

# FOOD, DRINK, PROVISIONS

## Gathering Boards

### ROASTED CARROT HUMMUS BOARD

Roasted Peppers, Unfiltered Olive Oil, Feta Cheese,  
Olive Dust, Warm Za'atar-Spiced Flatbreads,  
Farmer's Crudités 14

### FARMER'S BOARD

A Complete Tasting of Our Handcrafted Cheeses and  
Artisan Charcuterie, Housemade Accompaniments 28

## Chef's Bar Provisions

### TASTING OF BRUSCHETTA

- Ⓞ Local Tomato-Basil, Garlic & Burrata, Balsamic Drizzle
- Ⓞ Blueberry-Beet & Chèvre Spread
- Ⓞ Grilled Artichokes, Calabrian Chilies, Mint-Ricotta Spread 15

### "UP TO CAMP" MAC & CHEESE

Aged Smoked Cheddar, Gruyère Cheese, Crispy Garlic,  
Black Truffle & Pecorino Breadcrumbs, Elbow Pasta, Chili Flake 14  
With Maine Lobster (mkt price)

### BLOOMSDALE SPINACH AND BABY ARTICHOKE DIP

Tomato Relish, Hearth-Baked Pita 15

### MAINE SCALLOPS AND SHRIMP

"Scampi-Style" Sautéed Scallops, Shrimp, English Peas,  
Slivered Garlic, Lemon Butter, Grilled Ciabatta (mkt price)

### BUFFALO CHICKEN DIP

Roasted Free-Range Chicken, Harissa Peppers,  
Smoked Local Cheddar, Crisp Tortilla Chips, Bacon Jam 16

### PAN-SEARED AHI TUNA

Toasted Sesame, Yuzu Marmalade, Sea Salad,  
Wasabi Aioli, Soy Pearls (mkt price)

## Social and Unique

### CRISPY POINT JUDITH CALAMARI

Crackling Garlic Butter, Pickled Peppers,  
Sriracha Aioli, Wood-Fired Tomato Sauce 16

### BLUE HILL BAY MUSSELS

Guinness Stout, Braised Leeks, Crumbled  
Goat Cheese, Grainy Mustard Broth,  
Grilled Ciabatta 20

### TIMBER WINGS

Agave Drizzle, Jerk Chili Sauce,  
Avocado Ranch 15

### PARMESAN TRUFFLE FRIES

Aleppo Pepper, Sage, Truffle Salt,  
Spicy Grown-Up Ketchup, Malt Vinegar Aioli 10

### CRISPY BRUSSELS SPROUTS

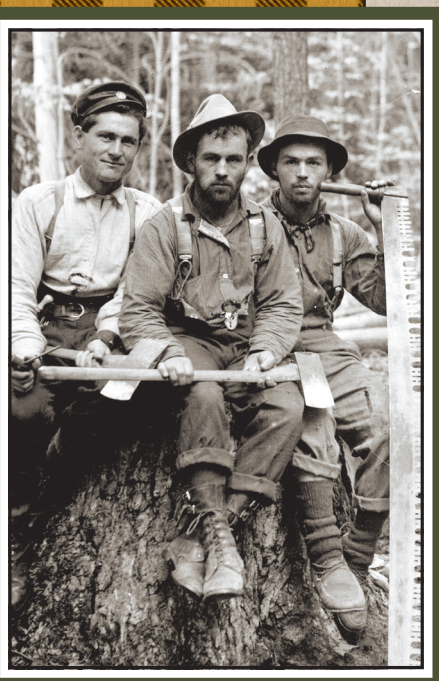
- Ⓞ Buffalo – Tabasco Pepper Sauce, Aleppo Dust,  
Crumbled Blue Cheese, Gorgonzola Dip 14
- Ⓞ Crispy Maple & Miso-Glazed – Pomegranate  
Seeds, Chopped Pistachios 14

### JONAH CRAB CAKES

Fire-Roasted Tomato & Corn Salsa,  
Cajun Rémoulade (mkt price)

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Some items on this menu contain ingredients that are not listed; please inform  
your server of any food allergies or dietary restrictions before you place your order.

