


LUNCH

STARTERS & SHARE PLATES

Sriracha Tots 10
Avocado, scallions
Compliment with Grilled Chicken 6

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

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

SOUPS & SALADS

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

Soup and Sandwich Duo 11
Half sandwich and the soup of the day

- **Camp Winter** 11
Baby arugula, blueberry maple vinaigrette, toasted cashews, cranberries, blueberries, smoked cheddar and red onion

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

- **Spinach Roast Bowl** 10
Baby spinach, crispy garbanzo beans, roasted cauliflower, red cabbage, toasted pumpkin seeds, carrot, brown rice, quinoa, goddess dressing

Complement any salad with Grilled Chicken or Sweet Potato Black Bean Patty 6, Maine Lobster 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 crema, arugula, hemp seed, Backyard Beauty tomatoes, pickled jalapenos, gluten free roll

Curried Falafel 10
Goat cheese, pickled jalapenos, pickled onions, tzatziki, shredded cabbage, pita wrap

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

Turkey BLT 11
Maine maple-cinnamon bacon, Maine blueberry balsamic aioli, lettuce, tomato, toasted Maine blueberry bread

Wrap It Up 11
Choose any salad to enjoy as a wrap
Complement any wrap with Grilled Chicken 6, Salmon 8, Lobster 10

Maine Coast Lobster Roll 18
Maine lobster meat, butter, toasted roll

Fire Side Burger 18
Ground lamb, venison, and buffalo, fried jalapenos, avocado crema, pepper relish, and pepper jack cheese, toasted brioche roll

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 Himes, a tradition we like to call Jen's Whims.

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

CAMP

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

Coffee By Design, Portland, ME

Alanzo's Double Dark - Coffees from Central and South America. This

full-bodied brew offers a deep dark flavor and smoky qualities

Black and Tan Regular and Decaf- French (black) and

peak (tan) roasted coffee from South America. This blend is dark and sweet,

full-bodied and is a perfect morning or evening brew

TIESTA LOOSE LEAF TEAS

Victorian Earl Grey, *Caffeine- High*, Black Tea, Lavender, Bergamot Oil, Rose Petals, Marigolds, Cornflowers

Chai Love, *Caffeine- High*, Black Tea, Ginger, Cardamom, Cloves, Cassia Vera, Pink Peppercorns

Chocolate Ginger Turmeric, *Caffeine- None*, Rooibos Tea, Cocoa, Shell Ginger, Turmeric, Cinnamon

Fireberry, *Caffeine- None*, Hibiscus, Elderberries, Currants, Rooibos Tea, Sweet Blackberry Leaves, Candied Cranberries,

Rose Hip, Rose Petals

Lavender Chamomile, *Caffeine- None*, Chamomile, Lemon Grass, Blue Mallow Blossoms, Lavender

Watermelon Mint, *Caffeine- None*, Peppermint, Apple Pieces, Moringa Leaves, Hibiscus, Rose Hip, Melon Bits, Strawberry, Beetroot

Blueberry Wild Child, *Caffeine- None*, Apple Pieces, Hibiscus, Elderberries, Rose Hip, Pomegranate, Cornflowers

Ginger Sweet, *Caffeine- None*, Ginger, Apple Bits, Hibiscus, Papaya Bits, Rose Hip, Pink Peppercorns, Orange Blossoms, Rose Petals

