

FOOD, DRINK, PROVISIONS

Gathering Boards

ARTISAN CHEESE BOARD

A Tasting of Local Artisan Cheeses,
Fig Jam, Spiced Nuts, Crisp Camp Crackers 20

FARMER'S BOARD

A Complete Tasting of Our Handcrafted
Cheeses and Artisan Charcuterie,
House-Made Accompaniments 24

Chef's Bar Provisions

TASTING OF BRUSCHETTA

Local Tomato-Basil, Garlic, Burrata ☉ Sweet Potato,
Goat Cheese, Kale Pesto ☉ Torn Fig, Prosciutto,
Creamy Gorgonzola Dolce 12

"UP TO CAMP" MAC & CHEESE

Aged Smoked Cheddar, Gruyere Cheese, Crispy Garlic,
Black Truffle and Pecorino Bread Crumbs, Elbow Pasta, Chili Flake 11
Add Maine Lobster 7

BLOOMSDALE SPINACH AND BABY ARTICHOKE DIP

Tomato Relish, Hearth Baked Bruschetta Toast 12

HOUSE-MADE RICOTTA & CLOVER HONEY 'MASON JAR'

Preserved Lemon, Basil Syrup, Local Strawberries, Grilled Toast 11

MAINE LOBSTER AND SHRIMP

"Scampi Style" Sautéed Lobster, Shrimp, English Peas,
Slivered Garlic, Lemon Butter, Brick Oven Toast 16

LOCAL WOOD-FIRED OYSTERS

Toasted Garlic, Chili Flake, North Country Bacon,
Ciabatta Bread Crumbs 15

FARMER'S ROASTED FENNEL AND WHITE BEAN SPREAD

Bourbon Bacon Jam, Goat's Milk Cheese, Crusty Brick Oven Toast 9

Social and Unique

CRISPY POINT JUDITH CALAMARI

Crackling Garlic Butter, Pickled Peppers,
Sriracha Aioli, Wood-Fired Tomato Sauce 13

BLUE HILL BAY MUSSELS

Local Ale, Braised Leeks, Crumbled
Goat Cheese, Grainy Mustard Broth,
Grilled Ciabatta 13

MINI BASECAMP BURGERS

Onion Marmalade, Smiling Hill Farm Bleu,
Arugula, House Sauce, Brioche ☉
Farmer's Bacon, New England Cheddar,
Mushrooms, Spicy Ketchup, Brioche,
Hand-Cut Fries 12

TIMBER WOOD-FIRED WINGS

Bourbon Honey Glaze, Aleppo Pepper,
Celery Sticks, Buttermilk Ranch Dip 11

HAND-CUT PARMESAN FRIES

Sage Truffle Salt, Spicy Grown-Up Ketchup,
Malt Vinegar 9

MAINE PEEKYTOE CRAB CAKE

Pickled Rutabaga, Pomegranate, Frisee,
Blood Orange Emulsion, Pistachio Snow 16



Photo from the Collections of Pattern Lumberman's Museum,
courtesy of VintageMaineImages.com - detail

Camp Kettle

ROASTED BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seeds, Maple-Cinnamon
Crème Fraiche 9

SMOKED SEAFOOD CHOWDER

Littleneck Clams, Cold Water Shrimp, Haddock,
Sweet Corn, Smoked Bacon, Potatoes,
Stewed Cream, Crumbled Chowder Crackers 10

MAINE LOBSTER BISQUE

Lobster Chunks, Crostini, Micro Herbs 10

Big Timber Salads

CHICKEN CAESAR

Grilled Free-Range Chicken, Crisp Romaine,
Olive Oil Baked Croutons, Creamy Caper
Dressing 15

"DOWNEAST" LOBSTER SALAD

Hardwood Smoked Bacon, Edamame Beans,
Heirloom Tomatoes, Avocado, Poached Local
Lobster, Cultivated Greens, Pomegranate
Vinaigrette 19

SCOTTISH SALMON SALAD

Grilled Moonshine-Glazed Salmon, Mixed
Greens, Roasted Beets, Toasted Pistachios,
Fresh Citrus, Teardrop Tomatoes, Oil Verde,
Goat Cheese, Reduced Balsamic 18

