

menu

reservations required, please

starters

wings six buffalo emh bbq nh maple chipotle carrot celery	9
baked brie phyllo dough cherry chutney spiced clover honey grilled baguette	12
calamari cornmeal crust preserved lemon aioli watercress banana peppers capers	12
short rib poutine braised short rib house seasoned fries local cheese curd	13
red wine demi garlic aioli pickled red onions	
confit duck egg roll citrus confit duck cabbage carrot mirin & blackberry sauce	13
butternut squash bruschetta butternut squash apple pecan	10
whipped local goat cheese house-made focaccia toast points white balsamic glaze <i>gfa</i> <i>v</i>	

soups & salads

french onion soup beef broth herb crostini swiss cheese <i>gfa</i>	6
new england clam chowder ocean clams potatoes creamy broth	5 7
classic caesar romaine hearts shaved parmesan & asiago herb croutons	7 9
classic caesar dressing <i>gfa</i>	
house choice of dressing greens tomato cucumber red onion carrot <i>gf</i>	6 8
salad enhancements* chicken 6 petit filet 12 Maine lobster 15 salmon 12	
housemade dressings blue cheese buttermilk ranch nh maple balsamic olive oil & vinegar	

burger & sandwiches | choice of seasoned fries or house potato salad

eagle burger 7 oz Maine grown beef bibb lettuce local tomato red onion	15
north country smoke house bacon cabot cheddar cheese emh bbq sauce <i>gfa</i>	
eagle veggie burger black bean & sweet potato burger spinach	14
local tomatoes havarti cheese roasted garlic sauce <i>gfa</i> <i>v</i>	
emh reuben house cured corned beef sauerkraut 1000 island dressing	14
swiss marbled rye <i>gfa</i>	
baja fish tacos grilled corn tortilla fried haddock fire roasted corn salsa	14
chipotle lime crema cabbage lime wedges <i>gfa</i>	
prime rib sandwich grilled ciabatta roll watercress pickled red onion	15
horseradish sauce cabot sharp cheddar cheese <i>gfa</i>	

entrees – dinner only

mac & cheese Maine rustic cheddar pineland smoked cheddar	12
cabot monterey jack herb panko crust petite salad maple balsamic vinaigrette	
add nh bacon 2 add maine lobster 15*	
emh chicken & biscuits braised chicken thighs house cheddar biscuit english peas	15
pearl onions carrot creamy chicken velouté whipped potatoes	
beef bourguignon slow braised filet tips red wine pan sauce cremini mushroom	25
rainbow carrot cipollini onion herb gnocchi crispy shallots	
fish & chips haddock local beer batter seasoned fries house slaw lemon tartar sauce	15
filet mignon 6oz char grilled whipped potatoes haricot verts demi-glace	32*
roasted garlic herb butter crispy shallots <i>gfa</i>	
gulf of maine salmon nh maple walnut crust citrus beurre blanc	25
ginger basmati pilaf haricot verts <i>gfa</i>	
pan seared scallops pomegranate beurre blanc butternut squash puree	25
braised green lentils local bacon lardon wilted watercress <i>gf</i>	
pork shank nh cider & bourbon reduction beet risotto roasted apples fennel	25
wilted beet greens crispy parsnip <i>gfa</i>	
tempeh bowl ginger marinated tempeh warm thai spiced quinoa salad	20
butternut squash beets kale roasted chickpeas tahini dressing <i>gf</i> <i>v</i>	

executive chef ryan mayo

*dinner packages may incur an up-charge on these items
v | *vegetarian* | *gf* | *gluten free* | *gfa* | *gluten free available*

drinks



libations

maple old fashioned nh maple syrup bourbon bitters	11
blood orange cosmo effen b.o. vodka cranberry orange liquor	12
prickly pear margarita tequila blanco prickly pear syrup sour	11
the carter notch apple jack brandy bitters apple cider orange	10
espresso white russian espresso vodka kahlua half & half	11
black mountain bramble maker's mark blackberry puree lemonade	11

coffee & hot drinks | hot cocoa topped with whipped cream

avalanche southern comfort kahlua crème de cocoa coffee	9.50
sweater weather rumchata vanilla vodka hot cocoa	9.50
chocolate raspberry truffle raspberry liquor godiva hot cocoa	9.50

mocktails & non-alcoholic

faux cider mule apple cider maine root ginger beer	6
blackberry lemonade fizz blackberry puree lemonade soda	6
maine root ginger beer or root beer	5
san pellegrino sparkling mineral water	5

wine

mionetto prosecco veneto italy	10
bex riesling mosel germany	9
voga pinot grigio italy	9
harbor town sauvignon blanc malborough new zealand	10
kendall jackson chardonnay california	10
chateau montaud rosè cotes de provence france	10
angelina pinot noir california	9
line 39 cabernet sauvignon california	10
trapiche oak cask malbec argentina	9
maggio old vine red zinfandel lodi california	9

house wine

woodbridge cabernet sauvignon merlot pinot noir chardonnay pinot grigio	7.50
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beer on tap

tuckerman pale ale conway nh	6
moat mountain seasonal north conway nh	6
fiddlehead ipa shelburne vt	7

bottled beer

budweiser	4.50
bud light	4.50
coors light	4.50
miller lite	4.50
Michelob Ultra	4.50
corona	5.25
sam adams boston lager	5.25
sam adams seasonal	5.25
allagash white	5.50
stoneface ipa (16oz)	8.00
moat czech pilsner (16oz)	8.00
citizen cider unified press (16oz)	8.00
guinness stout (16oz)	6.50
shed mountain brown	6.50
ufo pumpkin	5.50
heineken zero n/a	4.50

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