WHITE WINES

Glass Bottle

Belle Italia, Pinot Grigio, ITA

9 34

Bright, rich citrus, dry crisp finish

Acrobat, Pinot Gris, OR

9 34

Light, citrus and melon, crisp finish

La Marca, Prosecco, ITA

12 45

Cleanly effervescent, earthy notes, refreshing, crisp finish

Conundrum by Caymus, CA

13 48

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

Honig, Sauvignon Blanc, Napa

11 41

Crisp peach and pleasantly floral, bright lingering finish

Whitehaven, Sauvignon Blanc, NZ

13 48

Fresh grapefruit, clean acidity, lingering herbal finish

Hess, Shirltail Creek, Chardonnay, Monterey

12 45

Rich yet delicate fruit notes, layered, lingering finish

Bernardus, Chardonnay, CA

15 59

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

Grgich Hills, Fume Blanc, Napa

57

Orange, lemongrass, welcoming minerality

Cakebread, Chardonnay, Napa

70

Asian pear, apple, honeydew, creamy acidity

Patz & Hall, Chardonnay, Russian River

64

White peach, honeysuckle, mango, vanilla, and almond

RED WINES

Glass Bottle

Parker Station, Pinot Noir, Sonoma

9 34

Light, silky dark cherry, slightly oaky, gentle finish

Catena, Malbec, ARG

10 37

Balanced fruit, acidity and tannins with a soft rich finish

Cherry Tart, Pinot Noir, Russian River

14 53

Smoky vanilla with hints of Bing cherry and dark chocolate

Josh by Joseph Carr, Cabernet Sauvignon, Sonoma

13 48

Crisp, clean, medium bodied wine with a bright finish

Brazin Zinfandel, Lodi

12 45

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

Honig, Cabernet Sauvignon, Napa

22 90

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

180

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

79

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

Heitz Cellar, Cabernet Sauvignon, Napa

125

Blackberry and cassis abound with silky tannins



STARTERS & SHARE PLATES

Sriracha Tots 10

Avocado, scallions

Compliment with Grilled Chicken 6

Maine Blueberry BBQ Wings Plate 13 Platter 20

Carrots, celery sticks, Camp blue cheese

Also available with salt & vinegar rub

Crab Cakes 14

Smoked tomato chutney, rosemary aioli

Camp Beans & Brown Bread 9

Kettle cooked with salt pork, molasses, mustard

Maine Board 20

Pickled crudité, Maine blueberry fig 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, curry aioli, and Shipyard Finder ketchup

SOUPS & SALADS

Soup of the Day 8

A Camp Team Member will describe today's choice

- **Camp Winter Salad 11**

Baby arugula, blueberry maple vinaigrette, toasted cashews, cranberries, blueberries, smoked cheddar and red onion

Caesar 9

Mixed baby Romaine, creamy Caesar dressing, cornbread croutons, shaved parmesan and grape tomatoes

- **Roasted Beet Salad 10**

Maine apple smoked ricotta, cilantro, roasted garlic vinaigrette, baby arugula, and puffed quinoa

- **Spinach Roast Bowl 10**

Baby spinach, crispy garbanzo beans, roasted cauliflower, red cabbage, toasted pumpkin seeds, carrot, brown rice, quinoa, goddess dressing

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

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

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 crema, arugula, hemp seed, Backyard Beauty tomatoes, pickled jalapenos, gluten free roll

Wrap It Up 11

Choose any salad to enjoy as a wrap

Complement any wrap with Grilled Chicken 6, Salmon 8, Lobster 10

Maine Coast Lobster Roll 18

Maine lobster meat, butter, toasted roll

CAMP CLASSICS

Camp Burger 16

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

Pasta and Meatball 16

Roasted tomato and pepper marinara, shaved parmesan cheese, and pappardelle pasta

- **Roasted Stuffed Winter Squash 17**

Created with today's vegetarian option

Fire Side Burger 18

Ground lamb, venison, and buffalo, fried jalapeno's, avocado crema, pepper relish, and pepper jack cheese

Four Cheese Pasta Bake 12

Pineland Farms smoked cheddar, brie, garlic herb gruyere blend, orecchiette pasta, herbed cornbread topping

Complement with Seasonal Vegetables 5, Grilled Chicken 6, or Lobster 10

- **Rosemary Pork 21**

Scalloped sweet potatoes, braised apples and fennel, blueberry gastrique, daily vegetable

- **Cedar Plank Cod 24**

Roasted chorizo beet hash, smoked corn butter, daily vegetable

Meatloaf 18

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

Baked Scallops 26

Saffron leak butter, spinach wild mushroom bread pudding, 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

WHITE WINES

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
Josh, Chardonnay, CA 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	22	90
<i>*Magnum</i>		180
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

TIESTA LOOSE LEAF TEAS

Victorian Earl Grey, *Caffeine- High*, Black Tea, Lavender, Bergamot Oil, Rose Petals, Marigolds, Cornflowers
 Chai Love, *Caffeine- High*, Black Tea, Ginger, Cardamom, Cloves, Cassia Vera, Pink Peppercorns
 Chocolate Ginger Turmeric, *Caffeine- None*, Rooibos Tea, Cocoa, Shell Ginger, Turmeric, Cinnamon
 Fireberry, *Caffeine- None*, Hibiscus, Elderberries, Currants, Rooibos Tea, Sweet Blackberry Leaves, Candied Cranberries, Rose Hip, Rose Petals
 Lavender Chamomile, *Caffeine- None*, Chamomile, Lemon Grass, Blue Mallow Blossoms, Lavender
 Watermelon Mint, *Caffeine- None*, Peppermint, Apple Pieces, Moringa Leaves, Hibiscus, Rose Hip, Melon Bits, Strawberry, Beetroot
 Blueberry Wild Child, *Caffeine- None*, Apple Pieces, Hibiscus, Elderberries, Rose Hip, Pomegranate, Cornflowers
 Ginger Sweet, *Caffeine- None*, Ginger, Apple Bits, Hibiscus, Papaya Bits, Rose Hip, Pink Peppercorns, Orange Blossoms, Rose Petals

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, Sugar Free, Blueberry, Orange, Cranberry, Tropical 6
 San Pellegrino Sparkling or Panna Still Water 1 Liter 6

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 Black and Tan Regular and Decaf- French (black) and peak (tan) roasted coffee from South America. This blend is dark and sweet, full-bodied and is a perfect morning or evening brew