

TAVERN AT CHAPMAN COTTAGE

COTTAGE CHOWDER * 10

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

WHITE CHILI 9

navy beans, shredded chicken, onions, mild green chilies, garlic, broth, spices, jack cheese, sour cream

CANDIED BACON * 6

smoky bacon, caramelized sugar coating

THE TAVERNS OWN HONEY ROASTED NUTS * 7

cashews, pecans, peanuts

WEDGE * 10

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

GREENS * 8

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

SPICY COCONUT MUSSELS WITH LEMON GRASS * 14

PEI mussels, coconut milk, chilies, garlic, shallots, lemon juice, cilantro, crusty bread

CAULIFLOWER POPCORN 9

batter fried, sriracha buffalo sauce, house blue cheese dressing

CHAR GRILLED SPICY SZECHUAN LAMB SAUSAGE * 14

ginger, garlic, shallots, red pepper flake, Szechuan peppercorns, rice wine, mint yogurt, jasmine rice

CRAB & PARMESAN DIP * 15

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

MEDITERRANEAN SHRIMP BAKE * 15

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

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

ASIAGO CHICKEN PIZZA 16

breast of chicken, spinach, assorted mushrooms, thyme, asiago, fontina, EVOO
add lobster to pizza 24

~ 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 dijonaise, and choice of house cut fries or napa slaw

MAC & CHEESE WITH CHICKEN AND SPINACH * 20

Chickpea Casarecce pasta, breast of chicken, spinach, garlic, basil, Boursin, tomato confit, cheddar, cream
add lobster 28

SEARED SALMON, SOBA NOODLES * 26

asparagus, spinach, avocado, red & yellow peppers, 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, demi glace

~ DESSERTS ~

CHOCOLATE COINTREAU CAKE 7.5

rich chocolate cake, gnache, raspberry coulis, whip cream

HONEY NUT PARFAIT * 7.5

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

APPLE CRISP 7.5

macintosh apples, oatmeal brown sugar topping, vanilla gelato

No Substitutions Please

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk food borne illness

207-363-5119 x609



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