Photo from the Collections of Pattern Lumberman's Museum,  
courtesy of [VintageMaineImages.com](http://VintageMaineImages.com) - detail





## Camp Kettle

### BRICK OVEN ONION SOUP

Savory Broth, Garlic-Rubbed Crouton, Crispy Onions,  
Melted Gruyère Cheese 12

### CIDER-BRAISED BUTTERNUT SQUASH SOUP

Cinnamon Crème Fraiche, Crisp Kale 10

### SMOKED SEAFOOD CHOWDER

Littleneck Clams, Cold Water Shrimp, Haddock, Sweet Corn, Smoked Bacon,  
Potatoes, Stewed Cream, Crumbled Chowder Crackers 11

### MAINE LOBSTER BISQUE

Crostini, Micro-Herbs 11

## Big Timber Salads

### THE "WEDGE"

Baby Iceberg, Roasted Pepper Salad, Local Tomatoes,  
Blue Cheese Crumbles, Rustic Hand-Torn Croutons, Country  
Olives, Crisp North Country Bacon, Triple Cream Blue 16

### DUCK CONFIT SALAD

Crispy Duck Leg, Goat Cheese, Heirloom Tomatoes, Watermelon,  
Baby Arugula, Roasted Pine Nuts, Beets, Duck Egg, Balsamic Pearls,  
Raspberry Citrus Dressing 24

### TUNA BOWL

Yuzu-Sesame Seed Crust, Grilled Corn, Baby Tomato,  
Cucumber, Edamame, Fried Wontons, Sriracha Aioli Drizzle,  
Sea Salad, Soy-Ginger Vinaigrette (mkt price)

### SCOTTISH SALMON SALAD\*

Grilled Moonshine-Glazed Salmon, Mixed Greens, Roasted Beets,  
Toasted Pistachios, Fresh Citrus, Teardrop Tomatoes,  
Quinoa, Goat Cheese, Citrus Balsamic Dressing 20

### HARDWOOD-GRILLED STEAK SALAD\*

Marinated Tomatoes, Grilled Earthy Mushrooms, Roasted Peppers,  
Root Vegetables, Jasper Hill Farm Blue Cheese, Grilled Asparagus,  
Crisp Local Greens, Crispy Onions, Arugula, Citrus Balsamic Vinaigrette 24

### TIMBER EARTH BOWL

Housemade Beet & Kale Burger, Mixed Greens, Pumpkin Seeds,  
Marinated Tomatoes, Wild Mushrooms, Local Goat Cheese,  
Sweet Peppers, Kalamata Olives, Avocado, Quinoa,  
Glazed Root Vegetables, Raspberry-Beet Vinaigrette 17

## Wood-Fired Dough

Our Signature Brick Oven Cooks Our Pizzas 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 \$2 extra

### THREE PIGS

Sausage, Pepperoni, Prosciutto, Fontina, Mozzarella, Red Sauce, Fresh Basil 18

### FOREST MUSHROOM

Roasted Wild Mushrooms, Baby Arugula, Fontina Cheese,  
Truffle Oil, White Sauce 16

### SMOKY TOMATO

Oven-Roasted Tomatoes, Fresh Mozzarella, Overnight Tomato Sauce,  
Basil Pesto 16

### RUSTIC CAMP KITCHEN PIE

Housemade BBQ Sauce, Fire-Roasted Corn, Braised Chicken,  
Smoked Cheddar, Artisan Burrata, Cilantro, Pickled Onions 18

## Artisan Burgers

Served with Maitland Mountain Farm Pickle and Choice of  
Sweet Potato Fries or Crispy Fries

### TIMBER BURGER\*

Bourbon-Bacon Jam, Caramelized Onions, Smoked Cheddar,  
Lettuce, Tomato, Timber Sauce, Toasted Brioche 17

### LOGGER BURGER\*

Our Signature Ground Beef Blend, Lettuce, Tomato,  
Toasted Brioche 15  
Choice of Cheese: Cheddar • Blue • American • Swiss

### SPICY DOWNEASTER BURGER\*

Smoked Bacon, Habanero Jam, Monterey Pepper Jack,  
Lettuce, Tomato, Fried Hen's Egg 17

### BACKYARD GARDEN BURGER

Roasted Beets & Kale, Garlic, Garbanzo Beans, Lentils,  
Raisins, Brown Rice, Smoked Spices, Lettuce, Tomato,  
Avocado, Spicy Sriracha Aioli, Toasted Brioche 16

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## Base Camp Classics

**BRICK OVEN-ROASTED ALL-NATURAL CHICKEN**  
Grilled Asparagus, Truffle Smashed Fingerling Potatoes,  
Baby Carrots, Cranberry-Apple Chutney 30

**SMALL FARMS STEAK FRITES\***  
Wood-Grilled 10 oz. Strip Loin, Truffle Fries,  
Arugula, Feta, Bone Marrow Herb Butter 36

