

# Tavern at Chapman Cottage

- STARTERS & SMALL PLATES -

## SEAFOOD CHOWDER \* 12

Atlantic haddock, shrimp, crab, scallops, cream, potatoes, mirepoix, bacon, herb buttered crostini

## FRESH CORN SOUP \* 10

smoked paprika, Fresno chili, onion, garlic, roasted red pepper swirl

## CANDIED BACON \* 8

smoky bacon, caramelized sugar coating

## THE TAVERNS OWN HONEY ROASTED NUTS \* 9

cashews, pecans, peanuts

## WEDGE \* 14

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

## SPICY WATERMELON-PINEAPPLE SALAD \* 11

with honey Lime vinaigrette, mint, Cilantro, red onion  
topped with feta cheese and a sprinkle of Tajin

## MEDITERRANEAN SHRIMP BAKE \* 17

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

## CHAR-GRILLED PORK BELLY SKEWERS \*18

seasoned with spice rub, char-grilled to tenderness then brushed with  
our house made BBQ sauce

## CRAB & PARMESAN DIP \* 17

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

## STICKY ASIAN CHICKEN WINGS \* 16

crisp fried chicken wings, ginger-tamari-lemon grass-honey- sweet chili sauce glaze, cilantro

## SPICY LAMB PIZZA 14

Zesty lamb topping with sweet onions, garlic, red, yellow and jalapeno peppers, herbs, hot sauce,  
over wood fire pizza crust with asiago and Feta cheese, baked and drizzled with Tzatziki Sauce

- LARGER PLATES -

## CHAPMAN'S LOBSTER BRIOCHE 38

Maine lobster meat, tarragon mayonnaise, grilled brioche roll, iceberg, and choice of French fries or Cole slaw

## COTTAGE BURGER 18

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

## OVEN ROASTED MAPLE CHIPOTLE SALMON \* 31

Scottish organic salmon, zesty maple chipotle glaze, pickled ginger slaw and jasmine rice

## CARIBBEAN ESCOVITCH 28

haddock lightly fried and tossed in an infused vinegar sauce with pickled  
carrots, onion and peppers, accompanied with crispy vegetable fritters

## PAN SEARED SCALLOPS \* 34

native scallops, lemon-thyme beurre blanc, asparagus, roast new potatoes

## HERB ROASTED CHICKEN \* 27

8oz chicken breast with wing bone attached, seasoned with  
fresh herbs, slow cooked and served with seasonal corn O'Brian  
over Chef's whipped potato

## FILET MIGNON \* 46

char-grilled choice 8-ounce filet of beef tenderloin, Café de Paris butter sauce,  
asparagus, roast new potatoes

- DESSERTS -

9

## HONEY NUT PARFAIT \*

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

## NY STYLE CHEESECAKE

Strawberry sauce

## CHOCOLATE LAYER CAKE \*

raspberry sauce

No Substitutions Please

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



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