



KITCHEN [207]

SOCIALS

MEAT & CHEESE | \$24

Selection of artisanal cheese, cured meats and house made accompaniments

DUCK WINGS | \$17

Six wings tossed in our sweet & spicy glaze, served with a blueberry remoulade

GIANT PRETZEL | \$13

Served warm with our pub cheese

CRISPY BRUSSELS SPROUTS | \$14

Crispy brussels, tossed with chèvre, topped with candied bacon and finished with balsamic reduction

HARVEST BOARD | \$19

Selection of olives, hummus, grape leaves, assorted cheeses, and other vegetarian selections served with naan

CRAB CAKES | Market Price

Three cakes of fresh local crab meat served with our zesty remoulade

FIELD GREENS & STREAMS

ACADIAN MOUNTAIN

BERRY SALAD | \$12

Seasonal berries, pickled red onions, cherry tomatoes, cucumbers, chèvre, with lemon thyme vinaigrette dijon dressing
Add chicken | \$8

LBTB SALAD | Market Price

Lobster, burrata, heirloom cherry tomatoes, basil, arugula with balsamic dressing

SEASONAL SOUP SPECIAL | Priced Daily

Warm up to a seasonally inspired soup, chowder or stew created by our Chef utilizing local ingredients

CAESAR SALAD | \$12

Chopped romaine, shaved parmesan and croutons topped with a creamy Caesar dressing
Add chicken | \$8
Add lobster | Market price

Seasonal & fresh local daily specials. Please inquire with our staff.

MDI FLATBREAD

SCHOONER | \$14

Mozzarella, asiago, parmesan, fontina, and provolone, traditional sauce

CADILLAC | \$15

Pepperoni, mozzarella cheese, traditional sauce

PIG & FIG | \$16

Prosciutto, fig, chèvre, finished with arugula & balsamic reduction, traditional sauce

PRETTY MARSH | \$16

Caramelized onions, roasted tomatoes, kalamata olives, grilled artichokes, chèvre & mozzarella, pesto sauce

JACK & JILL | \$16

Chicken, roasted red peppers, red onions, jalapenos and mozzarella, with our savory sweet & heat BBQ sauce

MARGHERITA | \$15

Heirloom tomatoes, fresh mozzarella, shaved parmesan, traditional sauce, finished with basil

HANDHELDS

Served with our house fried potato chips & pickle
Sub waffle fries | \$2 • Sub quinoa black bean patty | \$1.50
Gluten-free bun | \$1.25

207 BURGER | \$17

6 oz beef patty, maple bacon, crispy onions strings, beer cheese, blueberry BBQ sauce

UNCLE HENRY'S GRILLED CHEESE | \$12

Roasted tomatoes, caramelized onions, arugula, smoked gouda

LOBSTER ROLL | Market Price

Handpicked lobster meat, lightly tossed in mayo, lemon juice and fresh herbs, served on a toasted bun

NO NONSENSE BURGER | \$15

6 oz beef patty, cheddar cheese, lettuce, tomato, onion

CHICKEN TENDERS | \$14

Marinated in buttermilk, hand-breaded and seasoned served with ranch dipping sauce

FORAGED, FARMED & FISHED

RIBEYE STEAK FRITES | \$36

10 oz grilled ribeye finished with a fortified shallot reduction butter

PAPPARDELLE PASTA BOWL | \$24

Local mushrooms, cherry tomatoes, tossed in pesto served with burrata, drizzled with our house infused olive oil

HADDOCK PICCATATA | \$32

Served with lemon caper sauce, crispy fingerlings, and veggie of the day

KIDS

Hot Dog with Fries | \$10

Homemade Mac N' Cheese | \$12

Chicken Tenders with Fries + Side of Ranch | \$12



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SIGNATURE COCKTAILS

Ask your bartender about featured nightly drink specials.

GIN & JAM | \$14

Bar Hill gin, fresh-squeezed lemon juice, simple syrup, blueberry jam

MAPLE WHISKY SOUR | \$13

Maple whisky, lemon juice, egg white, red wine float

CABIN FEVER MARGARITA | \$15

Patron Silver, Cointreau, fresh-squeezed lime juice, agave

MOJITO BY THE MARSH | \$12

Silver rum, fresh lime, Demerara syrup, mint, club soda

SOMES SOUND LEMONADE | \$14

Cold River vodka, blueberry and strawberry puree, fresh basil and mint lemonade

ESPRESSO S'MORE

MARTINI | \$17

Alan's Coffee Brandy, espresso, milk, mocha drizzle, toasted marshmallow with chocolate graham cracker rim

URBAN WOODSMAN | \$14

Knob Creek bourbon, orange blossom honey, fresh-pressed lemon, bitters

We take beer seriously in Maine.

Did you know Maine is ranked 2nd in the U.S. for states with the most breweries? Many of the state's breweries use homegrown hops, and barley and oats for malt, giving you that true taste of Maine. At Terramor, we pour only the best local beer. Cheers!

LOCAL DRAFT POURS

Maine beer on tap. Ask about our seasonal rotators.

Allagash White · Allagash Brewing Co. | \$9

Traditional Belgium Style Wheat Beer · Portland ME

Out of Range · Baxter Brewing Co. | \$9

Blueberry Summer Ale · Lewiston ME

Daymark · Rising Tide | \$10

West Coast Style IPA · Portland ME

Tubular · Orono Brewing Co. | \$11

East Coast Style IPA · Orono ME

WINE

Bottles may be purchased upon request.

WHITE WINE

Pinot Grigio

Alta Luna · Italy

6 oz | \$12 · 14 oz | \$24

Albarino

Bodegas As Laxas · Spain

6 oz | \$14 · 14 oz | \$28

Sauvignon Blanc

Infamous Goose · New Zealand

6 oz | \$12 · 14 oz | \$24

Chardonnay

Raeburn Russian River · California

6 oz | \$13 · 14 oz | \$27

RED WINE

Primarius Pinot Noir

Primarius · Oregon

6 oz | \$20 · 14 oz | \$20

Cabernet Sauvignon

Farnito Carpineto · Italy

6 oz | \$15 · 14 oz | \$29

Renato Ratti Barbera Blend

Renato Ratti Barbera · Italy

6 oz | \$14 · 14 oz | \$26

Blend

Masi Costasera Amarone Classico
Italy

Bottle | \$125

ROSÉ & SPARKLING

Rosé

Pratsch · Austria

6 oz | \$10 · 14 oz | \$22

Prosecco

Laluca · Italy

6oz | \$13

CAFÉ

Americano | \$3.25

Latte | \$4.50

Seasonal Latte | \$4.50

Chai Tea Latte | \$4.25

Cappuccino | 4.50

Hot Chocolate | \$4

Juice & Such | \$2.75

Cranberry Juice · Orange Juice

Whole and Chocolate Milk

Lemonade · Sweet & Unsweetened Iced Tea

Sparkling or Flat Water

Fountain Soda:

Diet Coke, Coke, Ginger Ale,

Sprite or Fanta