HARDWOOD GRILLED STEAK SALAD

Marinated Tomatoes, Grilled Earthy Mushrooms,
Roasted Peppers, Root Vegetables, Jasper Hill
Farms Blue, Pole Beans, Crisp Local Greens,
Arugula, Aged White Balsamic Vinaigrette 18

Wood-Fired Dough

Our signature brick oven cooks our flatbreads quickly at 600 degrees, locking in
freshness and flavor while creating a light crispy crust that can't be duplicated.
Available all day *Gluten-free dough available

THREE PIGS

Sausage, Pepperoni, Prosciutto, Fontina, Mozzarella, Spicy Red Sauce, Fresh Basil 16

WOODSMAN

Forest Mushrooms, Sweet Fennel Sausage, Roasted Peppers, Root Spinach,
Fontina Cheese, Roasted Garlic, Olive Oil, White Sauce 16

SMOKY TOMATO

Oven-Roasted Tomatoes, Fresh Mozzarella, Overnight Tomato Sauce, Basil Pesto 15

RUSTIC CAMP KITCHEN PIE

House-Made BBQ Sauce, Sweet Red Onion Jam, Wood-Fired Chicken,
Smoked Cheddar, Artisan Burrata, Cilantro 16

Artisan Burgers

Served with Maitland Mountain Farms Pickle and choice of:
Maine sweet potato salad or camp kettle fries

TIMBER BURGER

Bourbon Bacon Jam, Caramelized Onions, Smoked Cheddar,
Timber Sauce, Toasted Brioche 15

LOGGER BURGER

Our Signature Ground Beef Blend, Lettuce, Onion, Local Tomato,
Toasted Brioche 14
Choice of Cheese: Cheddar • Bleu • American • Swiss

SMOTHERED CAMP BURGER

Caramelized Onions, Wild Mushrooms, Creamy Bleu Cheese,
Toasted Brioche, Timber Sauce 15

BACKYARD GARDEN BURGER

Locally Farmed Beans, Quinoa, Garlic, Brown Rice,
Smoked Spices, Lettuce, Tomato, Avocado,
Spicy Sriracha Aioli, Toasted Brioche 13

♦ Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk for foodborne illness

Base Camp Classics

FIELDS & FARMS CHICKEN

Pomegranate-Honey Glazed "Free Roaming" Chicken, Roasted Pearl Onions, Goat Cheese Potato Purée, Winter Vegetables, Natural Pan Jus 25

LOCAL MAINE LOBSTER - TWO WAYS

Wood-Grilled and Butter Poached, Crisp Truffled Potatoes, Asparagus, Lobster Jus (mkt price)

SMALL FARMS STEAK FRITES

Wood-Grilled 10 oz. Sirloin, Hand-Cut Truffle Fries, Arugula, Bleu Cheese, Herb Butter 26

ALE BATTERED FISH & CHIPS

Local Day Boat Haddock, Hand-Cut Fries, Cabbage Slaw, Lemon Tartar, Malt Vinegar 22

CRAB CRUSTED HADDOCK

Potato Puree, Smoked Bacon, Seasonal Greens, Citrus Butter Sauce 25

Hand-Helds

Served with Maitland Mountain Farms Pickle and choice of: Maine sweet potato salad or camp kettle fries

HOT 'N' CRUSTY FARMER'S MARKET VEGETABLE SANDWICH

Balsamic Grilled Vegetables, Fresh Basil, Heirloom Tomatoes, Avocado, Savory Garlic White Bean Spread, Hot 'n' Crusty Bread 12

GRILLED FREE-RANGE CHICKEN

Sweet Red Onion Jam, Smoked Local Cheddar, Butcher's Bacon, House-Made BBQ, Ciabatta Bread 14

TKB DIP

Slow-Roasted Ribeye, Caramelized Onions, Maine Cheddar, Horseradish Mustard Cream, Ciabatta, Arugula, Au Jus Dip 14

MAINE LOBSTER ROLL

Fresh Picked Local Lobster, Lemon Mayonnaise, Hearth-Baked Brioche Roll (mkt price)

ROASTED PULLED CHICKEN BLT

Herb Chicken Salad, Butcher's Bacon, Tomato Jam, Lettuce, Avocado, Black Pepper Mayonnaise, Grilled Sourdough 14

