, Irish Bacon. Breakfast Bread 12

### Eggs and Such

All eggs and specialties are served with crisp Irish breakfast potatoes and fresh fruit garnish unless noted otherwise. *Substitute egg whites or egg beaters.

### Lobster Benedict

A Regional Pairing of Toasted English Muffins, Poached Eggs, Oven Roasted Tomato, Spinach, Maine Lobster, Lemon Hollandaise 19

### Farm House Breakfast Sandwich

Farm Fresh Eggs, Grilled Tomato, Irish Bacon, Braised Spinach, Cheddar, Black Pepper Aioli 12

### Traditional Eggs Benedict

Natural Cut Irish Bacon, Toasted English Muffins, Two Poached Eggs, Hollandaise 14

### Healthy Egg White Omelet

Spinach, Tomato, Wild Mushrooms, Irish Cheddar, Breakfast Bread Selection 14

### Country Farmers Omelet

Choice of Sausage, Slab Bacon, Ham, Peppers, Onions, Tomatoes, Mushrooms, Spring Onions with Cheddar Cheese, Breakfast Bread Selection 14

### A Little Extra

#### Breakfast Breads

Country Wheat, Artisan Rye, White, English Muffin or Irish Oatmeal Bread 3.25 each

#### Breakfast Bakeries

Fresh Fruit Danish, House Baked Muffins, Blueberry Biscuit, Assorted Marmalades and Jams 4 each

#### The Butcher Shop

Rasher of Smoked Bacon, Farm House Sausage, Corned Beef Hash, Natural Cut Irish Bacon 5 each

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Social Beginnings

We encourage you to try a few and share with friends.

**Ploughman’s Cheese Board**
Irish and Local Artisan Cheeses, Wood Roasted Almonds, Fig Jam, Truffle Honey, Rustic Bread 20

**Chilled Maine Lobster and Jumbo Prawn Cocktail**
Watercress, Preserved Lemon, Micro Celery, Chilled Bloody Mary Sauce Market Price

**Blue Hill Bay Mussels**
Irish Ale, Braised Leeks, Crumbled Goat Cheese, Grainty Mustard Broth 14

**St. James Crab & Lobster Dip**
Maine Crab, Local Lobster, Warm Cheese Fondue, Crispy Grilled Flat Breads 16

**Irish Whisky Wings “Spicy and Sweet”**
Wood Grilled, House-Made Pepper Sauce, Cool Ranch Dip, Micro Celery 13

**Belfast Lump Crab Cake**
Roasted Corn, Chipotle Tartar, Smoked Chili Oil 16

**Paddy’s Irish Nachos**
Seasoned Hand-Cut Potato Chips, Melted Farm House Cheddar, Green Onions, Tomatoes, Olives, Ripe Avocado, Jalapeño, Berkshire Ham, Ranch Dipping Sauce 14

**From the Kettle**

“OUR HARBOR” Lobster Bisque
Lobster Chunks, Pretzel Crouton, Micro Herbs 10

**Onion and Irish Ale Soup**
Pretzel Toast, Melted Cheese Fondue 8

**Smoked Seafood Chowder**
Clams, Maine Shrimp, Haddock, Sweet Corn, Smoked Bacon, Potatoes, Stewed Cream, Common Crackers 10

**The Carvery**

Served with Maitland Mountain Farms Pickle and choice of Hand-Cut Fries or Creamy Coleslaw.

**Guinness Barbeque Pork Stack**
Slow Cooked Shaved Local Pork, House-made Guinness Barbeque Glaze, Two-Year Aged Cheddar, Cabbage Slaw, Brioche Bun 14

**Dublin Pub Dip**
Shaved Slow Roasted All-Natural Ribeye, Irish Cheddar, Horseradish Cream, Caramelized Onions, Porter Beef Jus, Hearth Baked Roll 15

**Slow Cooked Chicken “BLT”**
Pulled Rôtisserie Chicken Salad, Smoked Rashers of Bacon, Tomato Jam, Lettuce, Avocado, Black Pepper Mayonnaise, Grilled Rustic Bread 14
Out of the Fields

**Irish Farm House Chicken Salad**
Local Greens, Aged Cheddar, Granny Smith Apples, Dried Blueberries, Toasted Walnuts, Crisp Rasher of Bacon, Apple Cider Vinaigrette 16

**Hills Iceberg & Blue**
Cashel Blue Cheese, Scotch Egg, Roasted Tomatoes, Bacon, Walnuts, Creamy Irish Blue Cheese Dressing 11

**Irish Stout Steak Salad**
Marinated Slow Cook Rotisserie Pub Steak, Crumbled Blue Cheese, Red Peppers, Roasted Tomatoes, English Cucumber, Ripe Avocado, Crispy Onions, White Balsamic Vinaigrette 21

**Earth Bowl**
House-made Beet and Kale Burger, Roasted Red Pepper Salad, Marinated Tomatoes, Garden Cucumber, Ripe Avocado, Local Goat Cheese, Grilled Onions, White Balsamic Vinaigrette 15

**Celtic Caesar**
Crisp Romaine, Asiago, Creamy Caper Dressing, Pretzel Croutons 11
*Add Wood Fired Chicken 5 or Maine Lobster 10*

**Local Farmers Salad**
Irish Bleu, Cherry Tomatoes, Sun-Dried Blueberries, Crisp Local Greens, Honey Balsamic 10

**Coastal Maine Lobster Salad**
Hardwood Smoked Bacon, Spring Dug Potatoes, Avocado, Backyard Tomatoes, Grilled Vidalia Onions, Goat Cheese, Field Greens, Sherry Mustard Vinaigrette 22

