

Whipple Farmhouse



Starters

Spring Vegetable Pot au Feu fennel & leek broth, poached seasonal vegetables, horseradish crema, \$9

Caesar Salad Little Gem lettuces, bread crisps, Romano cheese & garlic crumbs \$10

Mixed Greens Salad radish, green onion, buttermilk dressing, pea shoots \$9

Tuna Tartare Ahi, cucumber, avocado, tamari dressing, sesame cracker \$14

Baked Brie puff pastry, white balsamic & rhubarb reduction, baguette \$13

Entrées

Beef Tenderloin Oscar Maine crabmeat, whipped potatoes, Bearnaise sauce \$38

Vegetable Risotto Primavera roasted radish, peas, sweet leeks & fennel, Romano cheese, tomato vinaigrette, mushroom crostini \$26

Maine Sea Scallops bacon laced white bean ragout, spring asparagus, sweet chili vinaigrette \$32

Petite Rack of Lamb pistachio crust, roasted fingerling potatoes, watercress, mint chimichurri \$34

Daily Specials ask for details \$MP

We are happy to accommodate dietary restrictions whenever possible,

please inquire with your server or chef Michelle

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