

APPETIZERS

Mediterranean Mussels 16

roasted tomatoes • white wine • garlic • basil • grilled baguette

Duck Wings 16

maple cayenne glaze

Seared Scallops (GF) 18

pea purée • farm raised bacon • sweet potato crisp

Glazed Carrots (GF) 14

heirloom carrots • farm raised bacon • honey soy sriracha glaze

Shrimp Cocktail (GF) 16

tiger shrimp • duo of remoulade and cocktail sauces • frisée salad

Cauliflower Bites (GF)(V) 14

roasted cauliflower florets • cilantro • lime •
sweet chili & honey dipping sauce



KAWANHEE INN
SINCE 1929

SALADS & SOUPS

Kawanhee Salad (N) 12

organic field greens • fried Danish style onions • dried cranberries • walnuts • maple balsamic dressing

Caesar Salad 13

romaine hearts • shaved Parmesan • croutons • house made Caesar dressing

Wedge Salad 14

iceberg lettuce • bacon • house made blue cheese dressing

Caprese (GF) (N) 15

heirloom tomatoes • fresh mozzarella • balsamic reduction • pesto • Maine sea salt

Add chicken breast to any salad 9

Add shrimp to any salad 12

Seafood Chowder (GF) Cup 10 / Bowl 15

Bacon • corn • potato • roasted shallots • sherry

ENTREES

Lobster Mac & Cheese *market price*

orecchiette pasta • Parmesan Pecorino Romano cream sauce

Maple Leaf Farm Duck Breast (GF) 30

blackberry gastrique • sauteed spinach • roasted fingerling potatoes

Pan Seared Salmon 28

honey soy sriracha glaze • jasmine rice • local organic vegetable medley

Steak Danahy 29

chef's choice steak • smoked blue cheese bacon crust • demi-glace • local organic vegetables •
fingerling potatoes

Traditional Fish & Chips 23

dry battered haddock • remoulade sauce • fries

Certified Angus Grilled Filet Mignon 44

chef's cowboy seasoning • bordelaise sauce • local organic vegetables • fingerling potatoes

Baked Stuffed Haddock 30

Maine haddock • house made lobster & herb stuffing • lobster sherry cream sauce • wilted spinach •
fingerling potatoes

Crispy Fabcakes (GF) (V) 26

artichokes • chickpeas • hearts of palm • creamy lemon Dijon dressing • local organic vegetables •
fingerling potatoes

(V) Vegan dishes (GF) Gluten free dishes (N) Nuts in dishes

We are partnered with **No View Organic Farm** and utilize other local farmers and fisherman whenever possible.

Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.

WHITE WINE

- The Loop Sauvignon Blanc, Marlborough, New Zealand - 2020** 9/34
Bright, zesty, floral, mineral, intense attack that is balanced by the richness of ripe citrus.
- Alias Chardonnay, California - 2018** 7/25
Tickles the taste buds with bright zesty lemon and honeysuckle notes, finishing with a vibrant acidity while enhancing the mineral layers.
- Vignetti Del Sole Pinot Grigio, Italy - 2019** 7/27
Fresh and crisp wine, both floral and fruity, expressing ripe peach and apple flavors with a subtle mineral finish.
- Chapelle Du Seuil Rosé, Provence, France - 2021** 9/34
Bright and sharply focused on the nose, displaying fresh red berry & pit fruit aromas. Lively strawberry & nectarine flavors stretch out with air and take on a succulent herb nuance leaving a clean, dry finish.
- Millbrandt Vineyards Chardonnay, Washington - 2018/19** 9/34
Faint nose of vanilla essence and butter. Subtle mouth of butterscotch, kiwi fruit, and a touch of apricot. Fairly straight texture with minimal creaminess.
- Kung Fu Girl Riesling, Washington - 2022** 9/34
91 points from Wine Spectator comes a fan favorite, crisp and sleek wine with juicy, expansive nectarine flavors, finishing with zing and a sense of softness that allows the finish to keep coming.

RED WINE

- Alias Cabernet Sauvignon, California - 2018** 7/25
Bright, floral aromas of ripe cranberry, strawberry, and grilled herbs. Medium bodied with light tannins and snappy acidity that gives it some pop.
- Juan Gil Monastrell, Jumilla, Spain - 2021** 9/36
The Jumilla region in Spain is famous for this 'unknown grape'. This unique offering focuses its dark fruit into a tart wine with firm tannins. Pairs well with any steak dish.
- Thistledown Grenache, Australia - 2022** 9/40
Gorgeous, as the name suggests. Aromatic, deceptively light but with beautiful wild fruit and supple tannins. Ask for a glacette to have your wine slightly chilled, perfect for a warm summer day.
- The Substance Cabernet Sauvignon, Columbia, Washington - 2016** 9/34
93 Points from Wine Advocate. It offers terrific notes of cassis, blueberries, violets and wood smoke, medium to full body, ripe tannin and a classy finish.
- Grower's Guild Pinot Noir, Washington - 2019** 9/40
90 points from Wine Enthusiast comes a vibrant and refreshing offering. Ripe cherry notes with toasty oak aromas are bursting with red fruits on the palate followed by a juicy long finish.
- Velvet Devil Merlot, Washington - 2019** 9/36
Balanced, rich and explosive. Think red plums and bittersweet cocoa with hints of smoke and cedar. So smooth, so naughty, and so very, very nice.
- Daou Cabernet Sauvignon, Paso Robles, California - 2018** 12/50
Rich and sophisticated on the nose with currant, black cherry, cedar and eucalyptus. Full bodied and formidable on the palate, supple backbone and polished tannins.

COCKTAILS

- Maine Blueberry Splash** 11
Blueberry Stoli • lemonade • splash of Sprite • Maine blueberries
- Weld Spritz** 10
Aperol • Prosecco • Vena's Fizz House pine bitters
- Mango Margarita** 12
Hornitos tequila • Cointreau • mango purée • chili lime salt rim
- Bald Mountain Bramble** 12
Gin • blackberry liquor • lemon juice • simple syrup

DRAFT BEER

- Geary's Tumbledown Ale** 8
A light American Pale Ale with a mild bitterness, fruity aroma, and clean finish. ABV: 5.3%
- Gigantic Dad Pants New England IPA** 8
Pungent hops and assertive dry hopping lend to a strong citrus punch then rounded out with volumes of oak and wheat. ABV: 7.3%
- Oxbow Farmhouse Pale Ale** 8
Light hops & spice combine to make the best of both saison & pale ale styles. ABV:
- Rising Tide Back Cove Pilsner** 8
Put down that Miller Lite and try this German style pilsner harmoniously balanced with hints of orchard fruit, clean malt and earthy bitterness. ABV: 5.2%