**Burgers & Sandwiches**
*Served with Maitland Mountain Farms Pickle and choice of Hand-Cut Fries or Creamy Coleslaw.*

**Hot Corned Beef Sandwich**
Shaved Brisket, Pickled Red Cabbage, Melted Gruyère, Horseradish Mustard, Artisan Rye 14

**Wood Fired Pub Burger**
Artisan Butchers Blend, Brioche Roll, Stout Aioli, Backyard Farms Tomatoes, Lettuces Leaves 15

**Maine Lobster Roll**
Fresh Picked Local Lobster, Maine Sea Salt, Lemon Mayonnaise, Toasted Split Roll Market Price

**Wexford Fish Sandwich**
Ale Battered Atlantic Cod, Aged Cheddar, Lemon Tartar, Toasted Brioche Roll 16

**Backyard Garden Burger**
Farmed Truck Vegetables, Garlic, Lentils Brown Rice, Smoked Spices, Lettuce, Tomato, Avocado, Tomato Jam, Toasted Brioche 13

**Turkey Burger**
Field Greens, Rosemary Tomato Jam, White Cheddar, Avocado, Garlic Aioli 14

**Stout Burger**
Half-Pound Certified Angus Beef, Stout Battered Onion Rings, Stout Cheddar, Toasted Pretzel Roll, Guinness Aioli 16

**Local Pub Favorites**

*Irish Hills* Steak Frites
Basted Rotisserie Sirloin, Hand Cut Truffle Fries, Grilled Asparagus, House-made Steak Sauce 28

**Pub Style Fish and Chips**
Amber Ale Battered Atlantic Cod, Truffle Fries, Coleslaw, Lemon Tartar, Malted Vinegar 24

**Traditional Corned Beef and Cabbage**
Savory House Brined Corned Beef, Braised Cabbage, Boiled New Potatoes, Carrots, Mustard Cream 22

**Shore Experience “Maine Lobster”**
A Kettle Steamed 1 1/4 Pounder, Blue Hill Mussels, Fresh Sweet Corn, Herbed New Potatoes, Melted Butter, Lemon Market Price

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Our glass enclosed display kitchen allows you to experience the true art of rôtisserie cooking first hand. This form of cooking, also referred to as "spit roasting", may be the oldest form of cooking dating back to medieval times. Our open flame rôtisserie uses a slow turning process allowing large joints of meat and poultry to baste and sear in their natural juices, resulting in superior taste and flavor.

SLOW COOKED FAMILY FARMS PORK RACK
Braised Bacon, Potato Hash, Granny Smith Apple-Cherry Compote, Cider Bourbon Glaze  27

“RAILROAD” RÔTISSERIE RIBEYE
Crumbled Blue Cheese Crust, Scallion Mash Potato, Grilled Asparagus, Horseradish Mustard Sauce, Stout Soaked Onion Rings  30

SIMPLY ROASTED SMALL FARMS CHICKEN
Baby Brussels Sprouts, Carrots, Turnips, Braised Bacon, Scallion Champ, Lemony Thyme and Mustard Jus  27

Big Places
(Available after 5:00 p.m. daily)

WHISKEY & MAPLE GLAZED SCOTTISH SALMON
Crispy Irish Potato Cakes, House Bacon, Braised Seasonal Greens, Cauliflower Puree, Glazed Root Vegetables, Whiskey Butter Sauce  28

OLD PUB SURF & TURF
Slow Braised Boneless Short Rib Filet, Butter Basted Local Lobster Tail, Scallion Champ, Stout Gravy, Lobster Jus  35

RUSTIC IRISH STEW OF COASTAL SHELLFISH
Native Lobster, Clams, Mussels, Shrimp and Local Cod, Cooked in a Spicy Tomato Broth, Grilled Artisan Bread  32

24 HOUR SHORT RIB “FILET”
Pub Style Mash, Baby Root Vegetables, Exotic Mushrooms, Stout Gravy, Horseradish Sauce  30
The Bakery

GUINNESS CHOCOLATE STOUT CAKE
Slow Churned Guinness Ice Cream, Bailey’s Chocolate Sauce, Chantilly Cream 10

LEMON RICOTTA CHEESE CAKE
Maine Blueberry Compote, Honey Tuile, Raspberry Sauce 9

WARM IRISH BREAD PUDDING
Whiskey Pecans, Vanilla Bean Ice Cream, Bushmill’s Caramel Sauce 9

WILD MAINE BLUEBERRY PIE
Hand-picked Maine Blueberries, Sugared Pie Crust, Lemon Curd, Vanilla Ice Cream 10

A TASTING OF ICE CREAM
Downeast Wild Blueberry, Tahitian Vanilla, Coco Nib Chocolate 8

Coffee Drinks

NUTTY IRISHMAN
Bailey’s Irish Cream, Frangelico Hazelnut Liqueur, Fresh Brewed Coffee, Chocolate Drizzle, Whipped Cream 11

BAILEY’S COFFEE
The unmistakable unique taste of Bailey’s Irish Cream combined with Jameson Irish Whiskey and Fresh Brewed Coffee, for a warm soothing feeling 11

IRISH COFFEE
Invented by Limerick Chef Joseph Sheridan in 1942 to welcome Americans visiting Ireland. He added Irish Whiskey to their coffee to warm them up, telling the Americans they were being served Irish Coffee. Bushmill’s Irish Whiskey, Dark Brown Sugar, Whipped Cream, Fresh Brewed Coffee, Cinnamon Swirl 11

KGB
Enter the World of the everyday exotic. Kahlua, Grand Marnier, Bailey’s Irish Cream, Fresh Brewed Coffee, Whipped Cream…a perfected classic 11

CAPPUCINO OR LATTE
(Single Shot) 5

ESPRESSO
(Single Shot) 4