

APPETIZERS

Mediterranean Mussels 17

roasted tomatoes • white wine • garlic • basil • grilled baguette

Duck Wings 17

maple cayenne glaze

Seared Scallops (GF) 19

pea purée • farm raised bacon • sweet potato crisp

Bruschetta & Burrata 15

heirloom tomato • basil • garlic • burrata • crusty baguette

Shrimp Cocktail (GF) 18

tiger shrimp • cocktail sauce • frisée salad

Cauliflower Bites (GF)(V) 14

roasted cauliflower florets • cilantro • lime •
sweet chili & honey dipping sauce



KAWANHEE INN
SINCE 1929

SALADS & SOUPS

Kawanhee Salad (N) 14

organic field greens • fried Danish style onions • dried cranberries • walnuts • maple balsamic dressing

Caesar Salad 15

romaine hearts • shaved Parmesan • croutons • house made Caesar dressing

Orzo Salad 17

cucumbers • arugula • onion • basil • feta • cherry tomato • lemon honey vinaigrette

Caprese (GF) (N) 16

heirloom tomatoes • fresh mozzarella • pesto • Maine sea salt • balsamic reduction

Add chicken breast to any salad 12 **Add shrimp to any salad** 14

Add steak or salmon to any salad 16

Seafood Chowder (GF) Cup 11 / Bowl 16

Bacon • corn • potato • roasted shallots • sherry

ENTREES

Lobster Mac & Cheese *market price*

penne pasta • Parmesan Pecorino Romano cream sauce

Chicken Milanese 28

arugula • heirloom tomato • pecorino romano • red onion • charred lemon vinaigrette

Pan Seared Salmon 29

maple dijon glaze • fingerling potatoes • local organic vegetable medley

Steak Danahy 30

chef's choice steak • smoked blue cheese bacon crust • demi-glace • local organic vegetables •
fingerling potatoes

Traditional Fish & Chips 24

dry battered haddock • remoulade sauce • fries

Certified Angus Grilled Filet Mignon 45

chef's cowboy seasoning • bordelaise sauce • local organic vegetables • mashed potatoes

Baked Stuffed Haddock 34

Maine haddock • house made lobster & herb stuffing • lobster sherry cream sauce • wilted spinach •
fingerling potatoes

Crispy Fabcakes (GF) (V) 27

artichokes • chickpeas • hearts of palm • creamy lemon Dijon dressing • local organic vegetables •
fingerling potatoes

(V) Vegan dishes (GF) Gluten free dishes (N) Nuts in dishes

We are partnered with **No View Organic Farm** and utilize other local farmers and fisherman whenever possible.
Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.

WHITE WINE

- The Loop Sauvignon Blanc, Marlborough, New Zealand - 2020** 9/34
Bright, zesty, floral, mineral, intense attack that is balanced by the richness of ripe citrus.
- Alias Chardonnay, California - 2018** 8/26
Tickles the taste buds with bright zesty lemon and honeysuckle notes, finishing with a vibrant acidity while enhancing the mineral layers.
- Vignetti Del Sole Pinot Grigio, Italy - 2019** 8/26
Fresh and crisp wine, both floral and fruity, expressing ripe peach and apple flavors with a subtle mineral finish.
- Poggio Anmia "Raphael" Rosato, Sicilia, Italy - 2022** 9/34
Raphael is known as the "patron saint of travelers and 'happy meetings'." There are not many wines more fitting to drink while traveling than a chilled glass of rosé.
- Olema Chardonnay, Sonoma County, California - 2021** 9/34
91 points from James Suckling, ripe apple, lemon zest, melon, vanilla and brioche on the nose. It's full-bodied with a ripe, creamy palate, balanced by fresh acidity.
- Kung Fu Girl Riesling, Washington - 2022** 9/34
91 points from Wine Spectator comes a fan favorite, crisp and sleek wine with juicy, expansive nectarine flavors, finishing with zing and a sense of softness that allows the finish to keep coming.

RED WINE

- Alias Cabernet Sauvignon, California - 2018** 8/26
Bright, floral aromas of ripe cranberry, strawberry, and grilled herbs.
Medium bodied with light tannins and snappy acidity that gives it some pop.
- Vina Robles - The Arborist, Paso Robles - 2021** 9/36
46% Syrah, 23% Petite Sirah, 13% Grenache, 9% Tannat. 93 Points from Wine Spectator comes a complex yet easy going bottling. Dark plum and violet aromas drop into a hearty, rich palate of blackberry jam and smoked meat, with delicate garden herb elements on the finish.
- Woop Woop Shiraz, Australia - 2021** 9/40
Provocative, smoke and spice accented aromas with flavors of blueberry, cassis and dark cherry.
Ask for a glacette to have your wine slightly chilled, perfect for a warm summer day.
- Wines of Substance Red Blend, Columbia, Washington - 2022** 9/34
45% Cabernet, 43% Merlot, 10% Malbec, 2% Sangiovese. Expressive, complex, bright, juicy, and forward in place...dark, big and with a lively disposition.
- Milbrandt Merlot, Washington - 2019** 9/40
Full-bodied with aromas of dark cocoa and hints of vanilla, lush bing cherry flavors and a long, lingering smooth finish. Elegant and supple on the palate.
- Thomas Henry Pinot Noir, Sonoma County, California - 2022** 9/36
Aromas of toasty oak, red cherry, wild strawberry and cherry cola. On the palate, you'll taste fresh raspberry, rhubarb, dark plum, with subtle umami and mineral notes.
- Daou Cabernet Sauvignon, Paso Robles, California - 2018** 12/50
Rich and sophisticated on the nose with currant, black cherry, cedar and eucalyptus.
Full bodied and formidable on the palate, supple backbone and polished tannins.

COCKTAILS

- Maine Blueberry Splash** 12
Blueberry Stoli • lemonade • splash of Sprite • Maine blueberries
- Lavender Spritz** 13
Prosecco • lemon vodka • elderflower liqueur • lavender simple syrup
- Hive Sour** 15
Bulleit bourbon • local honey • muddled lemon • sour mix
- Red Barn Old Fashioned** 15
Buffalo Trace bourbon • cherry bitters • orange twist • Red Barn maple syrup

DRAFT BEER

- Geary's Tumbledown Ale** 8
A light American Pale Ale with a mild bitterness, fruity aroma, and clean finish. ABV: 5.3%
- Cushnoc Gigantic Dad Pants IPA** 8
Pungent hops and assertive dry hopping lend to a strong citrus punch then rounded out with volumes of oak and wheat. ABV: 7.3%
- Sunday River Long Haul Lager** 8
Balanced and easy drinking lager for a hot summer's day. ABV: 4.0%
- Allagash White** 8
Award-winning interpretation of a Belgian-style wheat beer. Spiced with their own special blend of coriander and Curaçao orange peel. ABV: 5.2%