



WHIPPLE FARMHOUSE

Est. 1756
GATHER. DINE. CONNECT.

Reservations Are Available

Thursday—Saturday

5:00PM-6:30PM



For Reservations,
Please Call Chef Michelle
207-274-4935



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.

STARTERS & SMALL PLATES

Smoked Whitefish Chowder..... \$12

Pear & Great Blue Hill Cheese Salad..... \$12

Candied walnuts, red wine vinaigrette

Wild Maine Mussels..... \$14

pancetta, crème fraiche, crusty bread

Cheeseburger Sliders**..... \$15

Brioche roll, caramelized onions, smoked Gouda

Savory Cheesecake..... \$13

roasted grapes, honey, pistachio crackers

ENTRÉES

Pan Fried Filet of Sole**..... \$28

parsnip puree, asparagus, brown butter, fried leeks

Slow Roasted Lamb Shoulder..... \$32

Moroccan spaetzle, cauliflower, tomato jam

NY Strip Steak..... \$34

twice baked potato, broccolini, blue cheese compound butter

Vegetable Wellington..... \$30

puff pastry, oyster mushroom, winter squash, sweet onions & Brie



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Beer & Cider

Farm-House Pale Ale by Oxbow Brewing.....	6.00
Rec League By Harpoon	6.00
Heineken 0.0, non-alcoholic.....	6.00
Norumbega Hard Cider.....	6.00

Sparkling Wine & Rosé

Prosecco, Zardetto, Italy..... 10

Tasting Notes:
Bright Acidity, Citrus & Floral
Recommended Pairings: Seafood, Salads

Lambrusco, Italy..... 10/30

Tasting Notes: Sparkling, Red Fruits,
Blackberry & Plum
Recommended Pairings: Italian style
offerings, Lamb

Rosé, France..... 10/30

Tasting Notes: Strawberry Nose, Floral,
Zesty & Subtle
Recommended Pairings: Soup, Salads,
Seafood

White Wine

Pinot Grigio, Zenato, Italy..... 12/36

Tasting Notes: Refreshing, Peach, Green
Apple
Recommended Pairings: Salads, Seafood,
Vegetarian

Sauvignon, Blanc, Delalle France..... 12/36

Tasting Notes: Herbaceous, Citrus,
Minerality
Recommended Pairings: Seafood

Chardonnay, Lodi, California..... 12/36

Tasting Notes: Buttery, Floral, Green Fruits,
Honey Finish
Recommended Pairings: Seafood, Vegetarian

Gruener Veltliner, Austria..... 12/36

Tasting Notes: Savory & Earthy, Medium
Acidity
Recommended Pairings: Soup, Salads,
Seafood

Red Wine

Pinot Noir, Holloran, Oregon..... 12/36

Tasting Notes: Earthy, Red Cherries,
Blackberry
Recommended Pairings: Lamb, Beef,
Vegetarian

Primitivo, Italy..... 12/36

Tasting Notes: Fresh, Soft Tannins, Red
Cherry
Recommended Pairings: Lamb, Beef

**Cabernet Sauvignon, Bonanza,
California..... 12/36**

Tasting Notes: Silky Tannins, Blueberry,
Jammy, Dark Chocolate
Recommended Pairings: Lamb, Beef