

Whipple Farmhouse



Starters

Roasted Cauliflower and Maine Crabmeat Bisque \$9

Caesar Salad Little Gem lettuces, bread crisps, Romano cheese & garlic crumbs \$9

Winter Citrus Salad Cara Cara orange, grapefruit, shaved fennel,
honey shallot vinaigrette (gf, df) \$10

Plates for Sharing

PEI Mussels white wine, garlic butter, sourdough crostini \$14

Hoisin Glazed Pork Belly steamed buns, pickled cucumber, scallion & cilantro \$12

Flatbread Pizza chef's choice preparation \$10

Entrées

Braised Beef Short Ribs Yorkshire pudding, broccolini, bordelaise sauce (df) \$25

Agnolotti home made stuffed pasta with pumpkin ricotta filling,
mushrooms & sage brown butter \$20

Maine Sea Scallops chorizo, potatoes, green beans, roasted red peppers
& olive tapenade (gf/df) \$28

Tamari Braised Chicken Thigh Japanese noodles, julienne vegetables, peanuts (df) \$16

Catch of the Day ask for details \$MP

Consuming raw or undercooked meat, fish, shellfish, eggs or poultry may increase the risk of foodborne illness

For reservations please call chef Michelle at 207-274-4935

~ Reservations are available Thursday—Saturday from 5:00-6:30 ~

Wine List

Sparkling and Whites

Prosecco, Zardetto, Italy...8

“Medium dry, fruity and bubbly”

Pinot Grigio, Zenato, Italy...9/33

“Crisp, citrus and pear”

Sauvignon, Blanc, Massaya, Lebanon...10/38

“Spiced pear, white flowers”

Chardonnay, Chalk Hill, CA...11/45

“Balanced and bright”

Reds

Pinot Noir, Holloran, Oregon...10/38

“Classic red cherry, blackberry and earthy tones.

Alanera, Zenato, Italy...9/33

“eminently drinkable red.”

Malbec, Domaine Bousquet, Argentina...9/33

“Notes of violet prune and spices”

Beer, NU Brewery, varied selection....5

Non-Alcoholic Offerings

Maine Root Natural Sodas: Cola, Blueberry,
and Root Beer...3

Sparkling Water...3

New England Coffee, Regular and Decaf...2.50