CRISPY HADDOCK SANDWICH

Local Wheat Stout Ale Batter, Maine Cheddar, Tomato, Lettuce, Lemon Tartar, Toasted Brioche 14

Rustic Hand-Made Pasta

HAND-ROLLED GNOCCHI

Ground Fennel Sausage, Seared Broccolini, Sage Roasted Butternut Squash, Toasted Garlic Chips, Burrata Half Portion-11 Full Portion 23

ROASTED SQUASH RAVIOLI

Root Spinach, Parsnips, Sage Brown Butter, Petite Herb Salad, 12-year Balsamic 18

HAND-PRESSED SPAGHETTI

Overnight Tomato Sauce, Mozzarella, Basil
Half Portion 9 Full Portion 16 *Add Hand-Rolled Meatballs 5

PAN-TOSSED CAMP NOODLES

Grilled Free-Range Chicken Breast, Fresh-Cut Fettuccine, Wild Forest Mushrooms, Spring Peas, Toasted Pine Nuts, Spinach Leaves, Porcini Cream
Half Portion 10 Full Portion 22



Photo courtesy of the Great Northern Paper Company records

Small Plate Salads Available after 5pm

ROASTED RUBY BEETS & BURRATA

Salt Roasted Red Beets, Pink Grapefruit, Frisee, Hand Pulled Burrata, Hazelnut Brittle, Red Beet Vinaigrette 10

THE "WEDGE"

Baby Iceberg, Roasted Pepper Salad, Local Tomatoes, Rustic Hand-Torn Croutons, Country Olives, Pancetta Chip, Triple Cream Bleu 10

LEAVES OF YOUNG ROMAINE

Creamy Caper Dressing, Romano Cheese, Olive Oil Baked Croutons 9

LITTLE TIMBER SALAD

Local Backyard Greens, Pomegranate Seeds, Toasted Almonds, Goat Cheese, Beets, Heirloom Tomatoes, Choice of Dressing 8

BABY ROOT VEGETABLE SALAD

'Back to Our Roots' Red Baby Beets, Carrots, Parsnips, Turnip, Arugula, Kale, Honey Whipped Ricotta, Candied Walnuts, Maine Cider Vinaigrette 11

Supper Available after 5pm

FORGED, FARMED, FISHED

SCOTTISH SALMON

Native Crab Risotto of Garden Pea, Lemon and Parmesan, Wilted Bloomsdale Spinach, Lobster Butter 29

NORTH STAR FARMS LAMB TASTING

Rosemary-Garlic Grilled Lamb T-Bone Steak, Juniper Berry Braised Lamb Shoulder, Blackberry Port Reduction, White Trumpet Mushrooms, Farmed Greens, Roasted Pearl Onions, Crispy Pumpkin Gnocchi 28

BEEF - TWO WAYS

Braised Beef Short Rib & Garlic Rubbed Tenderloin, Potato Puree, Moonshine-Glazed Mushrooms, Smoky Grilled Asparagus, Pan Sauce 31

WOOD-FIRED PETITE FILET AND MAINE LOBSTER

Whipped Potatoes, Bitter Greens, Forest Mushrooms, Wild Asparagus, Crispy Shallots, Duo of Pan Sauces 34

RUSTIC STEW OF COASTAL SHELLFISH

Spicy Tomato Broth, Stew of Mussels, Clams, Maine Lobster, Calamari, Scallops, Shrimp and Halibut, Grilled Ciabatta, Saffron Rouille 30

OAK WOOD-GRILLED LOCAL STRIPLOIN

Butternut Squash Puree, Roasted Root Vegetables, Red Wine Jus, Black Truffle Mac & Cheese 30

24-HOUR SHORT RIB "FILET"

Torched Bleu Cheese Crust, EVOO Mash, Hand-Dug Root Vegetables, Red Wine Butter 28

CREEKSTONE FARMS RIBEYE

Sea Salt, Olive Oil and Rosemary Crust, Roasted Fondant Potatoes, Grilled Asparagus, White Trumpet Mushrooms, Bone Broth Jus 30

HOOK & LINE CAUGHT SWORDFISH & GRILLED PRAWNS

Garlic Butter Basted Georges Bank Swordfish, Grilled White Prawns, Blistered Heirloom Tomatoes, Braised Spinach, Olive Tapenade, Lemon Butter 28



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