



The Brooklin Inn

Lodging • Fine Dining • Irish Pub

Dinner Menu – menu printed daily, changes are frequent

Peeky Toed Crab Cakes, Pea Shoots, Herb Aioli \$10
Seared Foie Gras with Crostini and Blueberry Gastrique \$12
Mussels Dijon...Steamed in Heavy Cream with Dijon or White Wine \$10
Bagaduce Oysters on the Half Shell: 1 large 'Three Bite' Oyster and 3 Regular \$12
Baby Spinach, Strawberries, Manchego Cheese, Candied Walnuts, Molassas Vinaigrette \$8
Carding Brook Special Greens, Local Cucumber, Lightly Dressed \$6
Pureed White Bean Soup with Black Summer Truffles 6

Chicken Under a Brick \$20

White Bean Stew, Golden Beet Greens, White Truffel Oil, Old Ackley Farm Organic Chicken, Local Greens

Halibut Filet, Crispy Seared \$26

Anna Potato Cake, Cucumber-Tomato Relish, Sweet Rosewater Broth
Gulf of Maine Halibut, Four Season Farm Cucumbers, Haight Farm Tomatoes

Georges Bank Scallops, Seared Lightly \$23

Spring Onion Risotto, Peashoots, White Verjus

1-3/4 Pound Hard Shell Lobster, out of the Shell \$39

Creamy Polenta, Baby Turnips, Vanilla Butter Foam

Shellback Dinner:

Salad-Baked Fresh Haddock-Blueberry Crisp
3 courses...\$25

Rusticator's Repast...4 Courses \$45

Seared Foie Gras with Puff Pastry and Blueberry
Gastrique, Lettuces and Strawberry Salad, Butter
Poached Halibut Filet with Tomato and Crab Risotto,
Dessert: Butter Crumble Topped Rhubarb Crisp

Wild Alaskan King Salmon, pan seared \$28

Forbidden Rice, Wilted Bok Choy, Salmon Caviar and Pickled Ginger
Flown to us Fresh from Alaska, Hackermack Farm Bok Choy

Vegetable Risotto \$16

Steamed Asparagus, Dulse Flakes, Spring Onion, White Truffel Oil

Rib Eye Steak \$39

Red Potato Puree, Roasted Beets, Carrot Greens, Camdenzola and Black Truffle Butter
Caldwell Farms Maine Raised Beef, Horsepower Carrots, Skylandia Potatoes, Crossroads Beets

Cappucino and Espresso, Coffee and Particular Loose Teas

Desserts

Vanilla Cup of Baked Custard, Maldon Sea Salt Chocolate Seduction, Strawberry Panna Cotta
Afogada...Vanilla Ice Cream in Espresso with Shaved Chocolate

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.
Alaskan Salmon is not local, but wild and fresh.

Award winning wine list

Open 7 days from 5:30 p.m. • PUB daily dinner and pizza specials
reservations 359 2777 • Chef Justin Cherry • www.brooklininn.com