STARTERS

CAMP Beans $5
Kettle-cooked Jacob’s Cattle Beans, smoked bacon, molasses, and a little mustard!

A Trio of Artisan Cheeses & Cranberry Poached Pears $12
Smoked cheddar, farm house goat cheese, house made mozzarella and a Black Mission Fig, Grand Marnier and walnut pâte.

Lobster & Cod Cakes $12
Oakhurst sour cream sauce with fresh ginger and lime, a Brussels sprout, carrot, and pear slaw with fresh cilantro.

A Deviled Egg Trio $8
Two each of Maine traditional, lump crab and smoked ham and baby arugula with a toasted paprika vinaigrette.

Skillet Camembert & Wild Mushrooms $21
Baked camembert cheese, sautéed wild mushrooms, a Marsala wine reduction, and gourmet crackers.

Dirty Moose Fries $9
Hand cut fries loaded with Bison Cattle Bean chili, honey cured bacon, green onions, avocado, and Pineland Farms smoked cheddar.

SLIDERS & STUFFERS

Served with Hand cut fries or Sweet Tater Tots.

Lobster Sliders $18
Lobster salad with a chardonnay, Meyer lemon and tarragon vinaigrette, avocado, vine ripened tomatoes and baby arugula.

Meatloaf Sliders $10
Double Thumper sauce, Boston Bibb lettuce, and caramelized onions, with smoked cheddar and bacon.

“French Onion” Prime Rib Stuffer $12
Slow cook-shaved prime rib, caramelized onions, Swiss cheese and a rich au Jus with fresh thyme and brandy.

Smoked Chicken Stuffer $11
Wood smoked chicken tenderloins, wilted arugula, roasted red peppers, wild mushrooms, basil & white truffle goat cheese sauce.

BURGERS

Our burgers are pressed thin and cooked medium, served on a brioche roll with Boston Bibb lettuce, caramelized onion, tomatoes, house-made bread and butter pickles and hand cut fries or Sweet Tater Tots.

The CAMP Cheeseburger $7
A 5oz. burger with smoked cheddar.

Shipyard Double Thumper Bacon Cheeseburger $14
Two 5oz. patties, Double Thumper ketchup with braised leeks, bacon, and smoked cheddar.

Build-Your-Own Burger Single $6 Double $11
Slow cook-shaved prime rib, caramelized onions, Swiss cheese and a rich au Jus with fresh thyme and brandy.

$1 EACH • Your Choice of...
Bleu Cheese Wild Mushrooms Swiss
Roasted Peppers Smoked Cheddar Libby’s Camp Coleslaw
Goat Cheese Smoked Bacon Mozzarella

Wild Tom Turkey Burger $8
A 5oz. burger and sautéed wild mushrooms.

Tom Tom Turkey Cheeseburger $14
Two 5oz. patties, Double Thumper ketchup with braised leeks, bacon, and smoked cheddar.

SOUPS & SALAD

Tomato Basil Soup $5 Cup $8 Bowl
Plum tomatoes, fresh basil, roasted garlic, served with flat bread grilled cheese.

Butternut Squash & Apple Soup $6 Cup $9 Bowl
Topped with spiced pumpernickel croutons and a maple sour cream with pumpkin seed pesto.

Bison Cattle Bean Chili $7 Cup $10 Bowl
Jacob’s Cattle Beans and smoked Bison steak tips topped with smoked cheddar.

North Atlantic Cod & Corn Chowder $7 Cup $10 Bowl

Camp Salad $7
Arugula and spinach, dried berries, apples, candied walnuts, Pineland Farms smoked cheddar, and maple mustard vinaigrette.

Sugar Beet Carcaccio $8
Thin sliced roasted beets, a baby green salad, with orange marmalade and fennel dressing, caramelized onions, toasted pistachios, carrots julienne, pickled red radish, and white truffle goat cheese sauce.

Cobb Salad $10
Vine ripened tomatoes, smoked bacon, roasted corn, avocado, farm fresh eggs, crumbled bleu cheese and a chardonnay, Meyer lemon and tarragon vinaigrette.

Grilled Chicken Add $6
Sautéed Shrimp Add $7
Maine Lobster Add $10

PETITE MAINE PLATES

Slow & Low Maine Pork-bellies $13
Maine-made rum and blackberry jam with fresh ginger, basil, and wildflower honey, with a Brussels sprout, carrot and pear slaw.

Prime Rib Shepherd’s Pie $18
Slow roasted prime rib tips, fresh thyme, caramelized pearl onions, carrots, roasted corn and sweets peas, topped with horseradish whipped potatoes.

Mac ‘n’ Cheese $7
Romaino, goat cheese, mozzarella, and smoked cheddar topped with buttery bread crumbs.

Grilled Chicken Add $6
Sautéed Shrimp Add $7
Maine Lobster Add $10

Celebrating Maine Tradition
New this winter, Camp celebrates the Maine tradition of escaping daily life with a trip to camp. From a space that blends a rustic feel with modern touches, to a menu that celebrates comfort food made from local ingredients.

Here at CAMP, we pride ourselves in using made in Maine products. We would like to thank all of the local Maine growers and artisan professionals that make our job serving you so enjoyable.

Shipyard Brewing Co. • Hahn’s End Bleu Cheese • Pineland Farms • Oakhurst Dairy Farm • Libby’s Camp • Jacob’s Cattle Bean Co.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gluten-free menu items are marked with the international gluten-free symbol.

Please advise the wait staff of any possible food allergies.

No split checks on parties of six or more. An 18% gratuity will be applied on parties of six or more.