

THE HARRASEEKET

INN & EVENT HOUSE

LUNCH MENU

SMALL PLATES	MAINS
<p>Little Leaf Farms Green Salad 10 Poached Pear Shaved Fennel Goat Cheese Craisins Roasted Shallot Vinaigrette GF</p> <p>Caesar Salad 11 Focaccia Croutons Romaine Hearts Pecorino Romano Anchovy Emulsion</p> <p>Haddock Chowder 11/16 Green Thumb Farms Potatoes Vidalia Onion Fresh Thyme Rosemary GF</p> <p>Soup Du Jour Daily Chef Preparation</p> <p>Kettle Chips and Confit Onion Dip 8 Vidalia Onion Fresh Chives Salt and Vinegar Spice</p> <p>Moroccan Spiced Falafel 14 Pickled Vegetables Cilantro Citrus-Herb Labneh Pickled Chilies GF, V</p> <p>Baked Brie 14 Spiced Mango Chutney Naan Crisps Chili & Ginger Gastrique</p>	<p>Braised Beef Short Rib Sandwich 16 House Pickles Caramelized Cippolini Onions Truffle Parmesan Aioli Brioche</p> <p>Beer Battered Fish and Chips 26 French Fries Cornichon Remoulade Shaved Cabbage and Bell Pepper Slaw</p> <p>Black Bean Burger 16 Spicy Mayo Little Leaf Farms Mixed Greens Backyard Farms Tomatoes Pickled Onion VG</p> <p>Smash Burger 17 Shaved Lettuce House Pickles Burger Sauce Meunster Cheese Brioche</p> <p>Chicken Shawarma 16 Naan Bread Cucumber Tomato Preserved Lemon Tzatziki Cilantro</p> <p>Haddock Tacos 20 Avocado Cabbage Slaw Spicy Mayo Pickled Onion Cilantro GF</p> <p>Bolognese 30 Slow Cooked Pork and Beef Ragout Orecchiette Pasta Parsley Oregano Pecorino</p>

Executive Chef Jeremy Lamoureux
Sous Chef Jack Cunningham

THE HARRASEEKET

INN & EVENT HOUSE

DINNER MENU

SMALL PLATES	MAINS
<p>Little Leaf Farms Green Salad 10 Poached Pear Shaved Fennel Goat Cheese Craisins Roasted Shallot Vinaigrette GF</p> <p>Caesar Salad 11 Focaccia Croutons Romaine Hearts Pecorino Romano Anchovy Emulsion</p> <p>Haddock Chowder 11/16 Green Thumb Farms Potatoes Vidalia Onion Fresh Thyme Rosemary GF</p> <p>Soup Du Jour Daily Chef Preparation</p> <p>Baked Brie 14 Spiced Mango Chutney Naan Crisps Ginger Gastrique</p> <p>Beet Cured Salmon Gravlax 13 Burrata Capers Avocado Shaved Radish Everything Spiced Crostini</p> <p>Moroccan Spiced Falafel 14 Pickled Vegetables Cilantro Citrus-Herb Labneh Pickled Chilies GF, V</p> <p>Barbeque Glazed Pork Belly 15 Five Spice BBQ Winter Vegetable Slaw Toasted Cashews Cilantro</p>	<p>Cast Iron Seared Flank Steak 32 Ancho Sweet Potato Puree Roasted Broccolini Peruvian Pepper Chimichurri Avocado GF</p> <p>Bolognese 30 Slow Cooked Pork and Beef Ragout Orecchiette Pasta Parsley Oregano Pecorino</p> <p>Pepita Crusted Haddock 28 Winter Squash Forbidden Rice Roasted Broccolini Miso-Ginger Vinaigrette GF</p> <p>Seared Gulf of Maine Salmon 32 Quinoa Tabbouleh Shaved Vegetables Pickled Pepper Herb Vinaigrette GF</p> <p>Pan Roasted Cauliflower 20 Curry Spiced Root Vegetables Steamed Rice Butternut Squash Puree Pickled Chilies GF, VG</p> <p>Smash Burger 17 Shaved Lettuce House Pickles Burger Sauce Meunster Cheese Brioche</p> <p>Chicken Shawarma 16 Ras el Hanout Toasted Naan Cucumber Tomato Preserved Lemon Tzatziki</p>

Executive Chef Jeremy Lamoureux

Sous Chef Jack Cunningham