



LUNCH

The
**Bethel Inn
Resort**
1913 MAINE

~ STARTER ~

Short Rib Sliders

Brioche Slider Roll, Tavern Sauce, Smoked Gouda
Spicy Onion Ring 15

Nachos

Corn chips, Monterey Jack Cheese Corn, Black Beans,
Tomatoes, Onions, Peppers & Jalapenos 15

Nacho Adds Short Rib 10 Carolina Braised Chicken 6

Garden Quesadilla

Fresh Veggies, Monterey Jack Cheese, Salsa, Sour Cream 12

Tavern Tenders

Beer Battered Fresh Tenders
Buffalo, Dry Rub, Teriyaki, Sweet Chili, BBQ,
Tangy Gold BBQ 15 extra sauce .50/ea

Millbrook Wings

Dozen 19, Half Dozen 11 Choice of Sauce

Sticky Shrimp

Fried Shrimp, Sticky Tavern Sauce 15

Maine Fried Oysters

Coleslaw, Tartar Sauce, Lemon 16

~ SOUP/SALAD ~

French Onion Soup

Crouton, Gruyere, Parmesan 11

Crock of Chili

Cheddar Jack Cheese Corn Chips, Sour Cream 11

Tomato Bisque

Crouton, Mozzarella, Parmesan, Balsamic Reduction 11

Salad Adds Grilled Chicken 8 Shrimp 10 Salmon 12

Tavern Salad

Little Leaf Farms Lettuce, Arugula,
Warm Chevre Croutons, Toasted
Pistachios, Blueberries, Red Onion,
Carrot, Cherry Tomato, House Vin 13

Caesar

Romaine, Crostini,
Parmesan Crisp, Anchovy 12

House

Mixed Greens, Tomato, Cucumber,
Onion, Carrot 10

~ GRILLED FLATBREAD ~

Pesto

Pesto, Tomato,
Balsamic Reduction 15

Cheese

Red Sauce, Mozzarella 13

Meaty

Red Sauce, Mozz, Burnt Ends,
Pepperoni, Bacon, Meatball 16

~ ENTREE ~

Haddock Sandwich

Fried Icelandic Haddock, Coleslaw, French Fries 15

Seared Yellowfin Tuna Salad*

Tuna Seared Rare, Little Leaf Lettuce, Cucumber, Red onion, Carrot, Wakame, Pickled Ginger,
Wasabi, Honey Soy, Siracha, Sesame Seeds 25

Southwestern Rice Bowl

Slow Cooked Short Rib OR Braised Chicken, Salsa & Sour Cream,
Black Beans, Roast Corn, Bell Peppers, Pickled Onion, Avocado, Sriracha Aioli, Lime 24

Salmon BLT*

Seared Salmon, Bacon, Lettuce, Tomato, Tartar Sauce, French Fries 16

Millbrook Burger*

8oz. Local Pineland Farms Ground Steak Patty
Arugula, Tomato Jam, Crispy Onions, Burnt Ends, Gouda, French Fries 20

Carolina Pulled Chicken Sandwich

Cajun Rubbed & Pulled Chicken, Coleslaw, Spicy Onion Rings, French Fries 15

Sweet & Tart Meatball Sandwich

Pineapple & Cranberry Chutney, Smoked Gouda, French Fries 16

Country Club

House Roasted Turkey, Bacon, Swiss, LTO, Mayo, Toasted Wheatberry, French Fries 15

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



DINNER

The
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Resort
1913 MAINE

~ ENTREE ~

16oz Grilled Ribeye*+

Roasted Potato, Sauteed Vegetables, Horseradish Bordelaise, Crispy Onion, 39

Add Shrimp in Scampi Sauce 10

Fish and Chips

Fried Icelandic Haddock, French Fries, Coleslaw 25

Grilled Marinated Turkey Breast

House Marinaded Turkey, Mashed Potato, Turkey Gravy

Sauteed Vegetables, Buttermilk Onion Rings 24

Braised Short Rib

Mashed Potato, Sauteed Vegetables 29

Root Vegetable Gnocchi

*Potato Gnocchi, Butternut Squash, Parsnips, Carrot, Red Onion,
Celery Root, Garlic with Rosemary Cream, Parmesan & Crostini 25*

