

# TAVERN AT CHAPMAN COTTAGE

## ~ SMALLER PLATES ~

### COTTAGE CHOWDER \* 10

Atlantic haddock, cream, potatoes, onions, bacon, herb buttered crostini

### CANDIED BACON \* 6

smoky bacon, caramelized sugar coating

### THE TAVERNS OWN HONEY ROASTED NUTS \* 7

cashews, pecans, peanuts

### WEDGE \* 9

iceberg, Madison Maine Backyard tomatoes, candied bacon, our famous chunky blue cheese dressing

### GREENS \* 7

fresh greens, vine ripe tomatoes, avocado, red & yellow peppers, carrots, croutons, red wine vinaigrette

### ASPARAGUS, HEIRLOOM TOMATO & BURRATA CHEESE 13

tomatoes and asparagus roasted with olive oil, sea salt and black pepper, garlic crostini, Genoa salami, burrata cheese, evoo and balsamic glaze drizzle

### CAULIFLOWER POPCORN 9

batter fried, sriracha buffalo sauce, house blue cheese dressing

### CHARRED SESAME BEEF KABOBS 14

choice sirloin, sesame-ginger-garlic-soy marinade, soy gastrique, jasmine rice

### FRIED CHICKEN TACO 13

buttermilk batter, pico de gallo, avocado, flour tortillas, nappa cabbage, chipotle cream, lime, jalapeno

### CRAB & PARMESAN DIP \* 15

lump crab meat, cream cheese, parmesan, garlic, lemon, buttered crumbs, scallions, grilled baguette

### MEDITERRANEAN SHRIMP BAKE \* 14

heirloom tomatoes, red & yellow peppers, garlic, evoo, basil, lemon juice, warm sour dough baguette

### WARM BRIE & HONEY \* 13

Chef's Three Bees honey, roast nuts, fresh berries, toasted sour dough baguette

### TAVERN TUNA NACHOS \* 14

tamari marinated ahi tuna, wakeme, sriracha, wasabi aioli, pickled ginger, sesame seeds, wonton chips

### MUSHROOM FLORENTINE PIZZA 15

spinach, assorted mushrooms, roast garlic spread, rosemary, fontina and burrata cheese  
add lobster to pizza 22

## ~ LARGER PLATES ~

sub house salad for a side 3

### COTTAGE BURGER 16

all natural Pineland Farms ground beef, candied bacon, port salute cheese, brioche roll, crispy onions, chef's three bee's honey-bourbon barbeque sauce and choice of house cut fries or napa slaw

### LOBSTER GRILLED CHEESE 23

Maine lobster meat, brioche bread, garlic butter, fontina cheese, tomato confit, sweet dijonnaise, and choice of house cut fries or napa slaw

### CHICKEN CONFIT \* 24

half chicken, mustard cream sauce, roast potatoes, cauliflower

### SEARED SALMON, SOBA NOODLES \* 25

asparagus, spinach, avocado, scallions, ginger, cilantro, honey, tamari, sesame seeds  
*salmon cooked to medium, please request otherwise*

### PAN SEARED SCALLOPS \* 28

native scallops, tomatoes, lemon basil beurre blanc sauce, jasmine rice, asparagus

### FILET MIGNON, ROAST MUSHROOMS \* 32

char-grilled, 8 ounce, fingerling potatoes, garlic roasted oyster and crimini mushrooms

## ~ DESSERTS ~

### CHOCOLATE COINTREAU CAKE 7.5

rich chocolate cake, ganache, raspberry coulis, whip cream

### HONEY NUT PARFAIT \* 7.5

vanilla bean gelato, roast nuts, Chef's Three Bees Honey, whip cream

### STRAWBERRY RHUBARB CRUMBLE 7.5

season's fresh fruit, oatmeal brown sugar topping, vanilla gelato

\* Items are or may be made gluten free. Be sure to ask your server



For the comfort & enjoyment of our Chapman Cottage Inn guests our tavern seats until 9pm & closes at 10pm. Please join us a half mile down the street at our Ship's Cellar Pub at the York Harbor Inn for late night revelry

For information about Chapman Cottage please call 207-363-5119