

Friday
to
Sunday

3pm - 9pm



THE RANGELEY

INN & TAVERN

Monday
to
Thursday

5pm - 9pm

Historic Eatery • Fireside Lounge • Events

STARTERS

CRAB RANGOON DIP ^{GFA}

LUMP CRAB AND CREAM CHEESE DIP, TOPPED WITH CHEDDAR AND SERVED WITH FRIED WONTONS CHIPS | 26

BLUEBERRY BRUSSELS ^{GF}

SAUTÉED BRUSSELS SPROUTS, BACON FAT, CARAMELIZED ONIONS, TOSSED IN BLUEBERRY BALSAMIC GLAZE, AND FINISHED WITH CRUMBLed GOAT CHEESE | 16

WARM BURRATA

TOMATO RAGU, EXTRA VIRGIN OLIVE OIL, FRIED CAPERS SERVED WITH GRILLED BREAD | 22

BAVARIAN PRETZEL

TWO SOFT PRETZELS SERVED WITH WARM ALLAGASH AND STONE-GROUND MUSTARD BEER CHEESE. | 16

CHICKEN WINGS

CHOOSE SPICY DRY RUB, TRADITIONAL BUFFALO, OR THAI CHILI
13 HALF DOZEN • 23 DOZEN

TRUFFLE FRIES

CRISPY FRIES TOSSED IN AROMATIC TRUFFLE SEASONING, SERVED WITH ROASTED GARLIC AIOLI | 14

ENTRÉES

MAPLE BOURBON SALMON[★] ^{GF}

MAPLE BOURBON GLAZED ATLANTIC SALMON, WILD MUSHROOM FARRO, VEGETABLE DU JOUR | 33

CIDER BAKED HADDOCK[★] ^{GFA}

ALMOND CRUSTED BAKED HADDOCK, VEGETABLE DU JOUR, MUSHROOM FARRO, RICH WOODCHUCK CIDER PAN SAUCE | 36

SEARED SCALLOPS[★] ^{GF}

TRIO OF SEARED SEA SCALLOPS OVER CREAMY BUTTERNUT SQUASH RISOTTO, ZESTY ALMOND GREMOLATA | 38

ROASTED CHICKEN ^{GFA}

OVEN ROASTED STATLER, SWEET POTATO HASH, SWISS CHARD, FINISHED IN A SAVORY PAN SAUCE | 29

10oz PRIME N.Y. STRIP [★] ^{GFA}

SERVED WITH VEGETABLE DU JOUR, ROOT VEGETABLE MASHED POTATO, MUSHROOM DEMI-GLACE | 42

TAVERN BURGER[★] ^{GFA/ VA}

8OZ BEEF BURGER, BACON, CABOT CHEDDAR, LETTUCE, TOMATO, ONION, PICKLE, AND RANGELEY TAVERN AIOLI, CRISPY FRIES 20 SINGLE • 27 DOUBLE

FISH & CHIPS

ALLAGASH WHITE-BATTERED FRIED HADDOCK, COLESLAW, FRIES, TARTAR SAUCE | 26

PORK SCHNITZEL

PANKO CRUSTED PORK, VEGETABLE DU JOUR, PURÉED ROOT VEGETABLE MASHED POTATOES AND MUSHROOM DEMI | 29

PUB MAC & CHEESE

BAKED AND TOPPED WITH SLICED TOMATO | 24

SQUASH PAPPARDELLE ^{GF/ VEGAN}

PAN-SEARED MUSHROOMS, HOUSE-MADE THIN RIBBONS OF SUMMER SQUASH & ZUCCHINI WITH A HEARTY TOMATO AND VEGETABLE RAGÙ. 27 + ADD A PROTEIN

ADD A PROTEIN

SALMON 17 • CHICKEN 9 • STEAK 27 • SHRIMP 13

SOUP & SALAD

HADDOCK CHOWDER

HADDOCK, POTATO, BACON, CELERY AND ONIONS
9 CUP • 15 BOWL

SOUP DU JOUR

6 CUP • 10 BOWL

HARVEST SQUASH SALAD

BRUSSELS, MIXED GREENS, ROASTED BUTTERNUT SQUASH, CANDIED PECANS, DRIED CRANBERRIES TOSSED IN MAPLE BALSAMIC DRESSING AND TOPPED WITH GRILLED CHICKEN BREAST | 26

RANGELEY TAVERN ^{GF}

LETTUCE, CARROT, TOMATO, CUCUMBER, ONION, CHOICE OF DRESSING
9 HALF • 14 FULL + ADD A PROTEIN

GRILLED CAESAR ^{GFA}

GRILLED ROMAINE HEARTS, PARMESAN, CROUTONS, DRESSED IN CAESAR
9 HALF • 16 FULL + ADD A PROTEIN

Gf - Gluten free / GFA - Gluten free available / VA - Vegetarian available, all requests must be clearly communicated prior to ordering.