Seared Yellowfin Tuna*+

Tuna Seared Rare, Jasmin Rice, Wakame, Pickled Ginger,

Wasabi, Honey Soy, Sriracha, Sesame Seeds 31

Bucatini Bolognese

Rustic Meat Sauce, Crostini 27

Buttermilk Fried Chicken

Mashed Potatoes, Sauteed Vegetables, Biscuit, Sausage Gravy 25

Burrata Steak Frites*

Grilled 10oz Denver Cut Steak, Tomato Jam, Burrata Cheese, Pesto, Parmesan Frites 30

Southwestern Rice Bowl

Slow Cooked Short Rib OR Braised Chicken, Salsa & Sour Cream,

Black Beans, Roast Corn, Bell Peppers, Pickled Onion, Avocado, Sriracha Aioli, Lime 24

Atlantic Salmon*

Blackened Salmon, Crab Salad, Jasmine Rice, Sauteed Vegetables, Lemon Brown Butter 27

Guinness Stout Shepard's Pie

Guinness Braised Lamb & Beef, Carrots, Onions, Mushrooms, Peas, Mashed Potato, Cheddar Cheese 29

White Cheddar Mac & Cheese

Crusty Crumb Topping 13

Mac Adds	<i>Burnt Ends 8</i>	<i>Short Rib 10</i>	<i>Carolina Braised Chicken 6</i>
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MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

+ Guests on our Meal Plan will incur a \$10 surcharge for this menu item

Please limit split checks to 4/partySplit Plate fee \$620% gratuity added to parties of 7 or more

~ STARTER ~

Tavern Mussels

White Wine, Chorizo, Tomato, Garlic, Shallot, Arugula, Butter, Crostini 15

Short Rib Sliders

Brioche Slider Roll, Tavern Sauce, Smoked Gouda, Spicy Onion Ring 15

Maine Fried Oysters

Coleslaw, Tartar Sauce, Lemon 16

Millbrook Wings

Dozen 19, Half Dozen 11 Choice of Sauce

Tavern Tenders

Beer Battered Fresh Tenders

Buffalo, Dry Rub, Teriyaki, Sweet Chili, BBQ, Tangy Gold BBQ 15

Sticky Shrimp

Fried Shrimp, Sticky Tavern Sauce 15

Sweet & Tart Meatballs

Warm pineapple & Cranberry Chutney, Pita Chips 14

Nachos

Corn chips, Monterey Jack Cheese Corn, Black Beans, Tomatoes, Onions, Peppers Scallions & Jalapenos 15

Nacho Adds Short Rib 10 Carolina Braised Chicken 6
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~ SOUP/SALAD/SANDWICH ~

French Onion Soup

Crouton, Gruyere, Parmesan 11

Crock of Chili

Cheddar Jack Cheese,
Corn Chips, Sour Cream 11

Tomato Bisque

Crouton, Mozzarella, Parmesan,
Balsamic Reduction 11

Caesar

Romaine, Crostini,
Parmesan Crisp, Anchovy 12

Tavern Salad

Little Leaf Farms Lettuce, Arugula,
Warm Chevre Croutons, Toasted
Pistachios, Blueberries, Red Onion,
Carrot, Cherry Tomato, House Vin 13

House

Mixed Greens, Tomato, Cucumber,
Onion, Carrot 10

Millbrook Burger*

8oz. Local Pineland Farms

Ground Steak Patty

Arugula, Tomato Jam, Crispy Onions,
Burnt Ends, Gouda, French Fries 20

Carolina Pulled Chicken

Cajun Rubbed & Pulled Chicken,
Coleslaw, Spicy Onion Rings,
French Fries 15

Sweet & Tart Meatball

Pineapple & Cranberry Chutney,
Smoked Gouda, French Fries 16

Salad Adds - Grilled Chicken 8 Shrimp 10 Salmon 12 Tavern Cut 17
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~ GRILLED FLATBREAD ~

Blanco

EVOO, Mozzarella, Ricotta Mix,
Caramelized Onion, Pepperoncini 15

Pesto

Pesto, Tomato,
Balsamic Reduction 15

Cheese

Red Sauce, Mozzarella 13

Zesty'Roni

Red Sauce, Mozz, Pepperoni,
Pepperoncini, Cherry Peppers
Jalapeno, Sriracha Aioli 15

Meaty

Red Sauce, Mozz, Burnt Ends,
Pepperoni, Bacon, Meatball 16

Mediterranean

Pesto, Feta, Olives
Tomatoes, Arugula 15