

# 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

### TASTING OF MAINE'S COLD WATER OYSTERS\*

Assortment of Raw Local Oysters, Cocktail Style Poached Shrimp,  
Blood Orange Pearls, Spicy Ginger Snow 17

### FARMER'S ROASTED FENNEL AND WHITE BEAN SPREAD

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

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\*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

## 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

Red Chile Rhubarb Glaze, Celery Root Slaw,  
Cilantro-Ranch Dip 11

### HAND-CUT PARMESAN FRIES

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

### MAINE PEEKYTOE CRAB CAKE

Green Tomato Relish, Jalapeño Popcorn,  
Pickled Onion Preserves, Avocado Ranch 16

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



## Camp Kettle

### ROASTED HEIRLOOM TOMATO SOUP

Baby Grilled Cheese Croutons, Backyard Farms Tomato Bruschetta, Twelve Year Aged Balsamic 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 Caesar Dressing 15

### "DOWNEAST" LOBSTER SALAD

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

### SCOTTISH SALMON SALAD\*

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

### HARDWOOD GRILLED STEAK SALAD\*

Marinated Tomatoes, Grilled Earthy Mushrooms, Roasted Peppers, Root Vegetables, Jasper Hill Farms Blue Cheese, 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, 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, Local Tomato, Toasted Brioche 14  
Choice of Cheese: Cheddar • Bleu • American • Swiss

### BULL OF THE WOODS BURGER\*

BBQ Smoked Pork Belly, Crispy Fried Onions, Charred Bleu Cheese, Toasted Brioche 16

### BACKYARD GARDEN BURGER

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

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## Base Camp Classics

### FIELDS & FARMS CHICKEN

Green Thumb Farms Potato Gnocchi, Caramelized Apricot Glaze, Grilled Baby Leeks, Summer Vegetables 22

### TRADITIONAL MAINE LOBSTER EXPERIENCE

Whole Steamed 1-1/4 Pound Lobster, Bangs Island Mussels, Sweet Local Corn, Baby Fingerling Potatoes, Drawn Butter (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

House Braised Short Rib Ragout, Blistered Baby Tomatoes, Summer Legumes, Spicy Arugula Half Portion 11 Full Portion 23

### MAINE LOBSTER RAVIOLI

Braised Peas and Leeks, Butter Roasted Cherrystones, Saffron Lobster Cream, Pecorino 27

### 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

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## Small Plate Salads

### 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 Caesar Dressing, Romano Cheese, Olive Oil Baked Croutons 9

### LITTLE TIMBER SALAD

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

### BRULEED STONE FRUIT SALAD

Caramelized Peaches, Arugula and Baby Kale, Goat Cheesecake, Meyer Lemon Vinaigrette Toasted Almonds, Preserved Black Cherries 10

## Supper Available after 5pm

## FORAGED, FARMED, FISHED

### SCOTTISH SALMON\*

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

### NORTH STAR FARMS LAMB LOLLIPOPS\*

Black Pepper Coffee Rub, Bing Cherry Brandy Reduction, Pureed Sweet Potato, Summer Squash-Edamame Succotash, Crispy Sweet Potato Frites 27

### BEEF - TWO WAYS\*

Braised Beef Short Rib & Garlic Rubbed Tenderloin, Potato Puree, Local 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



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