

Mother's Day Dinner

Sunday, May 8, 2022

4:00 – 7:00 pm



starters

burrata bowl	14
roasted heirloom tomatoes pesto burrata house baked focaccia white balsamic glaze	
spinach salad	7 / 9
blueberries strawberries almonds feta truffle vinaigrette	
add chicken 8 add salmon 12 add shrimp 12	

mains

eagle burger	17
8 oz wagyu beef little leaf lettuce tomato red onion cabot cheddar cheese	
north country smoke house bacon emh bbq sauce fries	
eagle veggie burger house made black bean, quinoa & sweet potato burger	15
little leaf lettuce tomato red onion cheddar cheese avocado	
vegan roasted garlic sauce fries	
chicken & garlic crepes	23
lemon and thyme pulled chicken bacon cheddar croquettes parmesan beurre blanc	
shrimp gnocchi	25
potato gnocchi creamy house-made tomato sauce spinach parmesan	
highfields steak	28
10 oz choice black angus beef whipped potatoes haricot vert bearnaise sauce	
cajun blackened salmon	25
wild rice rainbow carrots chimichurri	
roasted chicken	24
brined lemon & herb statler chicken creamy ipa sauce whipped potatoes haricot vert	

dessert

8

coconut cream trifle oreo crumble fresh berries toasted coconut
flourless chocolate torte macerated berries whipped cream
nh maple bread pudding gifford's maple walnut ice cream
moscato berry tiramisu whipped cream

Drinks

libations

french 75	house rosemary syrup tamworth gin prosecco fresh lemon	11
blood orange cosmo	effen b.o. vodka cranberry Cointreau	13
cucumber cooler	cucumber vodka elderflower pineapple soda water	11
maple old fashioned	nh maple syrup bourbon bitters	12
rosemary paloma	tequila house-made rosemary syrup grapefruit	11
orange cranberry mimosa	sugar rim prosecco	11

mocktail & non-alcoholic

maine root ginger beer or root beer	5
rosemary spritzer	soda water grapefruit house-made rosemary syrup 6

wine

	glass	bottle
mionetto prosecco veneto <i>italy</i>	10.50	40
bex riesling mosel <i>germany</i>	9.50	36
voga pinot grigio <i>italy</i>	11.00	42
harbor town sauvignon blanc malborough <i>new zealand</i>	11.00	42
kendall jackson chardonnay <i>california</i>	11.00	42
chateau montaud rosè cotes de provence <i>france</i>	11.00	42
angeline pinot noir <i>california</i>	9.50	36
the crusher merlot <i>california</i>	9.50	36
line 39 cabernet sauvignon <i>california</i>	11.00	42
trapiche oak cask malbec <i>argentina</i>	9.50	36
woodbridge house wine pinot noir cabernet sauvignon chardonnay pinot grigio	8.00	

beer on tap

tuckerman pale ale <i>north conway nh</i>	6.50
moat mountain miss v's blueberry ale <i>north conway nh</i>	6.50
fiddlehead ipa <i>shelburne vt</i>	7.25

bottled beers

budweiser	4.75	coors light	4.75
bud light	4.75	Michelob ultra	4.75
corona extra	5.75	allagash white	5.75
miller lite	4.75	moat czech pilsner (16oz)	8.00
woodchuck amber cider	5.75	stoneface ipa (16oz)	8.00
citizen cider (16oz)	8.00		
heineken zero <i>non-alcoholic</i>	5.25		