Prices do not include 8% Maine sales tax or gratuity. purchases are not included in guest room rates. unsettled charges will be assessed a 20% gratuity and charged to the credit card used at check-in time.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

FROM THE BAR

SIGNATURE COCKTAILS 15

	APPLE CIDER MARG TEQUILA, ORANGE LIQUEUR, LEMON, APPLE CIDER
	MAINE BLUEBERRY MARG TEQUILA, ORANGE LIQUEUR, HOUSE-MADE BLUEBERRY SYRUP, SOUR MIX
	PUMPKIN PIE MARTINI VODKA, RUMCHATA, PUMPKIN PUREE, MAINE MOUNTAIN MAPLE SYRUP
	MAPLE OLD FASHIONED BOURBON, BITTERS, MAPLE SYRUP, SPLASH OF WATER
	CRANBERRY GIN FIZZ GIN, CRANBERRY VANILLA SYRUP, LEMON PROSECCO
	THE RANGELEY TAVERNTINI HENDRICKS GIN, ST-GERMAIN, STRAWBERRY PUREE & PROSECCO
	WESTERN MOUNTAIN MULE VODKA, LIME JUICE & MAINE ROOT GINGER BEER
	APPLE CIDER MIMOSA PROSECCO, APPLE CIDER

ZERO PROOF 9

	BLUEBERRY MULE MAINE ROOT GINGER BEER, LIME JUICE, BLUEBERRY SYRUP
	SPARKLING STRAWBERRY LEMONADE LEMONADE, STRAWBERRY PUREE, SODA
	APPLE CIDER ARNOLD PALMER LEMONADE, UNSWEETENED ICED TEA, APPLE CIDER

DRAFT BEER 9

RIISING TIDE, BUCKINGHAM RED RED ALE, PORTLAND
BIGELOW, CAST IRON BITCH AMERICAN PALE ALE, SKOWHEGAN
ORONO BREWING COMPANY, TUBULAR IPA, ORONO
BISSELL BROTHERS, PRECEPT PILSNER, PORTLAND
ALLAGASH, WHITE BELGIAN WHEAT, PORTLAND
ALLAGASH, NORTH SKY STOUT, PORTLAND

WHITE

TERRIEN <i>Chardonnay, Sonoma, CA</i>	16	49
CHEHALEM <i>Pinot Gris, Willamette Valley, OR</i>	18	59
CRAGGY RANGE <i>Sauvignon Blanc, Wairarapa, NZ</i>	18	57
SCARPETTA <i>Pinot Grigio, Friuli-Venezia Giulia, ITL</i>	11	35
CORTY ARTISAN <i>Sancerre, Loire Valley, FR</i>		77
BURGÁNS <i>Albariño, Rías Baixas, ESP</i>	14	48
WHISPERING ANGEL <i>Rose, Côtes de Provence, FR</i>	15	45

RED

ROUTESTOCK <i>Cabernet Sauvignon, Napa Valley, CA</i>	18	56
1924 BOURBON BARREL <i>Cabernet Sauvignon, Lodi, CA</i>	15	46
PRESQU'ILE <i>Pinot Noir, Santa Barbara, CA</i>	15	51
TIKAL <i>Malbec, Mendoza, ARG</i>	18	58
CHATEAU CRUZEAU <i>Bordeaux, pessac-léognan, FR</i>		74
VIBERTI GIOVANNI <i>Nebbiolo, Piedmont, ITL</i>	17	53
CONDE VALDEMAR <i>Tempranillo, Rioja, ESP</i>	13	44

SPARKLING

LAMARCA <i>Prosecco, Veneto, ITL</i>	14	45
DOMAINE DE BOIS MOZÉ <i>Chenin Blanc, Loire Valley, FR</i>		61
VEUVE CLICQUOT <i>Champagne, Reims, FR</i>		110

BOTTLED BEER

STELLA ARTOIS	8
COORS LIGHT, BUD LITE, CORONA	
MICHELOB ULTRA, MILLER LITE,	6
ATHLETIC BREWING ZERO PROOF	
HIGHNOON & DASH HARD SELTZER <i>(BLUEBERRY, RASPBERRY, BLACK CHERRY, GRAPEFRUIT, PINEAPPLE, WATERMELON)</i>	9