



The Brooklin Inn

Lodging • Fine Dining • Irish Pub

Dinner Menu

(printed daily, this one from July 25th)

Mussels Dijon or Steamed in Wine 10

Peeky Toed Crab Cakes on Baby Greens, Basil Aioli 10

1/2 Lobster on mixed Baby Greens with Lemon Vinaigrette 14

Bagaduce Oysters on Ice, Special Sized, Sm plate \$12/large plate \$22, Minionette

Herrick Bay Steamers in a Herb-Butter Broth 8

Carding Brook Mixed Greens with Lemon Vinaigrette 5

Garden Basil, Haight Farms Tomato, Feta Cheese, Balsamic and Oil 7

Baby Spinach, Manchego Cheese, Candied Walnuts, molasses Vinaigrette 8

Chilled Gazpacho with sour Cream 5

Chicken under a Brick, au Jus \$22

on a White Bean Stew with Grilled Carrots and Cauliflower, White Truffle Oil

Old Ackley Farm Organic Chicken, Four Season Farm Carrots

Seared George's Bank Scallops \$24

Shittake Risotto, Snow and Snap Peas, Lemon Vinaigrette

Sage Tooted Maine Halibut Filet \$25

Caramelized Sweet Onion and Fennel, Red Norland Potatoes, Bok Choy,

Couple of Clams, Warm Herb Vinaigrette

Blackened Bluefish, Broiled \$18

Apple and Green Onion Compote with Fingerling Potatoes, a Sprig of Broccoli

Pasta Primavera \$16

Trece Dell Orto Pasta, Tomatoes, Zucchini, Broccoli, Basil with Garlic Olive Oil

Vegetarian Surprise, then add Mussels or Scallops (\$4, \$8)

Rib-Eye Steak, Sauteed \$28

Norland Potatoes-Creamy Mashed, Braised Lacinato Kale,

Grilled Parmesan Tomato Half, Shittake Mushroom-Red Wine Sauce

Maine Raised, Natural Pork Tenderloin, Four Season Kale, Crown of Maine Potato and Tomato

The Brooklin Inn Desserts

all made here....\$6

Blueberry Bread Pudding with Maple Syrup Drizzle, Chocolate Seduction Cake, Panna Cotta,

Two Berry Napoleon, Raspberry and Blueberry Tartlet with White Chocolate Mousse, Snutty Nose, A Scoop or Two of

Morton's Moo Natural or The Ice Cream Lady's Ice Cream

Farms: Haight, Four Season, Skylandia, Caldwell, Beardsworth, Wind and Sun, Old Ackley

All our meat and produce is organic, if not local; and local, if not organic

All our fish is Gulf of Maine, wild and free swimming, Mussels and Oysters are local and rope grown.

Ducks are Natural

Wines by the Glass \$5

Aveleda Vinho Verde, Portugal • 2004 Masi Valpolicello Classico, Italy

reservations **359-2777** • www.brooklininn.com