**ALE-BATTERED FISH & CHIPS**  
Local Day Boat Haddock, Fries, Cabbage Slaw,  
Lemon Tartar, Malt Vinegar 26

**SLOW-BRAISED LAMB SHANK**  
Wilted Kale, Baby Turnips, Garlic Mash,  
Minted Lamb Jus, Pistachio Crumble 38

## Hand-Helds

Served with Maitland Mountain Farm Pickle and Choice of  
Sweet Potato Fries or Crispy Fries

**FARMER'S MARKET EGGPLANT PARMESAN SANDWICH**  
Fresh Basil, Lightly Floured Crispy Eggplant, Burrata, Parmigiano-Reggiano,  
Overnight Pomodoro, Hot 'n Crusty Bread 15

**CRISPY CHICKEN SANDWICH**  
Smoked Local Cheddar, Butcher's Bacon, Tangy Slaw, Chipotle Aioli,  
Toasted Brioche Roll 16

**TKB DIP**  
Slow-Roasted Ribeye, Caramelized Onions, Maine Cheddar,  
Horseradish Mustard Cream, Ciabatta, Arugula, Au Jus Dip 16

**"BAYOU-STYLE" SHRIMP PO'BOY**  
Crispy Battered Maine Shrimp, Shredded Lettuce, Vine-Ripened Tomato,  
Dill Pickle Relish, Cajun Rémoulade, Warm Baguette 17

**ROASTED PULLED CHICKEN BLT**  
Herb-Cranberry Chicken Salad, Butcher's Bacon, Tomato Jam, Lettuce,  
Avocado, Mayonnaise, Grilled Sourdough 15

**CRISPY HADDOCK SANDWICH**  
Local Wheat Stout Ale Batter, Maine Cheddar, Lettuce, Tomato,  
Lemon Tartar, Toasted Brioche 16

## Rustic Handmade Pasta

**RIGATONI BOLOGNESE**  
Milk-Braised Veal, Pork and Beef Ragù, San Marzano Tomatoes,  
Stracciatella, Pecorino Toscano Cheese Half Portion 16 Full Portion 28

**BUTTERNUT SQUASH RAVIOLI**  
Root Cellar Vegetables, Leaf Spinach, Sage Brown Butter,  
Pistachios & Cranberries, Local Chèvre, Balsamic Pearls 26

**HAND-PRESSED SPAGHETTI**  
Overnight Tomato Sauce, Mozzarella, Basil, Pecorino Cheese  
Half Portion 13 Full Portion 20 Add Hand-Rolled Meatballs 6

**PESTO RIGATONI**  
Sun-Dried Tomatoes, Baby Spinach, Roasted Root Vegetables 23



*Photo courtesy of the Great Northern Paper Company records*

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## Small Plate Salads

### LITTLE TIMBER SALAD

Local Backyard Greens, Crumbled Goat Cheese, Heirloom Tomatoes, Seasonal Fruit, Fresh Blueberries, Toasted Pistachios, Choice of Dressing 11

### LEAVES OF YOUNG ROMAINE

Creamy Caesar Dressing, Romano Cheese, Olive Oil Baked Croutons 10

## FORAGED, FARMED, FISHED

### Supper

#### GRILLED SALMON\*

Mediterranean Couscous, Broccolini, Spicy Maple-Mustard Glaze 32

#### SEARED LOCAL SCALLOPS

Cauliflower Risotto, English Peas, Oven-Roasted Root Vegetables, Quinoa, Citrus Butter Sauce 34

#### RUSTIC STEW OF COASTAL SHELLFISH

Spicy Tomato Broth, Stew of Mussels, Clams, Lobster Tail, Calamari, Scallops, Shrimp, Haddock, Grilled Ciabatta, Saffron Rouille 36

#### WOODSMAN SURE AND TURE\*

Butter-Basted Lobster Tail, Hardwood-Fired Beef Tenderloin, Roasted Garlic Mashed Potatoes, Bitter Greens, Forest Mushrooms, Wild Asparagus, Duo of Pan Sauces (mkt-price)

#### BLACKENED HALIBUT

Lobster Risotto, Olive Oil-Basted Broccolini, Grilled Sweet Corn, Lobster Sauce (mkt price)

#### 24-HOUR SHORT RIB "FILET"

Torched Blue Cheese Crust, Whipped Potatoes, Hand-Dug Root Vegetables, Crispy Onions, Red Wine Butter 36

#### CREEKSTONE FARMS RIBEYE\*

Sea Salt, Olive Oil & Rosemary Crust, Whipped Potatoes, Grilled Asparagus, Wild Mushrooms, Bone Broth 40



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