



WHIPPLE FARMHOUSE

Est. 1756
GATHER. DINE. CONNECT.

Lunch menu available Friday
and Saturday 11:30-1:30
~Walk-ins Welcome~

For Reservations,
Please Call The Front Desk
207-781-4460 or use the
resident portal



Before placing your order,
please inform your server if a
person in your party has a
food allergy.



**** Consuming Raw Or
Undercooked Meat, Fish,
Shellfish, Eggs Or Poultry
May Increase The Risk Of
Foodborne Illness.**

Please call The Concierge
directly to arrange
transportation
(207) 955-0675

To Start

House Green Salad or Soup of the Day.....\$6

Luncheon Entrée Selections

Grilled Chicken, Strawberry & Goat Cheese Salad.. \$16
rhubarb vinaigrette

Wild Maine Mussels.....\$16
white wine & garlic butter, crusty bread

Pineland Farms Cheeseburger **\$16
Cheddar, lettuce, tomato & onion. (Vegan Burger available by
request)

Italian Porchetta on Ciabatta Roll.....\$17
olive relish & Provolone

House Flatbread Pizza.....\$15
fig jam, blue cheese & bacon

Dessert Selections

Fudgey Brownie

Ice Cream Sandwich





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Beer & Cider

- Farm-House Pale Ale
by Oxbow Brewing.....6.00
- Rec League By Harpoon6.00
- 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