

TAVERN AT CHAPMAN COTTAGE

COTTAGE CHOWDER * 10

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

THE TAVERNS OWN HONEY ROASTED NUTS * 7

cashews, pecans, peanuts

TIJUANA CHARRED CORN * 4

citrus butter, chipotle chili powder, cilantro, queso blanco

CANDIED BACON * 6

smoky bacon, caramelized sugar coating

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

CRAB & PARMESAN DIP * 15

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

WARM BRIE & HONEY * 13

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

TAVERN TUNA NACHOS * 15

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

CIOPPINO * 15 Appetizer 28 Entrée

mussels, scallops, haddock, shrimp, zesty tomato broth, fennel, onions, garlic, herbs, warm sour dough baguette

SPICY COCONUT MUSSELS WITH LEMON GRASS * 15

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

ASPARAGUS, HEIRLOOM TOMATO & BURRATA CHEESE * 14

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

MEXICAN SEAFOOD COCKTAIL * 23

Mexican style cocktail sauce, ripe avocado, shrimp cocktail, Maine lobster meat, poached scallops, lump crab meat lime wedges and corn tortillas

LEMON HONEY GINGER CHICKEN 13 appetizer 22 entrée (served with asparagus)

egg battered fried chicken breast strips, ginger, garlic, lemon-honey-ginger sauce, jasmine rice

LOBSTER BURRATA PIZZA 25

tomato sauce, lobster, burrata cheese, fresh basil, roast garlic and our three-cheese blend
without lobster 16

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

CHAPMAN'S LOBSTER BRIOCHE 24

Maine lobster meat, tarragon mayonnaise, grilled brioche roll, lettuce and choice of house cut fries or napa slaw

SEARED SALMON, SOBA NOODLES 28

asparagus, spinach, avocado, red & yellow peppers, scallions, ginger, cilantro, honey, tamari, sesame seeds
salmon cooked to medium, please request otherwise

PAN SEARED SCALLOPS * 30

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

FILET MIGNON, ROAST MUSHROOMS * 33

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

SWEETS

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