

Whipple Farmhouse



Starters

Maine Crab & Cauliflower Bisque \$11

Spring Greens Salad aged "snap peas, spring onion, watermelon radish, sourdough croutons & buttermilk dressing \$12

Wild Maine Mussels caramelized fennel, leeks & toasted baguette \$15

Stuffed Artichoke Italian sausage, Parmesan, herbed bread crumbs \$13

Entrées

Beef Wellington truffled mashed potatoes, asparagus, sauce bordelaise \$36

Chef Michelle's Homemade Gnocchi spring vegetables, béchamel sauce & crumb topping \$26

Pan Seared Scallops roasted cauliflower, pinenuts, caper- raisin sauce \$34

Roast Lamb Roulade with scalloped potatoes & baby spinach \$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 ~