



WHIPPLE FARMHOUSE

Est. 1756
GATHER. DINE. CONNECT.

Reservations Are Available
Thursday—Saturday
5:00PM-6:30PM



For Reservations,
Please Call The Front Desk
207-781-4660



We are happy to
accommodate dietary
restrictions whenever
possible.

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.

STARTERS & SMALL PLATES

Chilled Vichyssoise

crème fraiche, croutons & chives..... \$13

Blueberry & Walnut Salad..... \$13

Bibb lettuce, Ricotta Salata, lemon- poppyseed dressing

Grilled Shrimp & Halibut Tostada..... \$16

fresh corn, cilantro vinaigrette & avocado cream

Seared Beef Carpaccio**..... \$14

pickled shallots, truffle aioli, Parmesan crostini

ENTRÉES

Ginger Glazed Salmon**..... \$30

grilled vegetables, lemon-tahini sauce

Bavette Steak**..... \$36

pickled green tomatoes, walnut tabbouleh, grilled sweet onions &
Mojo de ajo sauce

Tuscan Baby Back Ribs..... \$30

rosemary-balsamic glaze, warm potato & watercress salad

Summer Vegetable Roulades (add Chicken) \$26/ \$32

eggplant, summer squash, sundried tomato, goat cheese &
watercress salad





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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